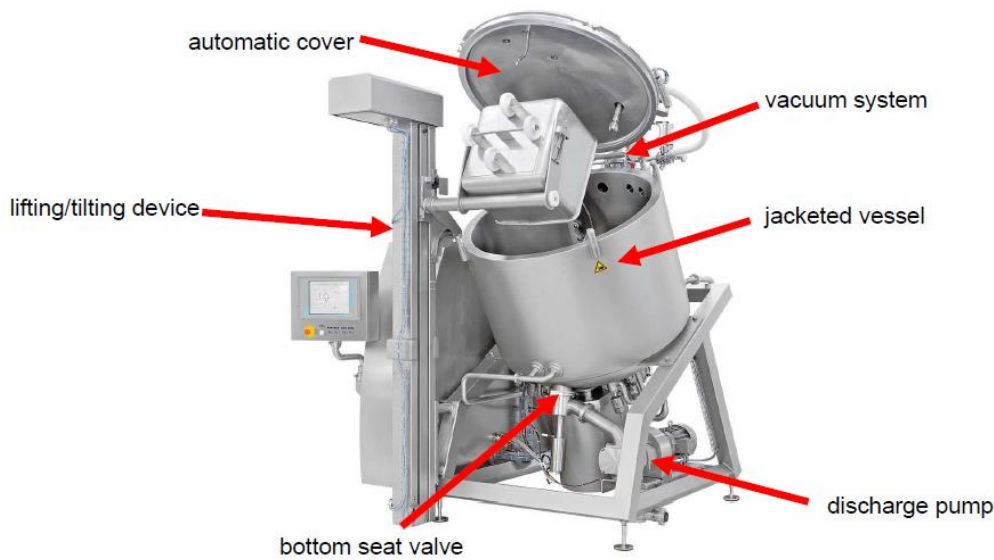


## Cooker & Cooler & Mixer (CM-800)

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



### Typical Applications:

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

### Options:

- Vacuum condenser for cooling and dehumidifying
- Discharge tank

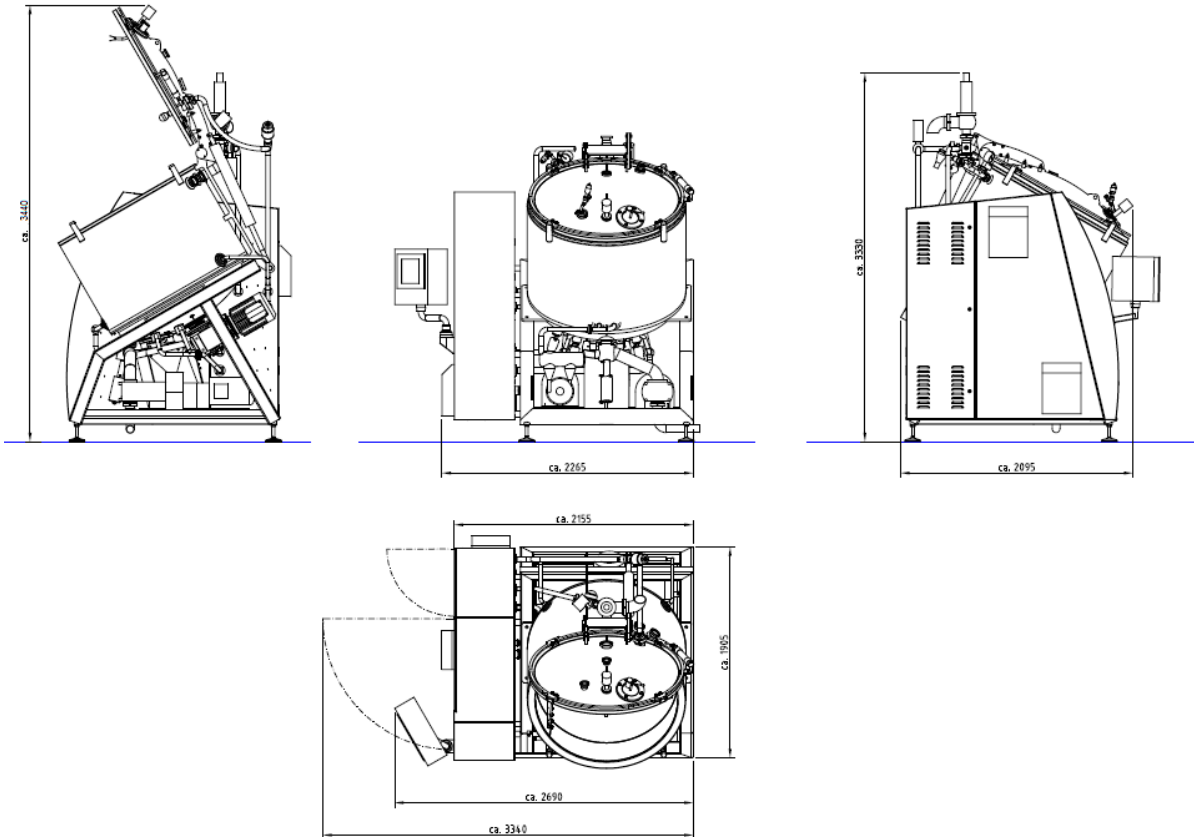
### Advantages:

