



## OBJECTIVE:

To mix cous cous with various ingredients, replacing a manual mixing operation.

Must be a consistent mix throughout batch.

Ingredients must retain original properties after mixing.

## INGREDIENTS:

Cous cous (cooked and cooled), Seasoning and Salt Mix, Chopped Sun-Dried Tomatoes, Fresh Peppers, Dried Peppers, Aubergines & Vegetable Mix, Fresh Parsley, Lemon Juice and Oil.

## 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	158	50	45	5	45	1	95	Excellent mix results, the product maintained structure.
TEST 2	244	50	30	5	30	2	130	Bottom layer not mixed as well as top layer but still maintained structure.
TEST 3	326	50	30	5	30	4	260	Excellent mix throughout with increased mixing time and no damage to product.

## CONCLUSIONS:

### TEST 1:

Produced a perfectly mixed product in a 95 second mix.

### TEST 2:

With double the quantity was mixed well on the upper and middle sections but required further mixing lower down so 130 was not sufficient.

### TEST 3:

Proved that a 260 second mix produced a fully mixed batch with no damage to product or density.

The mix produced the desired result making 326 lb of product in 4 mins thus saving a considerable amount of time over previous method which took 74 mins to produce a similar size batch.



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.

