



### OBJECTIVE:

To create a consistent mix of ingredients without damage to product.

All products must be distributed evenly.

Nuts must not be chipped in the mixing process.

### INGREDIENTS:

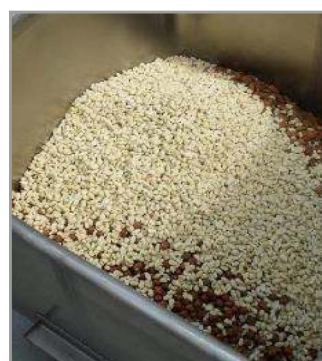
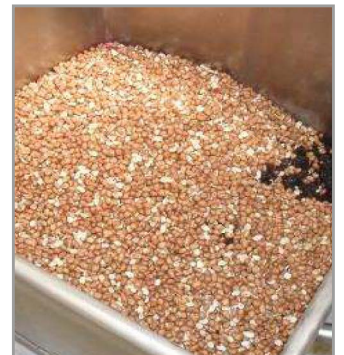
Raisins, Peanuts, Almonds, Hazelnuts, Cashews, Pistachios, Pecans and Macadamias.

### EQUIPMENT:

CM Process TT2 Tumbler

CM Process 400 lb Euro Buggy

CM Process Euro Buggy Weighscale



### BLEND COMPONENTS

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video



## 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	245	100	15	2	15	1	32	Upper level mixed well but concentration of raisins at lower levels.
TEST 2	245	100	30	2	30	1	62	Much better mix but slightly higher concentration of certain product at lower levels.
TEST 3	245	100	45	2	45	1	92	Perfect mix at all levels. No damage to ingredients at any level.

## CONCLUSIONS:

### TEST 1:

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

### TEST 2:

Saw improved results but slight concentration of some ingredients at lower levels.

### TEST 3:

Produced a perfect, consistent mix throughout with no visible damage to any of the ingredients at any level.

**245 lb of product can be mixed to very high standards in 92 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.

