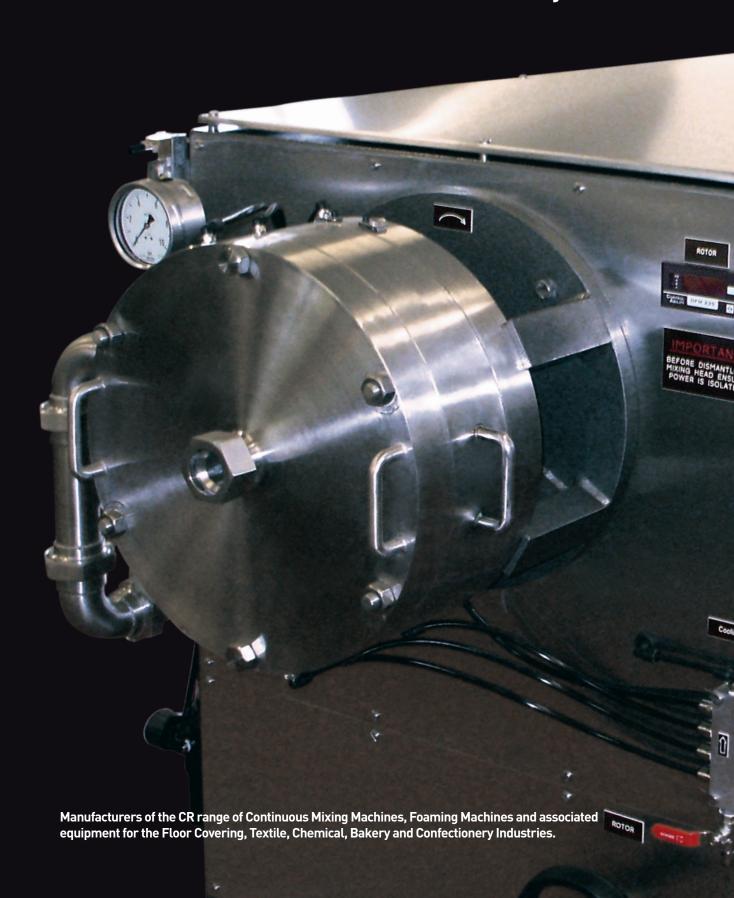


# Cowie and Riding Mixers for the Food Industry



# Excellence through continuous performance

Efficient food manufacturing demands consistent, reliable and highly effective processes. Equipment must be fit for purpose, precisely adapted to your needs and engineered to deliver the best performance at all times.

Cowie and Riding is a British engineering firm that has spent over four decades designing and building continuous aerating and mixing machines for a range of applications. With sizes and output rates to suit most food manufacturing processes, they offer exceptional quality at competitive prices.

The CR Mixer is a powerful yet compact mixing machine, with a proven system of twin concentric rotor blades able to deliver consistent results on a continuous basis. The unique patented design allows a directional flow of ingredients, giving a far larger mixing surface area, which produces a more uniform mix and a finer bubble size. The CR also has the facility to inject up to four additives – such as colour and flavouring – into the mix. The mixers can also be operated manually or as part of an automated system.

## The CR Mixer range gives you:

- Perfect, repeatable consistency of mixing
- Continuous mixing, for long or short periods
- Easy to use and maintain
- Automated CIP cleaning, or other methods
- High-grade 316 stainless steel
- Available in a range of output sizes
- Up to four Injection ports for liquid additives
- Precision engineered for 40 years
- · Automation through feedback control

The simple but effective design makes Cowie and Riding mixers reliable and efficient – built from 100% stainless steel, they are hygienic, quick and easy to clean and maintain, reducing downtime and cutting waste.

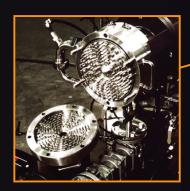
Each machine is designed and built to the highest specifications by expert engineers in the UK.



# **CR** food mixer

**Single or Twin Rotor** 

Inside the Cowie and Riding mixing machine is a patented twin-rotor dynamic mixer with a continuous feed pumping system. The rotors are mounted on a central drive and positioned to mesh closely with three static, water-cooled elements to create a precision mixing or aeration process.







For food manufacturing applications, the entire machine is made from high-grade 316 stainless steel – including the mixer, the pump and all the pipework and fittings. The electric motors that drive the pump and rotors are fitted with variable output gears and inverter controls.

# **CR** mixer range specification



<sup>\*</sup> CR 4 special design for creaming applications, with denser packing of teeth on each rotor

### **Options**

- Automatic control of pump speed by Liquid Flow Meter
- Automatic control of air rate by Air Mass Flow Meter
- Touch-screen control panel
- Automated dosing and injection of liquid additives
- Mixer back-pressure control valve
- PLC control of operation with operator terminal
- Automated rinsing including CIP option
- Post-mix blender for addition of fruit, nuts etc
- Various feedback control capabilities

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