

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



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

Typical Applications:

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

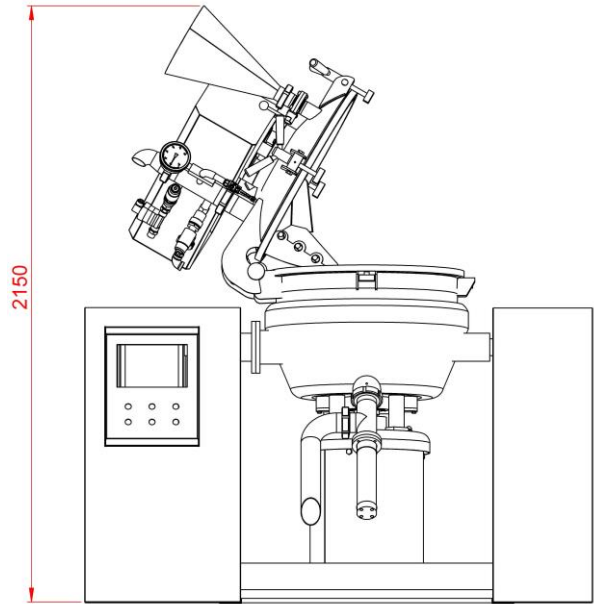
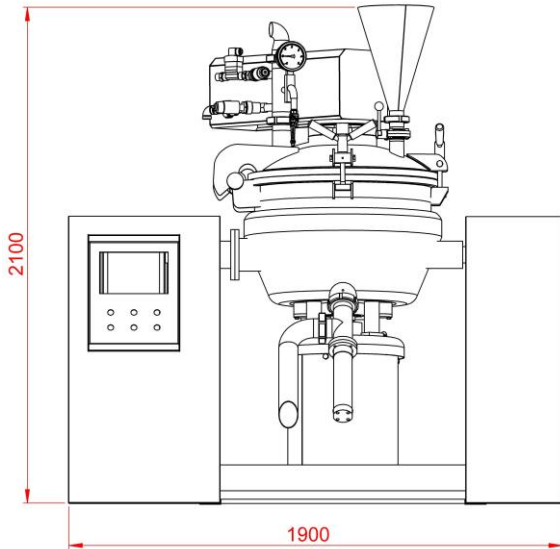
Options:

- Vacuum condenser for cooling and dehumidifying
- Charging device
- Discharge pump
- Discharge tank

Standard Execution:

- Frequency controlled main drive included
- Discharge fitting included
- Axial face seal, double active for main motor shaft which is water cooled is included
- PLC and touch panel included





Machine Data:

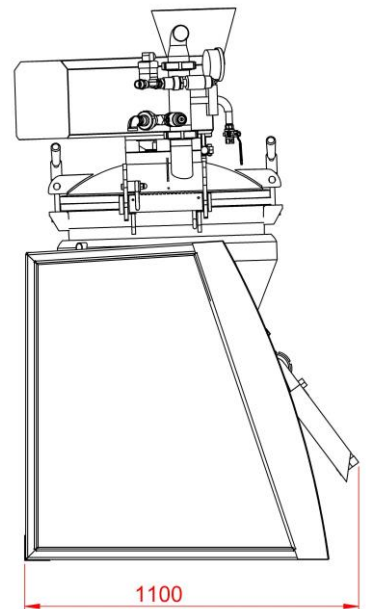
Bowl content	(l) approx.	110 l.
Batch quantity	(l) min/max	30/80 l.
Net weight of machine	kg.	(according to design) 950
Max. vacuum in bowl	bar (PSI)	-0,5 (-7,11)
Max. over pressure in bowl	bar (PSI)	1,5 (21,75)
Max. operating temperature in bowl	°C	95
Max. operating pressure in steam jacket	bar (PSI)	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	120
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
Motor of scrapers n=24 min ⁻¹	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





UZERMAK GIDA ENDUSTRI MAK. SAN. VE TIC. A. S.
Food Industry Machinery Manufacturer

