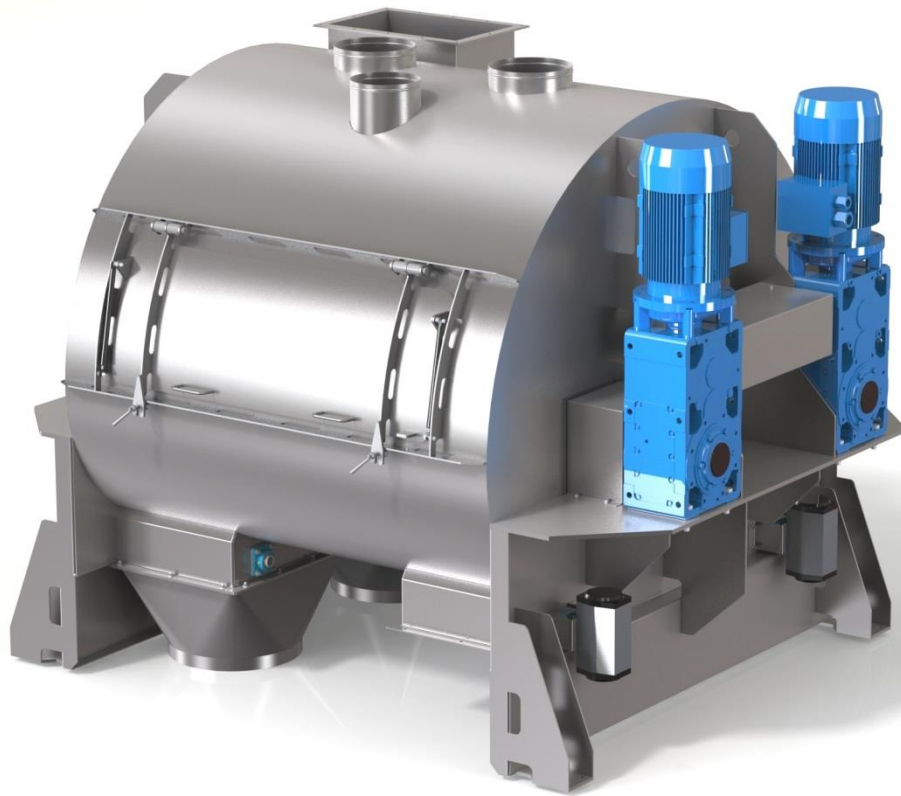




C SERIES PORT DISCHARGE POWDER MIXER



- HYGIENIC DESIGN
- PORT DISCHARGE
- EASY TO CLEAN
- HOMOGENEOUS BLENDS



The **C SERIES PORT DISCHARGE POWDER MIXER** combines the fundamental features of the C Series Twin Paddle Mixer with a design which has been vastly improved to meet the stringent hygiene standards required in the processing of dairy powders.

The new design has replaced bomb bay doors with port discharge to eliminate product residue and reduce the time required to thoroughly clean the mixer.

This mixer excels in repeatable mixing performance with short mix times and homogeneous blends regardless of particle size or density.

Applications are not limited to dairy powder processing and can include mixing products where thorough cleaning and sanitary standards are required.

C SERIES PORT DISCHARGE POWDER MIXER

FEATURES AND BENEFITS

- HYGIENIC DESIGN
- PORT DISCHARGE
- EASY TO CLEAN
- HOMOGENEOUS BLENDS



HYGIENIC DESIGN FOR THE FOOD INDUSTRY

Designed and manufactured by CPE, the C Series Port Discharge Powder Mixer offers discharge valves that can be easily removed for external sanitization. This enhanced design offers flexibility in discharge option and addresses some key industry concerns regarding hygiene requirements of the food industry, and in particular the infant formula market.

The core paddle blending methodology remains the same offering repeatable homogeneous results. In addition, the port valve system offers fast and thorough discharge. The valves can be left in situ or easily removed for thorough cleaning ensuring maximum degree of sanitary protection.

The nature of this construction provides unrestricted access in and around the discharge zone and manual cleaning and inspection is simpler and faster.

This development complements CPE's existing C Series Powder Mixers, C Series Retractable and CHDV (vacuum units) together with a complete range of single paddle units. Working capacities range from 60 to 5000 litres.

CPE can custom design to suit a range applications are available in both batch and continuous configurations. All batch mixers provide a standard deviation (Sd) of 0.5% quality in 60 seconds, and the continuous mixers provide a standard deviation of 1% in 60 seconds.

CHEMICAL PLANT & ENGINEERING

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