



OBJECTIVE:

To season chicken pieces with dry seasoning.

Must be a consistent mix throughout batch.

Chicken to be consistently seasoned throughout.

INGREDIENTS:

Diced Chicken, Salt, Dried Basil, Dried Rosemary, Garlic Powder, Mustard Powder, Paprika and Black 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	180	50	40	5	40	1	85	Excellent mix results. Product maintained structure.
TEST 2	360	50	40	5	40	2	170	Upper layer seasoned well but lower down was poorly seasoned.
TEST 3	270	50	40	5	40	3	255	Consistent results throughout on all levels. Well seasoned chicken pieces with no damage.

CONCLUSIONS:

TEST 1:

Produced a well mixed and consistently seasoned batch in 85 seconds.

TEST 2:

With double the quantity it mixed well on the upper and middle sections, but required further mixing lower down so 170 seconds was insufficient.

TEST 3:

Proved that 255 second mix produced a fully mixed batch with no apparent damage to product or consistency.

The mix produced the desired result making 270 lb of product in 4.25 minutes, thus saving a considerable amount of time over the previous mixing method.



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.

