



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



Multifunctional Food Industry Mixer

Cooker & Cooler & Mixer (CCM-200)

- Mixing
- Heating
- Size Reduction
- Dispersing
- Deaerating (Vacuum)
- Direct / indirect 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

Options:

- Vacuum condenser for cooling and dehumidifying
- Charging device
- Discharge pump
- Discharge tank

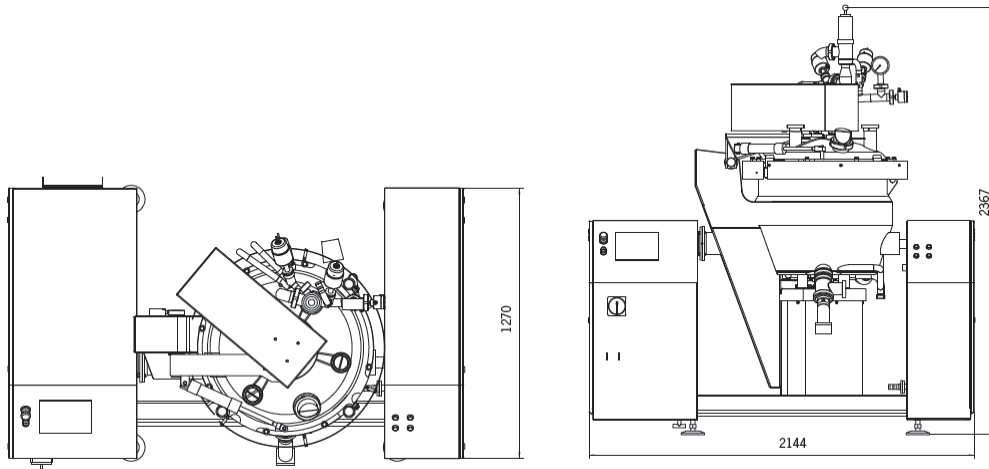
Advantages:

- 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
- Production data can be easily transferred to external systems
- Traceability of historical production data
- 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





Machine Data:

Bowl content	(l) approx.	200
Batch quantity (product-dependent)	(l) max.	150-170
Net weight of machine	kg.	(according to design) 1.400
Max. vacuum in bowl	bar (PSI)	- 0.5 (-7.25)
Max. over pressure in the bowl	bar (PSI)	1.5 (21.75)
Max. operating temperature in the bowl	°C (°F)	95 (227) Optional: 121 (250)
Max. operating pressure in the double jacket	bar (PSI)	2.0 (28.44)
Max. operating temperature in the double jacket	°C (°F)	133 (271)
Min./max. compressed air	bar (PSI)	6-8 (85-114)

Guide values for the steam connection

Steam supply	kg/h	300
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	32
Material specification		product contact parts 1.4404/AISI 316 L/or higher
Shaft sealings		Standard: axial face seal
Discharge height – tilting	mm	690
Discharge height – valve	mm	690

Energy requirement

Main motor, frequency controlled	kW	45
Mixing buffer drive n = 24 min ⁻¹	kW	1.1
Vacuum pump	kW	2.2
Installed energy	kW approx..	49
Steam – injection	kg/h	240
Steam – double jacket	kg/h	depends on product/batch/process
Water – vacuum pump	l/h approx..	120
Water requirement for recipe	l/min approx.	60
	Bar	min 4
Connection for water (recipe)	DN	32
Connection for compressed air	inch	3/8"
Voltage	V/Hz	400/50



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**MULTIFUNCTIONAL FOOD INDUSTRY MIXER
COOKER & COOLER & MIXER (CCM-200)**





