

## Multifunctional Industrial Mixer

# Cooker & Cooler & Mixer (CCM-90)

- 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

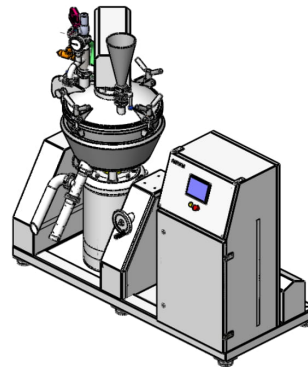
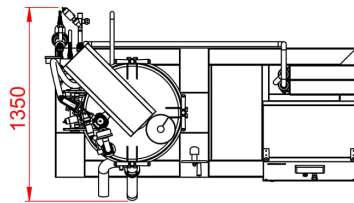
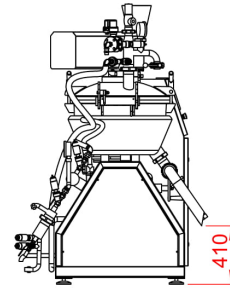
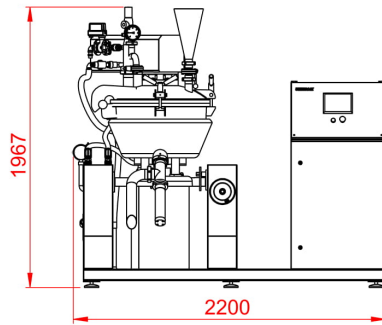
### Advantages:

- 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





#### Machine Data:

Bowl content	(l) approx.	90
Batch quantity	(l) min/max	30/80 l.
Net weight of machine	kg.	(according to design) 800
Max. vacuum in bowl	bar (PSI)	- 0.5 (-7.25)
Max. over pressure in the bowl	bar (PSI)	1.5 (21.75)
Max. operating temperature in the bowl	°C (°F)	95 (227) Optional: 121 (250)
Max. operating pressure in the double jacket	bar (PSI)	2.0 (28.44)
Max. operating temperature in the double jacket	°C (°F)	133 (271)
Min./max. compressed air	bar (PSI)	6-8 (85-114)

#### Guide values for the steam connection

Steam supply	kg/h	135
Steam feeding-pressure	bar (PSI)	6-8 (85-114)
Steam pressure at the machine	bar (PSI)	2-3.5 (28-50)
Steam supply connection	inch	3/4"
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	15
Scraper motor	kW	1,5
Vacuum pump	kW	2.2
Installed energy	kW approx.	19
Steam – injection	kg/h	80
Steam – double jacket	kg/h	depends on product/batch/process
Water – vacuum pump	l/min approx.	8
Water – double seal	l/min approx.	4
Water requirement for recipe	l/min approx.	60
	Bar	min 4
Connection for water (recipe)	inch	3/4"
Connection for compressed air	inch	3/8"
Voltage	V/Hz	380(400)/50