- 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

### 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





## Vacuum Technology



- Prevention of oxidation
- Protection of:
  - colour
  - flavour
  - microbiological stability
- Increased shelf life
- Constant specific weight
- Easy feeding of ingredients
- Evaporation cooling
- Condensate recovery system (optional)



FOOD INDUSTRY MACHINES PRODUCTION COMPANY



## Machine Data:

Bowl content	(l) approx.	1620
Batch quantity (product-dependant)	(l) max.	800
Net weight of machine	kg (according to design)	2900
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)	4.0 (56.88)
Max. operating temperature in the double jacket	°C (°F)	152 (290)
Min./max. compressed air	bar (PSI)	6-8 (85-114)
<b>Guide values for the steam connection</b>		
Steam supply	kg/h	900
Steam feeding-pressure	bar (PSI)	6-8 (85-114)
Steam pressure at the machine	bar (PSI)	2-3.5 (28-50)
Steam supply connection	DN	50
Material specification		1.4404/ AISI 316 L

## Energy requirement

Main motor, frequency controlled	kW	50
Mixing baffle	kW	5,5
Vacuum pump	kW	2,2
Lobe pump	kW	5,5
CIP pump	kW	3.0
Loading elevator	kW	1,1
Total Energy	kW approx.	68
Steam nozzles	kg/h	900
Water - vacuum pump	l/min approx.	8
Water - axial double seal	l/min approx.	4
	bar	min 4
Connection for recipe water	DN	40
Connection for compressed air	inch	1/2"
Voltage	V/Hz	400/50