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Technical Specifications

- Made from AISI304 (316 optional) stainless steel
- Teflon or similar plastic food grade materials are used.
- Maximum capacity of the bowl is 200lt. Product processing capacity is 170lt.
- Maximum 170lt product is processed in 8-12 minutes.
- Dimensions in mm (Length x Width x Height): 2150 x 1420 x 2380 (+ / -35).
- Total weight, 1400kg, respectively.
- Working ambient temperature should be between 12°C and 35°C.
- Operating voltage 400V, the maximum frequency is 50Hz, respectively.
- 45m³ / h capacity vacuum pump is used. (Vacuum pressure: 735mmHg)
- Maximum vacuum (negative) pressure in the bowl; -0.5 bar, 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 between 4-6 bar
- Maximum operating temperature for the product is 95°C. (Optional; 125 °C)
- Steam consumption is 300 kg / h
- Cooling water can be applied from the wall.
- Water pressure should be between 3-6 bars.
- Air pressure supplied to the machine is 10bar. Air pressure used for pneumatic devices should be between 6-8 bars.
- Steam is 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 3000rpm 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 bottom motor is 45kW, sweeper top motor is 1.5 kW, vacuum pump is 2.2 kW; Maximum power consumption for a total of approximately 49kW.
- The three blades are hardened steel material which the origin of Germany.

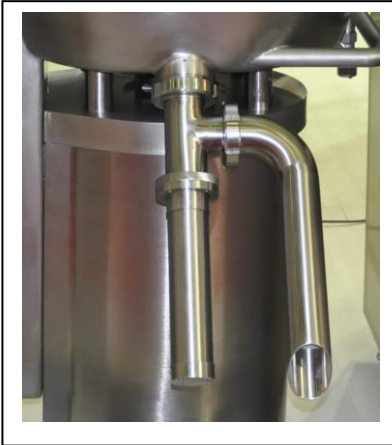


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- The product will be discharged with pneumatic valve.
- Locking and product discharge pistons are SMC brand with all the parts made up of stainless steel.



- Inside of the bowl could be examined from the wiped glass on the cover.



- 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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- Top lid opening & closing and tilting is automatically done by linear pistons. Each piston manages 15000kN.
- The machine is provided with a steam station consist of; a steam filter (1µm), a steam separator to obtain dry steam (for water removal) with condensate traps, pressure gauges & regulation and valve connections.



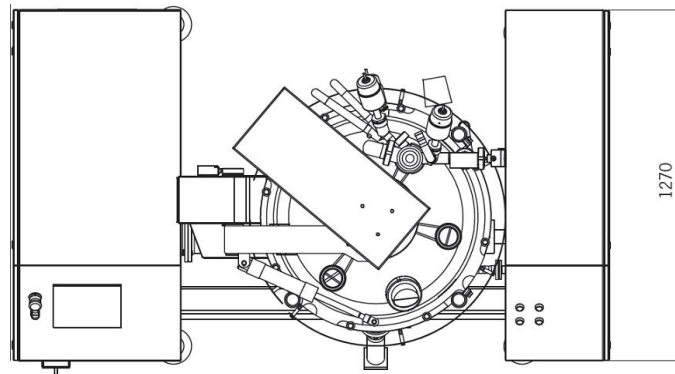
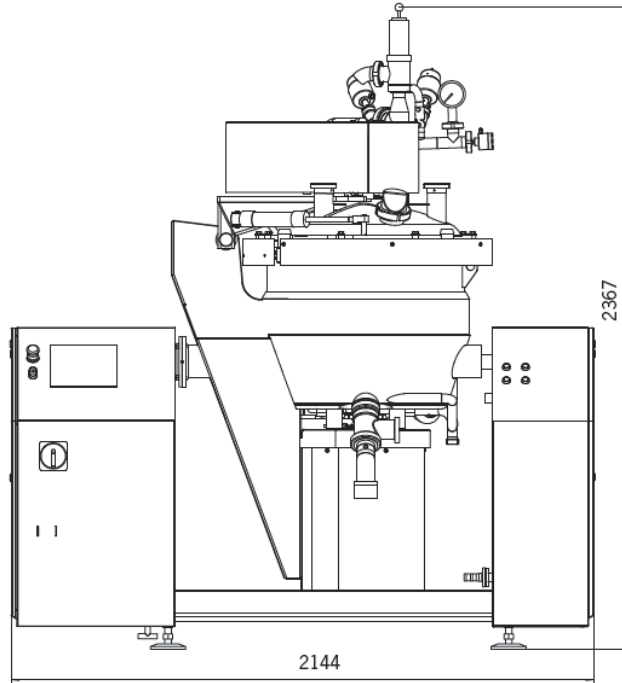
UZERMAK FOOD INDUSTRY MACHINERY INDUSTRY AND TRADE LIMITED COMPANY, HAS ARRANGED TRAINING SCHEDULES FOR THE ASSIGNED LABORS WHICH ARE SPECILISED IN WELDING TECHNOLOGIES, ACCORDING TO STANDARD NUMBER CERTIFIED BY EN 287-1 ACCORDING TO STANDARD.

