

Continuous Mixer

APPLICATION

The Fedco Continuous Mixer continuously aerates cake batter, creme fillings, icings, marshmallow, whipped cream, butter and many other food products for unsurpassed consistency, uniform cell structure and precise specific gravity.

FEATURES

- Stainless steel mixing chamber with high strength pyramid shaped mixing teeth resulting in faster more efficient mixing
- Design of mixer chamber results in lower mixing speeds, lower energy cost, and less heat transfer to product being mixed
- Consists of two stationary stators and one rotating rotor
- Front and rear stators of mixing chamber are constructed of double-walled stainless steel for coolant circulation and efficient temperature control
- Sanitary, positive displacement pump with stainless steel body and connections
- Stainless steel NEMA 4X electrical enclosure



Open Frame Style Continuous Mixer

Continuous Mixer Models	CM-6-F	CML-15-F	CMH-15-F	CML-25-F	CMH-25-F	CML-35-F	CMH-35-F
Capacity (lbs cake)	0-75	100-800	200-1,200	350-2,400	450-3,600	600-4,800	1300-7,200



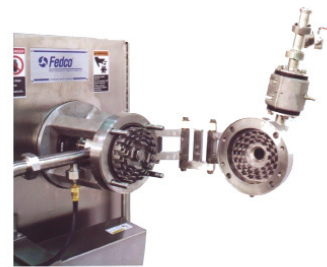
Continuous Mixer

OPTIONS

- Refrigeration unit
- Hinged front stator for easy cleaning and alignment.
- Mass flow meter for precision control of specific gravity
- Color injection system
- Rotor Cooling
- Inline temperature probe
- Stainless steel cabinet enclosure

SPECIFICATIONS

- Electrical: 460 volts, 3 phase, 60HZ
- Pneumatic: 10 CFM at 80 PSI



Continuous Mixer Hinged Head

