

Cooker & Cooler & Mixer (CCM-90)

Multifunctional Laboratory Type Mixer CCM-5

- 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





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COOKER & COOLER & MIXER (CCM-5)
Multifunctional laboratory type mixer CCM-5





Technical Specifications

- Made from AISI304 stainless steel
- Teflon or similar plastic food grade materials are used.
- Maximum capacity of the bowl is 5 liters. Product processing capacity is 2,5 liters.
- Maximum 2,5 liters product processed in 3-4 minutes.
- Dimensions in mm (Length x Width x Height): 92 x 90 x 140 (+/- 3).
- Total weight is 200kg, respectively.
- Working ambient temperature should be between 12°C and 35°C.
- Operating voltage 380V, the maximum frequency is 50Hz, respectively.
- 25m³ / h capacity vacuum pump is used. (Vacuum pressure: 735mmHg)
- Maximum vacuum (negative) pressure in the bowl; -0,5bar, 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 approximately 1 bar
- Maximum operating temperature for the product is 110°C.
- Steam consumption is 20 kg/h
- Cooling water can be applied from the jacket. (Optional)
- Water pressure should be between 3-6 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 3000 rpm 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 two blades are hardened steel material which the origin of Germany.
- The machine has integrated steam generator with 25 kg/h capacity. Steam generator uses 15kW of electricity.
- The machine has integrated air compressor, which uses 4kW of electricity.



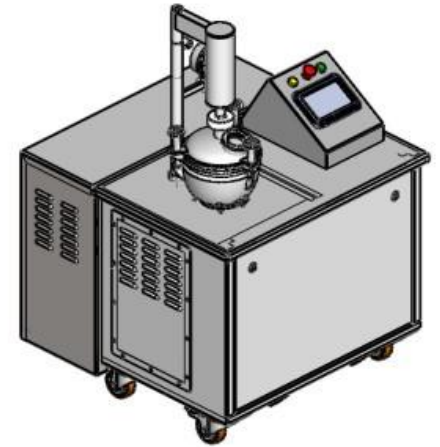
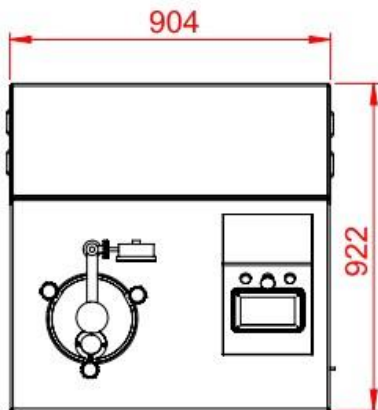
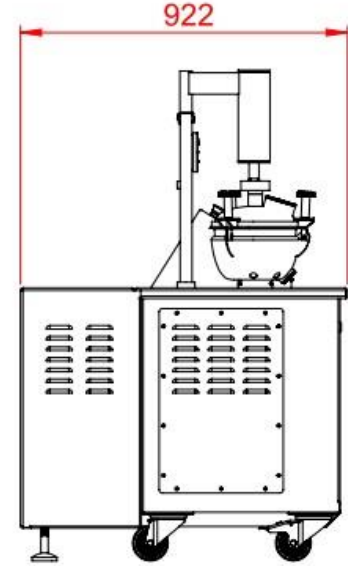
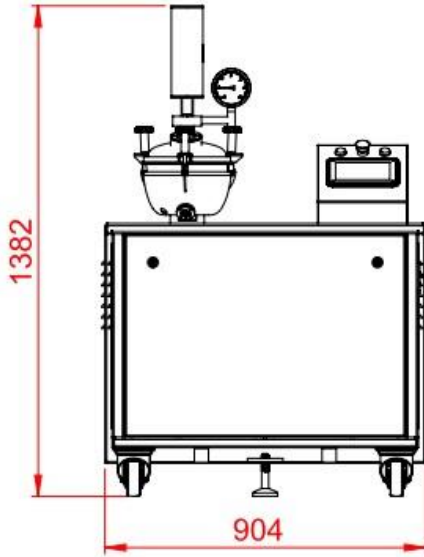
- Steam, water and vacuum suction hoses are made up of teflon which are dressed with spiral stainless-steel bellows.
- "KROHNE" brand flowmeter is used which could be controlled on the touch screen by PLC system.





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