

Multifunctional Food Industry Mixer

Cooker & Cooler & Mixer (CCM-110)

- Mixing
- Heating
- Direct / indirect cooking under vacuum / under pressure
- Dispersing
- Deaerating (Vacuum)
- Emulsifying
- Cooling
- Size Reduction



Typical Applications:

- Processed Cheese
- All kinds of fresh cheese preparations
- Dressings, sauces
- Baby food
- Confectionery fillings
- Butter preparations
- Almond paste, marzipan
- Mayonnaise, ketchup

Standard Execution:

- Frequency controlled main motor: 2 knives with 0-3000 rpm
- Discharge valve
- Water cooled mechanical seal
- Direct steam injection
- Double jacket (heating/ cooling)
- Vacuum Pump
- Steam separation & filtration & pressure regulation station

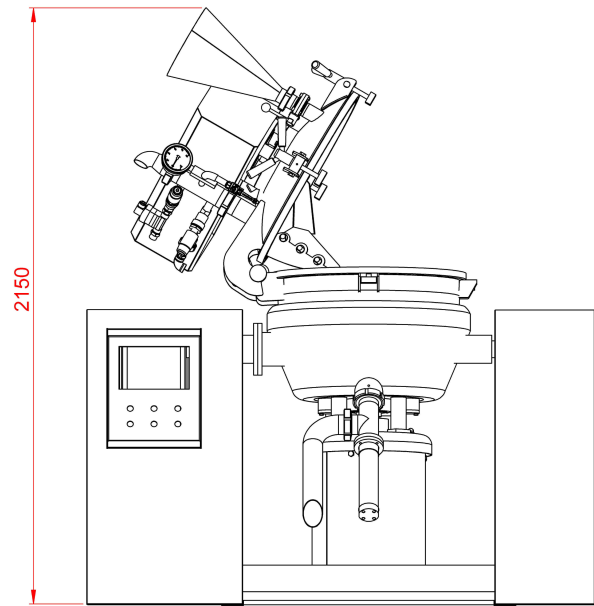
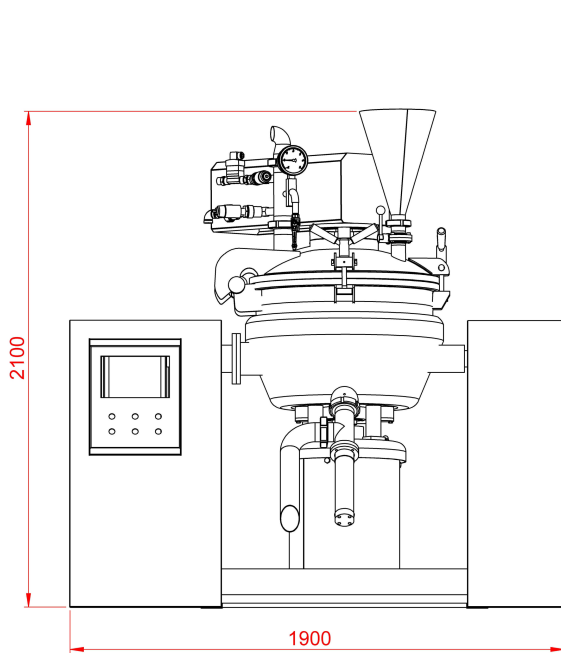
Advantages:

- Short batch times
- Configurable for many different applications
- Complete product emptying (minimal losses)
- Energy efficient
- Very few manual operating procedures
- Easy to integrate in a production line
- Production data can be easily transferred to external systems
- Traceability of historical production data
- PLC controlled process sequences

Options:

- Vacuum condenser for cooling and dehumidifying
- Discharge pump
- Buffer tank
- FetaCUT-inline mechanical homogenizer
- Funnels for adding raw materials





Machine Data:

Bowl content	(l) approx.	110 l.
Batch quantity	(l) min/max	30/80 l.
Net weight of machine	kg.	(according to design) 950
Max. vacuum in bowl	bar (PSI)	-0,5 (-7,11)
Max. over pressure in bowl	bar (PSI)	1,5 (21,75)
Max. operating temperature in bowl	°C	95
Max. operating pressure in steam jacket	bar (PSI)	2.0 (28.44)
Max. operating temperature in steam jacket	°C	133 (271)
Min./Max. compressed air	bar (PSI)	6-8 (85-114)

Guide values for the steam connection

Steam supply	kg/h	165
Steam feeding-pressure	bar (PSI)	6-8 (85-114)
Steam pressure in bowl	bar (PSI)	2-3,5 (28-50)
Steam supply connection	inch	3/4"

Energy requirement

Motor of knives, frequency controlled	kW	15
Scrapper' motor	kW	1,5
Vacuum pump	kW	2,2
Installed energy	kW approx.	19
Steam for direct injection	kg/h	90
Steam for steam jacket	kg/h	depends on product/batch/process
Water for vacuum pump	l/min approx.	8
Water for double seal	l/min approx.	4
	bar	min 4
Connection for water (recipe)	inch	3/4"
Connection for compressed air	inch	3/8"
Voltage	V/Hz	380/50

