

MESMEC

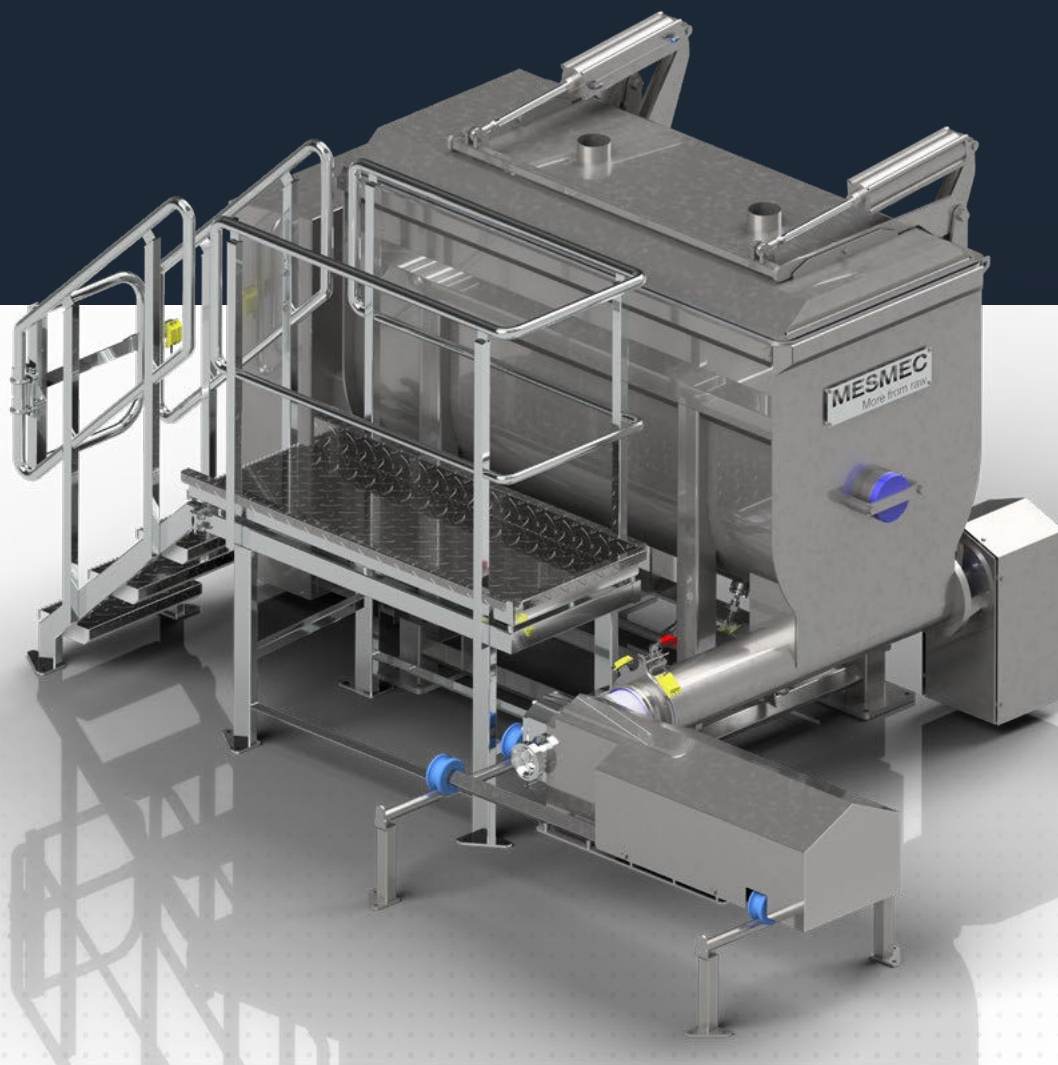
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MESMEC COOLING & PUMPING MIXERS

CMXP 1500 – 3000 L

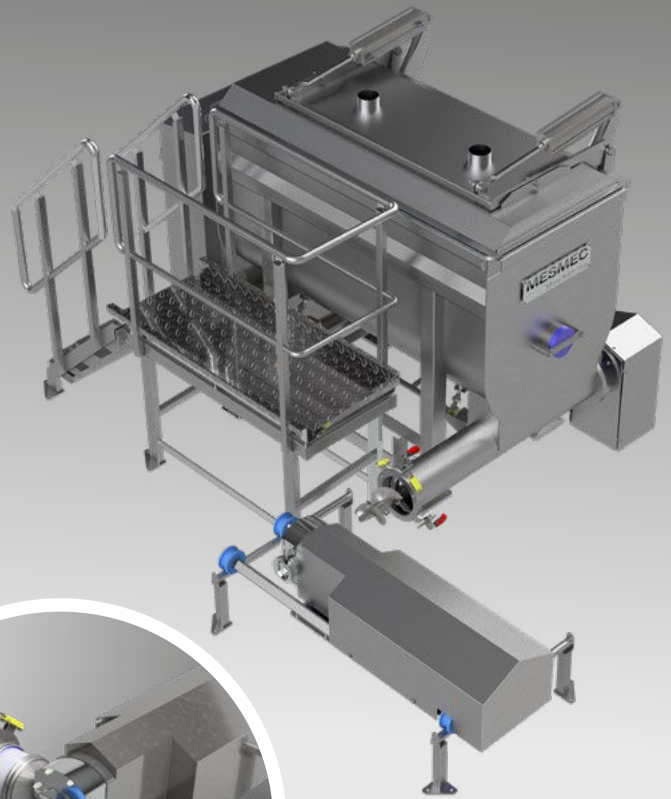
Mesmec have over 30 years of experience in design and manufacturing of high quality Mixers to the Food Industry. The most common applications can be found in the Meat, Poultry, Fish and Pet Food industries. Our Mixers are recognized as robust, easy to operate and with very high cleanability. We use standard components with the newest technology to secure availability of spare parts globally.

The Mesmec CMXP-series is a closed Mixer type equipped with either hinged or sliding lid and additionally with a transverse screw and a pump - an ideal solution for raw material to be cooled during the mixing process and pumped either short or longer distances. Thanks to it's compact, service friendly and hygienic execution, the CMXP-series has a very small footprint - thus saving critical floor space in the production. The pump is easy to slide to the side without using any tools for maximum cleanability 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], single 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	Standard	Standard
Amount of nozzles	2	4
Load cells	Optional	Optional
Water / brine filling system	Optional	Optional
Intermeshing	Optional	Optional
Double shaft	Optional	Optional