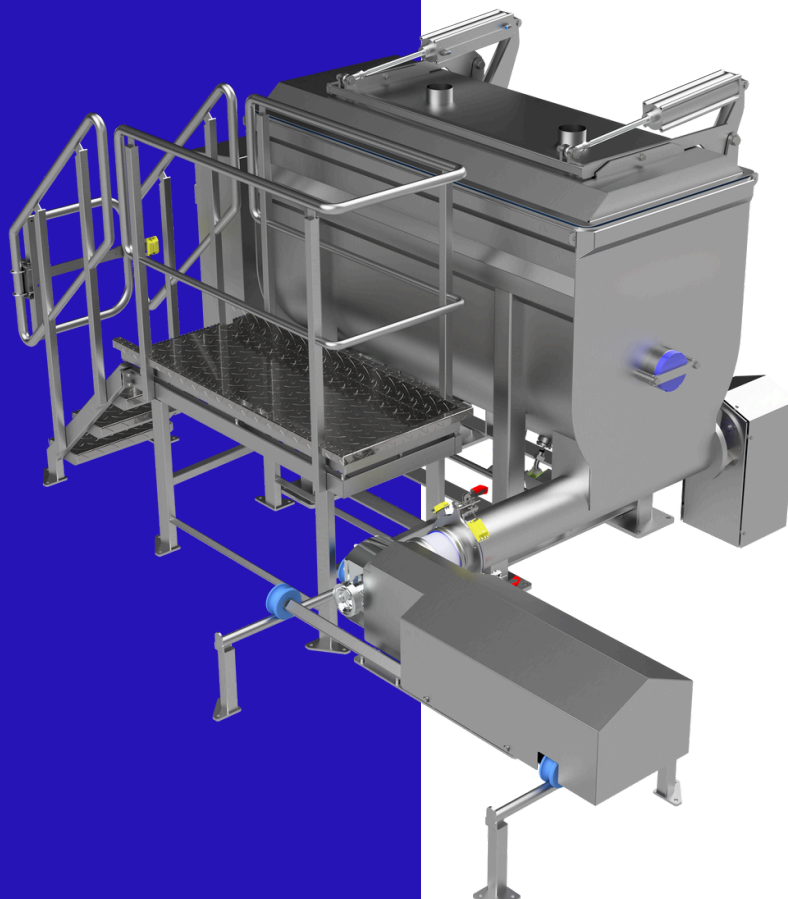




COOLING & PUMPING MIXERS CMXP 1500 – 3000 L

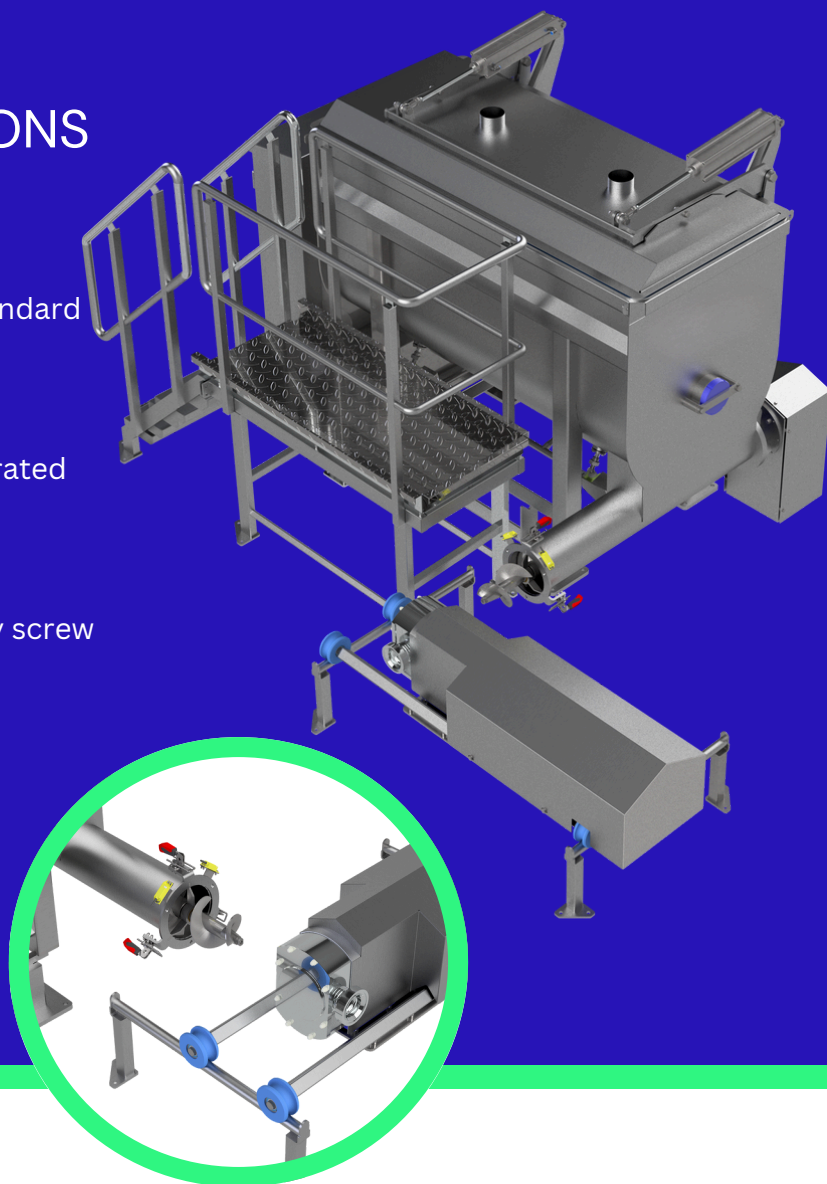
Finmatec has over 30 years of experience in designing and manufacturing high-quality mixers for the Food Industry. The most common applications are in the Meat, Poultry, Fish, and Pet Food industries. Our Mixers are recognized as robust, easy to operate, and with very high cleanability. We use standard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

The Finmatec CMXP-series is a closed Mixer type equipped with either a hinged or sliding lid and additionally with a transverse screw and a pump – an ideal solution to be cooled or steam heated during the mixing process and pumped either short or longer distances. Thanks to its compact, service-friendly, and hygienic execution, the CMXP-series has a very small footprint – thus saving critical floor space in production. The pump can easily slide to the side without using tools for maximum cleanliness after production. The CMXP-series is delivered in sizes ranging from 1500 L to 3000 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 1500 and 3000 L as standard
