

Multifunctional Industrial Mixer

Cooker & Cooler & Mixer (CCM-60)

- 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 filter

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





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Food Industry Machinery Manufacturer



Machine Data:

Bowl content	(l) approx.	60
Batch quantity	(l) min/max	15/40 l.
Steam supply	kg/h	90
Material specification		product contact parts 1.4404/AISI 316 L/or higher
Shaft sealings		Standard: axial face seal

Energy requirement

Main motor, frequency controlled	kW	7,5
Scrapper's motor	kW	0,37
Vacuum pump	kW	2.2