Attn 213

**MULTIFUNCTIONAL FOOD INDUSTRY MIXER
COOKER & COOLER & MIXER (CCM-110)**

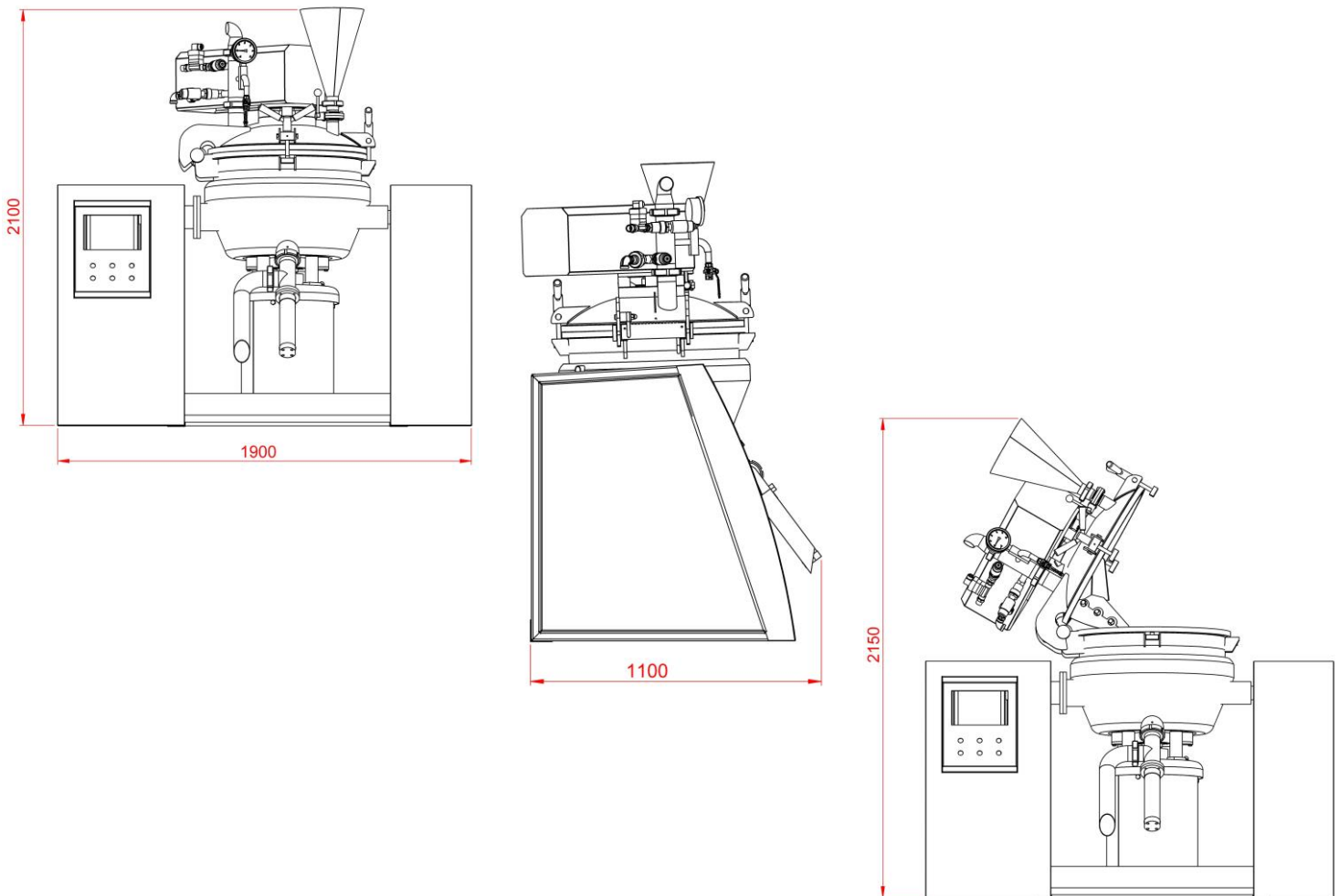




Technical Specifications

- Made from AISI304-316 stainless steel
- Teflon or similar plastic food grade materials are used.
- Maximum capacity of the bowl is 110lt. Product processing capacity is 80lt.
- Maximum 80lt product.
- Dimensions in mm (Length x Width x Height): 1900 x 1100 x 2100 (+/- 35).
- Total weight, 800kg, respectively.
- Working ambient temperature should be between 12°C and 35°C.
- Operating voltage 400V, the maximum frequency is 50Hz, respectively.
- 45m³ / h capacity vacuum pump is used. (Vacuum pressure: 735mmHg)
- Maximum vacuum (negative) pressure in the bowl; -1bar, the maximum positive pressure, 1.5 bar, respectively.
- Maximum temperature in the jacket is 133°C
- Indirect and / or direct steam could be applied into the product.
- Steam pressure should be between 2,5-3,5 bar
- Maximum operating temperature for the product is 95°C.
- Steam consumption is 130 kg/h
- Cooling water can be applied from the wall.
- Water pressure should be between 3-6 bars.
- Air pressure supplied to the machine is 10bar. Air pressure used for pneumatic devices should be between 6-8 bars.
- Steam filtered up to 1µm. (DONALDSON Steam Filter made from 316L stainless steel, operating temperature - 20°C to 210°C until the filter surface 123.5 cm²)
- The speed of the bottom motor varies from 0 to 3000rpm while could be regulated with inverter control on the touch screen upon recipe.
- On the touch screen; you may set the target temperature, the amount of process water which will be let it the bowl through flowmeter, vacuum application and the speed of the bottom motor. 10 different recipes may be saved upon production.
- The bottom motor is 15kW, sweeper top motor is 1.5 kW, vacuum pump is 2.2 kW; Maximum power consumption for a total of approximately 19kW.

- Tilting is automatically done by linear pistons. Each piston manages 15000kN.
- The two blades are hardened steel material which the origin of Germany.
- The product will be discharged with pneumatic valve.
- Steam, water and vacuum suction hoses are made up of teflon which are dressed with spiral stainless steel bellows.
- "KROHNE" brand flowmeter is used which could be controlled on the touch screen by PLC system.



UZERMAK FOOD INDUSTRY MACHINERY INDUSTRY AND TRADE LIMITED COMPANY, HAS ARRANGED TRAINING SCHEDULES FOR THE ASSIGNED LABORS WHICH ARE SPECILISED IN WELDING TECHNOLOGIES, ACCORDING TO STANDARD NUMBER CERTIFIED BY EN 287-1 ACCORDING TO STANDARD.

UZERMAK FOOD INDUSTRY MACHINERY INDUSTRY AND TRADE LIMITED COMPANY, HAS ARRANGED TRAINING SCHEDULES FOR THE LABORS WHO HAS BEEN ASSIGNED THE MANUFACTURING OF ELECTRICAL PANELS AND CERTIFIED BY EN 60204-1 ACCORDING TO STANDARD.



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SOME OF OUR REFERENCES

Company name	Company address	Company website	Equipment supplied	Equipment commissioned date
ASLANAGA CIFTLIK SUT URUNLERI SAN. TIC. A. S.	TURKEY		CCM-110	11.02.2019
ELITE DAIRY PRODUCTS	INDIA		CCM-110	30.05.2019



**MULTIFUNCTIONAL INDUSTRIAL MIXER CCM-110 WITH OPTIONAL AUXILIARY EQUIPMENT
(LINE OPTION)**