



OBJECTIVE:

To create a consistent mix of ingredients without damage.

All products must be distributed evenly and consistently.

Bean sprouts must not be damaged in the mixing process.



INGREDIENTS:

Fresh Egg Noodles, Peas, Carrots, Bamboo Shoots, Bean Sprouts, Salt, Pepper



EQUIPMENT:

CM Process TT2 Tumbler
CM Process 400 lb Euro Buggy
CM Process Euro Buggy Weighscale

BLEND COMPONENTS



RESULTS:

TEST NUMBER	TEST LOAD (lb)	TUMBLER VELOCITY (%)	CW ROTATION DURATION (sec)	DWELL TIME (sec)	CCW ROTATION DURATION (sec)	NO. CYCLES #	TOTAL BLEND DURATION (sec)	COMMENTS AND OBSERVATIONS
TEST 1	220	100	30	5	30	1	65	Product at upper level mixed well and proportioned. Lower level lacks ingredients.
TEST 2	220	100	60	5	60	1	125	Consistent mix throughout with no damage to any of the ingredients.
TEST 3	220	100	45	5	45	1	95	Reduced tumbler time gives similar results to test 2. This is the ideal mix time.

CONCLUSIONS:

TEST 1:

Mixed the upper layers well, but the lower section was inconsistent.

TEST 2:

Produced a fully mixed batch to a very high quality.

TEST 3:

Proved that 220 lb of product can be mixed to the desired consistency in a 95 second cycle, causing absolutely no damage to the product in the process.

The tests produced a very high quality 220 lb fully mixed batch of chow mein in 95 seconds.



FINISHED PRODUCT

THE SINGLE EURO BUGGY SOLUTION

The CM Process Solutions Single Bin Solution is the complete handling solution for processing food and food ingredients, utilising industry standard DIN 9797 Eurobins with the minimum amount of product transfer and manual handling.

Weigh ► Mix ► Dump ► Rack and Stack ► Washdown

REDUCED MANUAL HANDLING

From the initial batch weighing of ingredients, WIP storage, product mixing and finally tipping product onto process lines can all be done utilising a single DIN 9797 Eurobin. This greatly reduces the number of product transfer points and aids employee safety, helping prevent musculoskeletal injuries associated with manual handling.

INCREASED PRODUCTIVITY

Changeover time between product batches is greatly reduced and with minimal handling transfers and only a single bin to clean at the end of the operation, this solution allows more time to be spent on manufacturing.

HYGIENE

Stainless steel hygienic design specifically for the food industry environment ensures all equipment can be washed down quickly and effectively.

FOOD SAFETY

The complete process offers benefit to food safety standards by reducing product exposure and possible cross contamination associated with multiple product transfers.

IMPROVED QUALITY AND REDUCED WASTE

Streaming product handling utilising the Single Bin Solution range of equipment can offer significant reduction in product damage and increase product yield through repeated transfer.

