

Cream fluidising trolley – C-MIXER

- **Application**

The C-MIXER cream fluidising trolley is suitable for the homogenisation and fluidisation of creams.

It is equipped with a tank jacketed with hot water and thermally insulated. It is equipped with a closed heating circuit by means of an electric resistance.

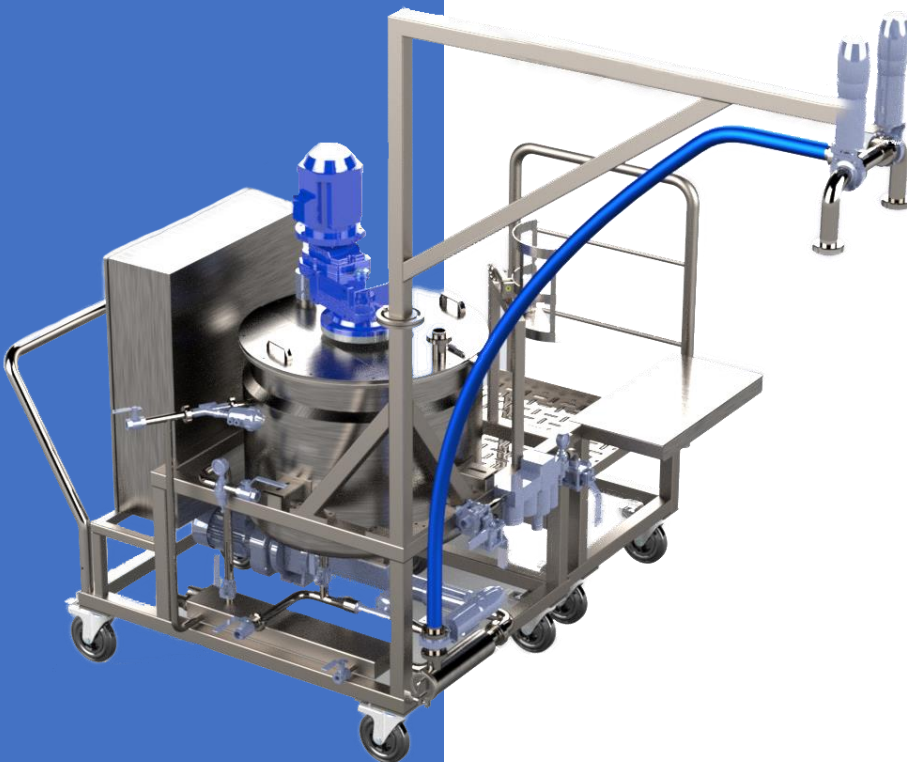
The ingredients can be introduced manually through the manhole or automatically through the tube located at the top of the tank. In addition, the tank is equipped with an anchor mixer with scrapers to ensure homogeneous mixing. The speed of the agitator and the temperature control of the product can be regulated from the electrical panel.

- **Design and features**

The C-MIXER cream fluidising trolley is mounted on a wheeled frame that allows it to be easily relocated in the factory.

The tank has a surface finish $Ra \leq 0.8 \mu m$ on all parts in contact with the product, clamp connections or fittings, and the main element, a vertical anchor-type agitator with scraper blades.

Agitation is used for homogenisation of the mixture. If the process requires emulsification or a certain level of shear, a cowles agitator or even a high shear mixer can be used.



- **Technical specifications**

Materials:

Parts in contact with the product	Stainless steel AISI 316L
Other steel parts	Stainless steel AISI 304L
Gaskets in contact with the product	NBR / EPDM / FPM FDA

Surface finish:

Internal	2B, with welds removed and polished $Ra \leq 0.8 \mu m$
External	Matt

Operation limits:

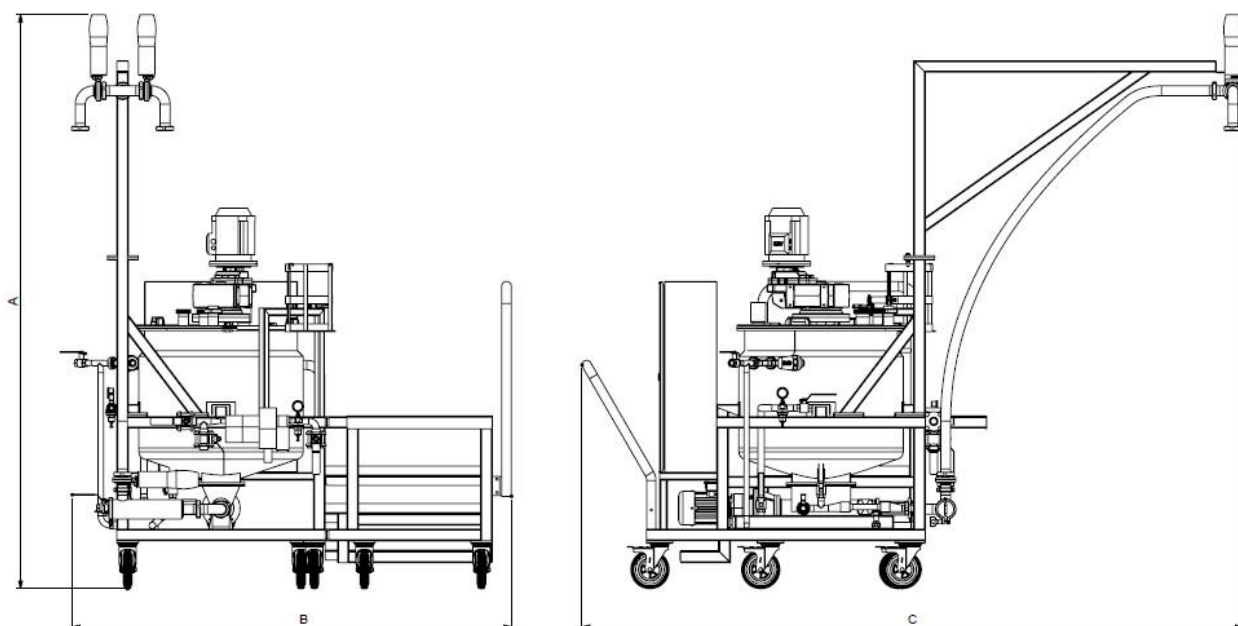
Capacity	250 L
Max. working pressure	1 bar
Working temperature	90°C

Fittings:

DIN 11851
SMS
Clamp



- **Dimensions**



	DIMENSIONS			Weight kg
	A (mm)	B (mm)	C (mm)	
C-MIXER	2.465	2.300	3.375	3.500

Indicative information. We reserve the right to modify any material or feature without notice. Non-contractual pictures.