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.



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SPARE PARTS LIST

- Gasket lid x1 piece
- Lid switch x1 piece
- Upper scraper switch x 1 piece
- Product discharge switch x1 piece
- Set of scrapers x1 set
- O-ring for steam filter x1 piece
- Temperature sensor x1 piece
- Spanner for maintenance x1 piece
- Wrench for knives x1 piece



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SOME OF OUR REFERENCES

COMPANY NAME	COUNTRY	WEBSITE	EQUIPMENT	YEAR OF COMMISSIONING
YÖRÜKOĞLU SÜT VE ÜRÜNLERİ SAN.TIC.LTD.ŞTI	TURKEY	www.yorukoglusut.com.tr	CCM-200	2011
MURATBEY END. GIDA MAK. SAN. TIC. LTD. ŞTI.	TURKEY	www.muratbey.com.tr	CCM-200	2011
ÇOBANOĞULLARI GIDA SAN TIC LTD ŞTI	TURKEY	www.cobanoglulari.com	CCM-200	2012
KAANLAR GIDA SAN. VE TIC. A.Ş.	TURKEY	www.kannlar.com.tr	CCM-200	2013
SEK SÜT	TURKEY	www.sek.com.tr	CCM-200	
TEK SÜT ÜRÜNLERİ SAN TIC A.Ş.	TURKEY	www.teksut.com	CCM-200	2013
CEBEL SÜT ÜRÜNLERİ VE GIDA MADDELERİ İMALAT SAN. TIC. A.Ş.	TURKEY	www.cebel.com.tr	CCM-200	2013
GEMAK GIDA ENDÜSTRİ MAKİNALARI VE TIC. LTD. ŞTI.	TURKEY	www.gemakltd.com	CCM-200	
TAT KONSERVE SANAYİ A.Ş. SEK SÜT İŞLETMESİ	TURKEY	www.tatgida.com	CCM-200	2013
YÖRÜK SÜT ÜRÜNLERİ SAN. TIC. LTD. ŞTI.	TURKEY	www.yoruksut.com	CCM-200	2015
DELTA FOOD INDUSTRIES FZC	UAE	www.deltafood.ae	CCM-200	2015
OTAT GIDA SAN. TIC. LTD. ŞTI	TURKEY	www.otat.com.tr	CCM-200	2015
ORTAKÖY YEM SAN VE TURİZM TİC. A. Ş.	TURKEY	-	CCM-200	2015
YÖRÜKOĞLU SÜT VE SÜT ÜRÜNLERİ SAN. TIC. A.Ş.	TURKEY	www.yorukoglusut.com.tr	CCM-200	2015
EKİCİLER SÜT GIDA TARIM HAYVAN SAN. TIC.A. Ş.	TURKEY	www.ekicipeynir.com	CCM-200	2015
GÜR SÜT BESİCİLİK GIDA SAN VE TİC A. Ş.	TURKEY	www.gursut.com.tr	CCM-200	2015
BALKAN INDUSTRIAL CO	JORDAN	-	CCM-200 2 pcs.	2016
EDPOL FOOD & INNOVATION	POLAND	www.edpol.net.pl	CCM-200 2 pcs.	2017
SANAYE GHAZAEI SETAREH BEYNOL MELALE	IRAN	-	CCM-200	2018
PEGAH-E FARS DAIRY CO.	IRAN	www.pegahdairy.com	CCM-200	2018
ADAL AZYK LLC	KYRGYZSTAN	www.toyboss.kg	CCM-200	2018
EURL LOTUS DISTRIBUTION	ALGERIA	http://www.lotus-distribution.com	CCM-200	2019



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**MULTIFUNCTIONAL INDUSTRIAL MIXER CCM-200 WITH OPTIONAL AUXILIARY EQUIPMENT
(LINE OPTION)**