

Case Study: Cake Batter

Application

Aerate and homogenize cake batter

Specifications

The cake batter was run on a 24/7 production line

Challenge

Dispersing air into the cake batter

Issue

Equipment capable of blending the mixture and aerating the batter can be expensive

Products with Similar Challenges

- Muffins
- Pastries



FS Capabilities

Models: 12

Max. Tip Speed: 44m/s

Max. Flow Rate: 375 gpm (85 m3/hr)

Part #: 1050000343

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FS Saves \$500K+ in Equipment Costs

A major US baking goods processor was searching for blending equipment that could also disperse air bubbles into their cake batter to create a cake with a lighter texture. After searching for mixing equipment that could efficiently mix the cake and inject air into the batter, they considered using a bearing house mixer. However, the process would require three of these mixers at a price of \$200,000 each, which was significantly more than the manufacturer wanted to spend.

Solution

Fristam's model 3521 FS with an air injection tube

Why It Worked

The FS provides quick and thorough ingredient mixing, is customizable to meet a variety of production needs, and offers complete reliability. Along with these features, Fristam's FS was 90% less expensive than the other blending equipment the processor was considering. Normally, an FS does not introduce air into the blending process, but because this was desired, the engineers at Fristam suggested an injection tube be placed in the line leading into the blender. In this case, the injection tube would deliver small amounts of air into the line, which would then be dispersed into the batter by the FS.

To read the complete story, visit: www.fristam.com/fs-apps
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