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Attn 98

**Multifunctional Food Industry Mixer**  
**Cooker&Cooler&Mixer CM-800**







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Attn 98

**Technical Specifications:**

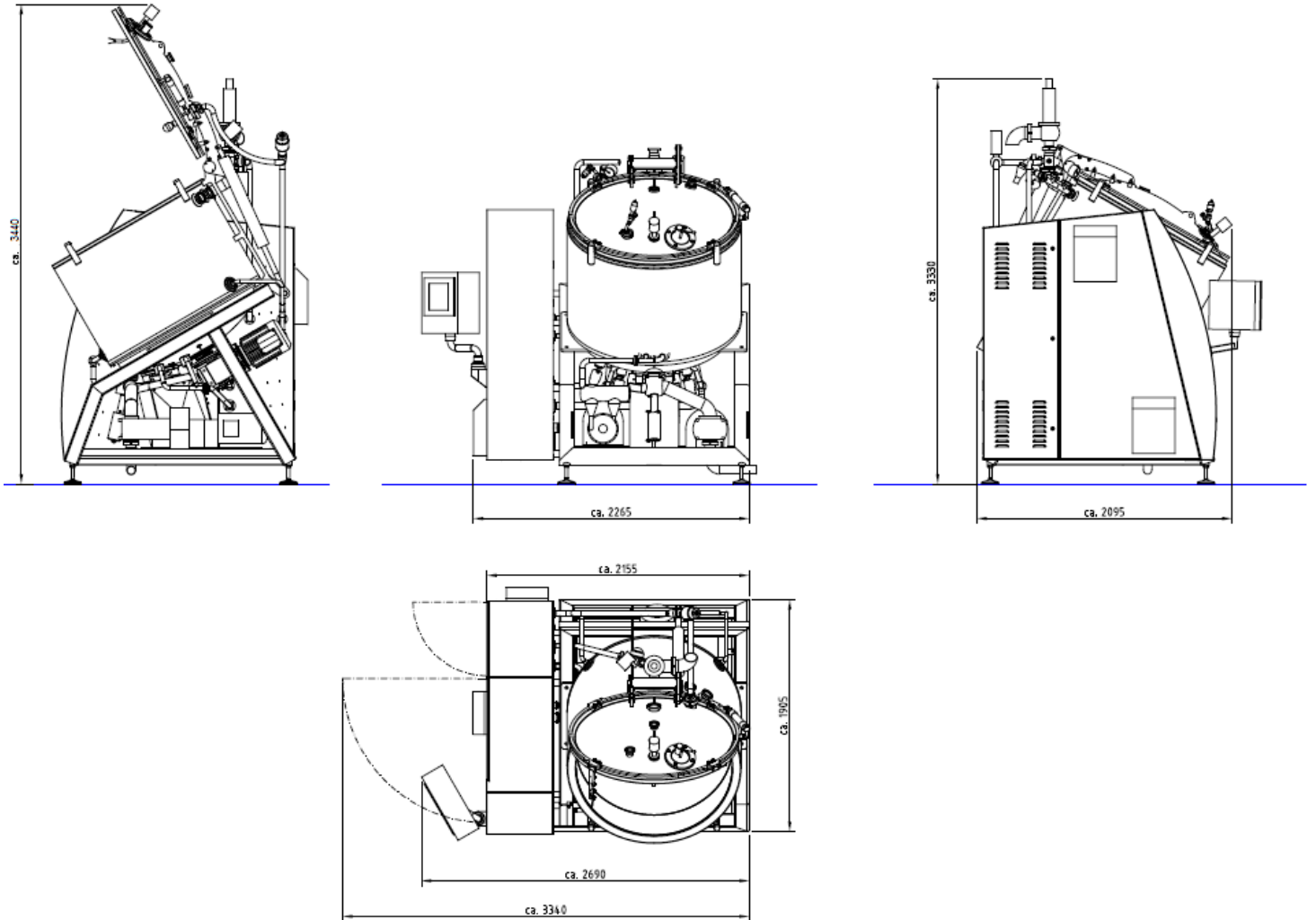
- AISI304 (316 optional) quality stainless steel.
- Suitable for food with PTFE and similar plastic materials.
- Capacity; 800 l/batch.
- Total weight; about 2.900 kg.
- Working environment temperature should be between 12°C and 35°C.
- Operating voltage; 400V, maximum frequency; 50Hz.
- 45m<sup>3</sup> / h capacity vacuum pump.
- The maximum vacuum in the bowl (negative) pressure; -0,5bar, the maximum positive pressure; 0,5 bar.
- Indirect or direct steam (Optional).
- The pressure of the steam source must be between 8-10bar.
- The maximum allowable pressure in the jacket is 2 bar and maximum temperature is 152°C.
- 5 steam nozzles for direct steam, reaching the valve vapor pressure 3.5 - 4.5 bar.
- Steam consumption is about 900 kg/h.
- Maximum operating temperature of the product is 95°C (121°C Optional).
- Cooling from the jacket with water.
- Water pressure should be between 3-6 bar.
- Water-cooled seal system is used. Cooling water needs around; 300 l/h (3bar).
- Air pressure source must be 10bar.
- The air pressure of the pneumatic device used in the machine should be between 6 - 8bar.
- 1µm steam filter is used.
- Mixers rate; 4 - 34rpm, main motor speed; 0 – 3000rpm controlled with inverter.
- Main motor maximum power consumption; 50 kW, mixing motor; 5,5 kW vacuum pump; 2,2 kW, CIP pump 3 kW, lid opening motor; 1,1 kW and discharge pump; 5,5 kW; Totally; 68kw – 132A.
- Hardened steel-material blades are of German origin and total of 4 pieces.
- The product is discharged by the pneumatic valve.
- Lid lock and discharge pneumatic pistons are SMC brand.



