

Multifunctional Mixer for Food Industry

Cooker & Cooler & Mixer (CM-400)

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

- Size Reduction

Typical Applications:

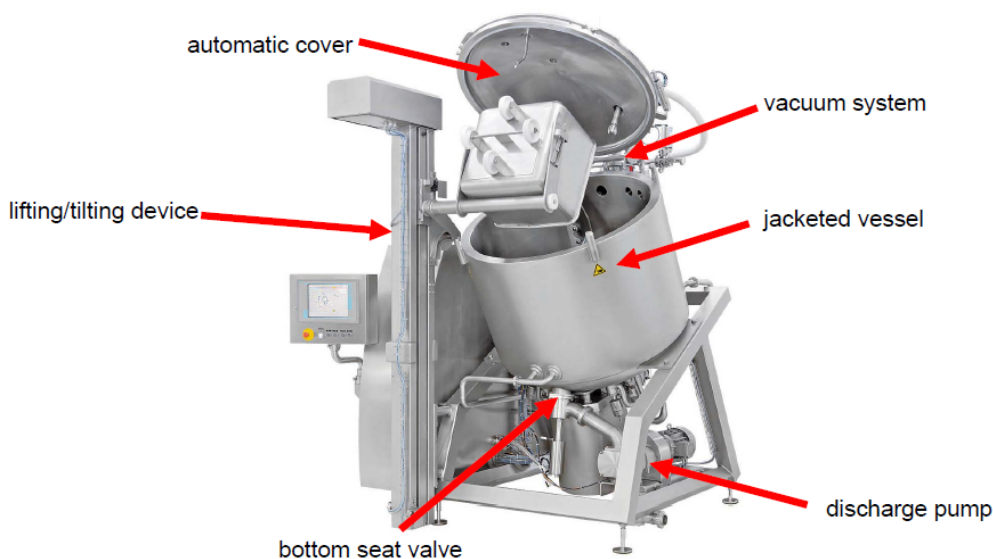
- Processed Cheese
- All kinds of fresh cheese preparations
- Dressings, sauces
- Baby food
- Confectionery fillings
- Butter preparations
- Almond paste, marzipan
- Mayonnaise, ketchup
- Hummus

Standard Execution:

- Frequency controlled main motor: 3 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
- PLC and touch screen
- Lifter
- Discharge pump

Options:

- Vacuum condenser for cooling and dehumidifying
- Discharge pump
- Buffer tank
- FetaCUT-inline mechanical homogenizer



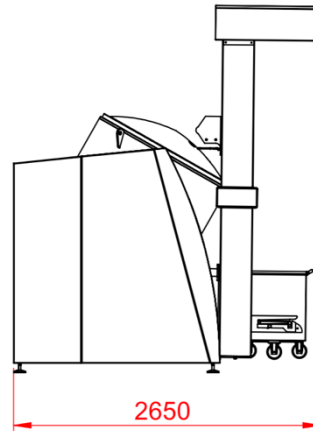
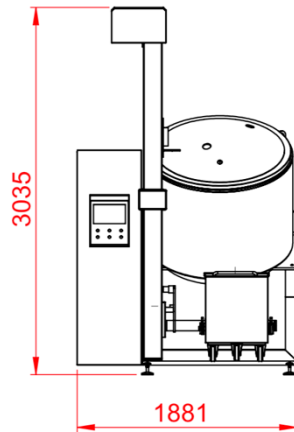
Advantages:

- 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
- PLC controlled process sequences





FOOD INDUSTRY MACHINES PRODUCTION COMPANY
Food Industry Machinery Manufacturer



Machine Data:

Bowl content	(l) approx.	910
Batch quantity (product-dependent)	(l) min/ max.	150-400
Max. vacuum in the bowl	bar (PSI)	-0,5 (-7,11)
Max. over pressure in the bowl	bar (PSI)	0,5 (7,11)
Max. operating temperature in the bowl	°C	95 (125 – Optional)
Max. operating pressure in the double jacket	bar (PSI)	2.0 (29.01)
Max. operating temperature in the double jacket	°C (°F)	152 (290)
Min./Max. compressed air	bar (PSI)	6-8 (85-114)
Steam supply	kg/h	500
Material specification		1.4404/AISI 316 L
Energy requirement		
Main motor, frequency-controlled	kW	45
Scraper's motor	kW	5,5
Vacuum pump	kW	2,2
Lobe pump	kW	5,5
CIP pump	kW	3
Lid opening/ locking	kW	1.1
Loading elevator	kW	1.1
Total Energy	kW approx.	63.4