



OBJECTIVE:

To marinate chicken fillets with no deformation of the product.

Must be a consistent mix throughout batch.

Chicken to be consistently seasoned throughout.

INGREDIENTS:

Chicken Fillets, Marinade Paste and Seasoning

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	440	100	60	5	60	1	125	Too much meat in the Euro bin to allow marinade to mix properly. Reduce meat quantity...
TEST 2	355	100	60	5	60	1	125	Ideal batch quantity, chicken well marinated throughout and no deformation of pieces.
TEST 3	375	100	60	5	60	1	125	Perfect marinade at all levels, no damage to chicken fillets at any level of the tumbler.

CONCLUSIONS:

TEST 1:

The Euro bin was overfilled leaving insufficient room for tumbling.

TEST 2:

Allowed sufficient room for tumbling and the marinade was consistently proportioned throughout the mix.

TEST 3:

Proved that 375 lb of product can be mixed to a desired consistency with a 2 minute cycle causing no damage to the product in the process.

Test 3 reduced production time and inconsistency over previous production marinating methods.



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.

