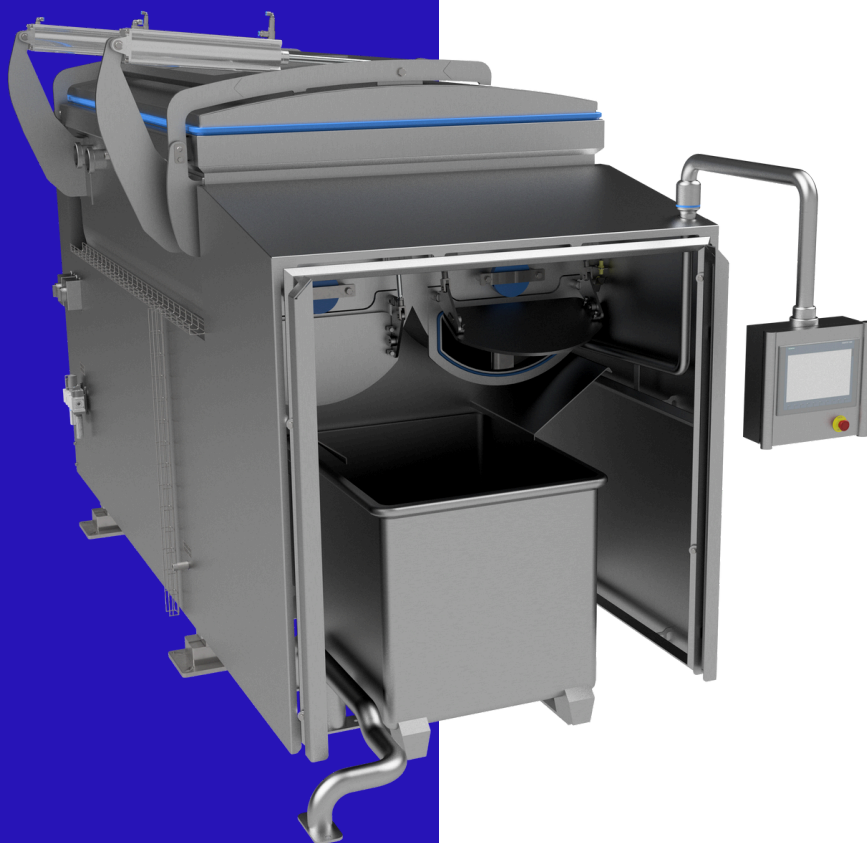




COOLING MIXERS CMX 1500 – 4000 L

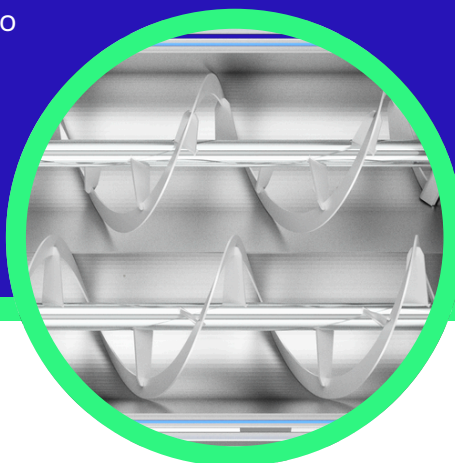
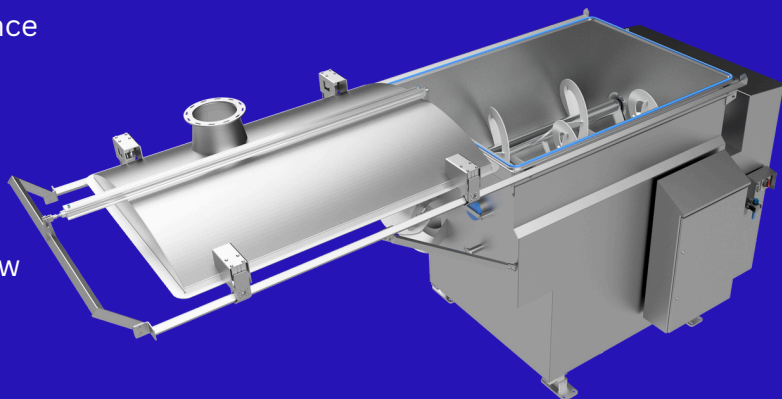
Finmatec have over 30 years of experience in design and manufacturing of high quality Mixers to the Food Industry. The most common applications can be found in the Meat, Poultry, Fish and Pet Food industries. Our Mixers are recognized as robust, easy to operate and with very high cleanability. We use standard components with the newest technology to secure availability of spare parts globally.

The Finmatec CMX-series is a closed Mixer type equipped with either hinged or sliding lid – mainly used when the raw-material need to be cooled with CO₂ during the mixing process. As option, a direct steam injection system can be offered if the raw-material need to be heated during the mixing process. The CMX-series is delivered in sizes ranging from 1500 L to 4000 L as standard, with a wide variety of options. You are welcome to get familiar with our know-how and technology!



FEATURES AND OPTIONS

- Single shaft or double shaft
- Paddle or spiral mixing wings
- Intermeshing paddles
- Available in sizes from 1500 L to 4000 L
- Seamless integration into high performance and fully automated processing lines
- Different conveying solutions integrated with the lid
- Service and cleaning platforms
- Sliding lid / hinged lid
- Infeed: By lifter By belt conveyor By screw conveyor
- CO2 Cooling
- Steam injection
- Water / brine pipeline filling system
- Outfeed: Pneumatic covers to 200 L Euro bin Pneumatic cover(s) to belt conveyor
- Weight registration - load cells
- Siemens HMI's



TECHNICAL DATA

Model	CMX 1500	CMX 3000	CMX 4000
Capacity [l]	2,000	3,000	4,000
Maximum load, approx [kg]	1,000-1,200*	2,000-2,200*	3,000-3,200*
Installed power [kW], double shaft	2 x 7.5 kW	2 x 11 kW	2 x 15 kW
Rotation speed of the shafts [rpm/min]	10-30	10-30	10-30
Measures (LxWxH), approx.	3,400 x 2,100 x 2,100	3,400(6,000**) x 2,000 x 2,900	4,200 x 1,900 x 2,800
Net weight of the machine [kg]	3,100	3,500	4,300
Current protection	3 x 40A	3 x 50A	3 x 80A
Loading options	Lifter/belt/screw conveyor	Lifter/belt/screw conveyor	Lifter/belt/screw conveyor
Unloading options	2 x 200L or belt conveyor	2 x 200L or belt conveyor	2 x 200L or belt conveyor
Top lid	Sliding	Sliding	Hinged
Discharge covers	Pneumatic	Pneumatic	Pneumatic
Controls	Siemens PLC, HMI 9"	Siemens PLC, HMI 9"	Siemens PLC, HMI 9"
Main electrical cabinet, HD (Hygienic Design)	Standard	Standard	Standard
Required pressure [bar]	min 6	min 6	min 6
Cooling, CO2	Standard	Standard	Standard
Amount of nozzles	4	4	
Load cells	Optional	Optional	Optional
Water / brine filling system	Optional	Optional	Optional
Intermeshing	Optional	Optional	Optional

* Depending on the raw-material ** With slider lid mechanism

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