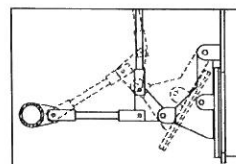
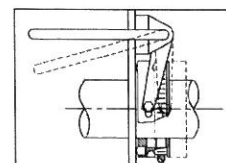


## MIXER/BLENDER

- Grating or lid-style cover designs available.
- Standard or fully programmable Allen-Bradley controls.
- Optional paddle designs include paddle-style (standard or overlapping) or ribbon-style agitators. Overlapping paddle design requires bottom discharge.
- Capacities from 100 lbs. (45 kg) to 15,000 lbs. (6800 kg).
- USDA accepted and CE approved. Built in conformity with AMI sanitary equipment design principles.



*Unique, over-center discharge door locking system assures closure during utility interruptions.*



*Unique, quick-release, watertight shaft seals for full washdown sanitation.*

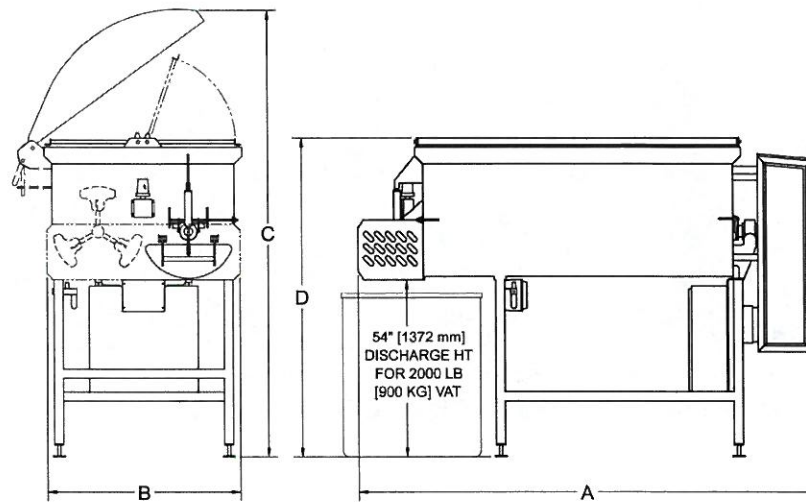
## MIXER/BLENDER

Cozzini Mixer/Blenders (CMB) series units are designed for heavy-duty use and built to last for many years. Very few wear parts keep them very economical to use and maintain.

The CMB series is used worldwide for numerous mixing/blending applications such as meat preblends, ground meat operations, formulation mixing of ingredients for cereals, spices, vegetables, etc. For applications requiring precise temperature control, glycol jacketing or CO<sub>2</sub> injection cooling systems are available.

The CMB series ensures high volume throughput, loading and unloading efficiencies.

High quality, stainless steel construction with fine sanitary finish throughout.



| MIXER/BLENDER |      |   |      |           |      |              |      |                |      |        |     |
|---------------|------|---|------|-----------|------|--------------|------|----------------|------|--------|-----|
| DIMENSION*    |      | A (length)                                  |      | B (width) |      | C (open ht.) |      | D (top of tub) |      | DRIVES |     |
| Lbs           | kg   | inch  | mm   | inch      | mm   | inch         | mm   | inch           | mm   | hp     | kW  |
| 100           | 45   | Lab mixer sized per customer specifications |      |           |      |              |      |                |      |        |     |
| 500           | 225  | 88  | 2235 | 50        | 1270 | 82           | 2083 | 58             | 1473 | 2      | 1.5 |
| 750           | 350  | 90  | 2286 | 52        | 1321 | 86           | 2184 | 85             | 2159 | 3      | 2   |
| 1000          | 450  | 103   | 2616 | 50        | 1270 | 95           | 2413 | 85             | 2159 | 3      | 2   |
| 1500          | 700  | 105   | 2667 | 67        | 1702 | 131          | 3327 | 85             | 2159 | 5      | 4   |
| 2000          | 900  | 121   | 3073 | 62        | 1575 | 118          | 2997 | 89             | 2261 | 7.5    | 6   |
| 2500          | 1000 | 118   | 2997 | 60        | 1524 | 123          | 3124 | 93             | 2362 | 7.5    | 6   |
| 3000          | 1400 | 140   | 3556 | 70        | 1778 | 139          | 3531 | 92             | 2337 | 10     | 8   |
| 4000          | 1800 | 140   | 3556 | 73        | 1854 | 123          | 3124 | 99             | 2515 | 15     | 11  |
| 5000          | 2300 | 154   | 3912 | 74        | 1880 | 141          | 3581 | 98             | 2489 | 20     | 15  |
| 6000          | 2700 | 154   | 3912 | 76        | 1930 | 126          | 3200 | 102            | 2591 | 20     | 15  |
| 8000          | 3600 | 167   | 4242 | 80        | 2032 | 124          | 3150 | 103            | 2616 | 30     | 22  |
| 10,000        | 4500 | 171   | 4343 | 88        | 2235 | 134          | 3404 | 107            | 2718 | 40     | 30  |
| 12,500        | 5700 | 192   | 4877 | 87        | 2210 | 133          | 3378 | 114            | 2896 | 50     | 38  |
| 15,000        | 6800 | Mixer sized per customer specifications     |      |           |      |              |      |                |      |        |     |

\*Dimensions can vary based on customer requirements or modifications to equipment

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