- 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: Screw to pump: Specially designed for pumping different mixtures in a pipeline!
- Weight registration - load cells
- Siemens HMI's



TECHNICAL DATA

Model	CMXP 1500	CMXP 3000
Capacity [l]	1,500	3,000
Maximum load, approx [kg]	1,000	2,000
Installed power [kW], double shaft	7.5 kW	11 kW
Rotation speed of the shafts [rpm/min]	10-25	10-25
Measures (LxWxH), approx.	2,800 x 1,400 x 2,100	3,400 x 2,000 x 2,900
Net weight of the machine [kg]	1,800	3,000
Current protection	3 x 25A	3 x 32A
Loading options	Lifter/belt/screw conveyor	Lifter/belt/screw conveyor
Unloading options	Transverse screw to pump	Transverse screw to pump
Top lid	Hinged	Hinged
Controls	Siemens PLC, HMI 9"	Siemens PLC, HMI 9"
Main electrical cabinet, HD (Hygienic Design)	Standard	Standard
Required pressure [bar]	min 6	min 6
Cooling, CO2 or Steam heating	Standard	Standard
Amount of nozzles	2	4
Load cells	Optional	Optional
Water / brine filling system	Optional	Optional
Intermeshing	Optional	Optional
Double shaft	Optional	Optional

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