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- "Krohne" brand flow meter.
- The top lid is automatically opening & closing.



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.



UZERMAK GIDA ENDUSTRI MAK. SAN. VE TIC. A. Ş.  
FOOD INDUSTRY MACHINERY MANUFACTURER

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### SOME OF OUR REFERENCES

Company name	Company website	Country	Equipment supplied	Equipment commissioned date
EKICILER SÜT GIDA TARIM HAYVAN SAN.TIC.A.Ş	<a href="http://www.ekicipeynir.com">www.ekicipeynir.com</a>	Turkey	CM-800 1 piece	06.08.2015
DM GIDA MAD PAZ SAN TIC LTD ŞTI		Turkey	CM-800 1 piece	06.10.2015
KAANLAR GIDA SAN.TIC.A.Ş	<a href="http://www.kaanlargida.com">www.kaanlargida.com</a>	Turkey	CM-800 1 piece	17.09.2015
TETRA TECH PROCESS ENGINEERING & EQUIPMENT FOR DAIRY FOOD, PHARMACEUTICAL, BEVERAGE	<a href="http://www.tetratech.com.sa">www.tetratech.com.sa</a>	Saudi Arabia	CM-800 1 piece	30.09.2016
CEBECİ SÜT VE SÜT ÜRNLR.TARIM VE HAYV.SAN.TIC.LTD.ŞTI	<a href="http://www.cebecisut.com">www.cebecisut.com</a>	Turkey	CM-800 1 piece	19.09.2016
TERRA FOOD SLAVA SÜT VE SÜT ÜRÜNLERİ GIDA SAN. TIC. LTD. ŞTI.	<a href="http://www.terrafood.ua">www.terrafood.ua</a>	Ukraine	CM-800 1 piece	10.06.2016
SARL FROMAGERIE PROCHEESE	<a href="http://www.procheesedz.com">www.procheesedz.com</a>	Algeria	CM-800 1 piece	19.10.2017
LARIN LABAN PARS		Iran	CM-800 1 piece	06.12.2017
WARDAT AL MASHREQ FOOD	<a href="http://www.wardatalmashreq.com">www.wardatalmashreq.com</a>	KSA	CM-800 1 piece	31.10.2017
TECH FOOD INGREDIENTS SDN BHD	<a href="http://www.bakeryfilling.com">www.bakeryfilling.com</a>	Malaysia	CM-800 2 pieces	18.01.2018
MAYSA GIDA SAN. VE TIC. A.Ş.	<a href="http://www.maysaqida.com.tr">www.maysaqida.com.tr</a>	Turkey	CM-800 1 piece	25.04.2018
I.P. SHAMAHSUTOV SHONIYOZ SHAMURATOVICH	<a href="http://www.shahproduct.com">www.shahproduct.com</a>	Kazakhstan	CM-800 2 pieces	06.05.2019
"PERVOMAYSKIY MKK" PJSC	<a href="http://www.pmkk.com.ua">www.pmkk.com.ua</a>	Ukraine	CM-800 1 piece	16.06.2019