



# Cowie and Riding

## Mixers for the Food Industry

### CR mixer range specification

Type	Rotor Size (inch)	Number of Rotors	Number of Rotor teeth	Nominal Output (Kg/hr)
CR 4 Single *	4	1	680*	60-90
CR 6 Single	6	1	446	100-300
CR 8 Single	8	1	624	300-800
CR 10 Single	10	1	796	810-1500
CR 14 Single	14	1	984	1500-2500
CR 17 Single	17	1	1316	2500-4000
CR 4 Twin *	4	2	1360*	60-90
CR 6 Twin	6	2	892	100-300
CR 8 Twin	8	2	1248	300-800
CR 10 Twin	10	2	1592	810-1500
CR 14 Twin	14	2	1968	1500-2500
CR 17 Twin	17	2	2632	2500-4000

\* 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

[www.cowieriding.com](http://www.cowieriding.com)



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Manufacturers of the CR range of Continuous Mixing Machines, Foaming Machines and associated equipment for the Floor Covering, Textile, Chemical, Bakery and Confectionery Industries.



# CR food mixer

## Single or Twin Rotor

## 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.

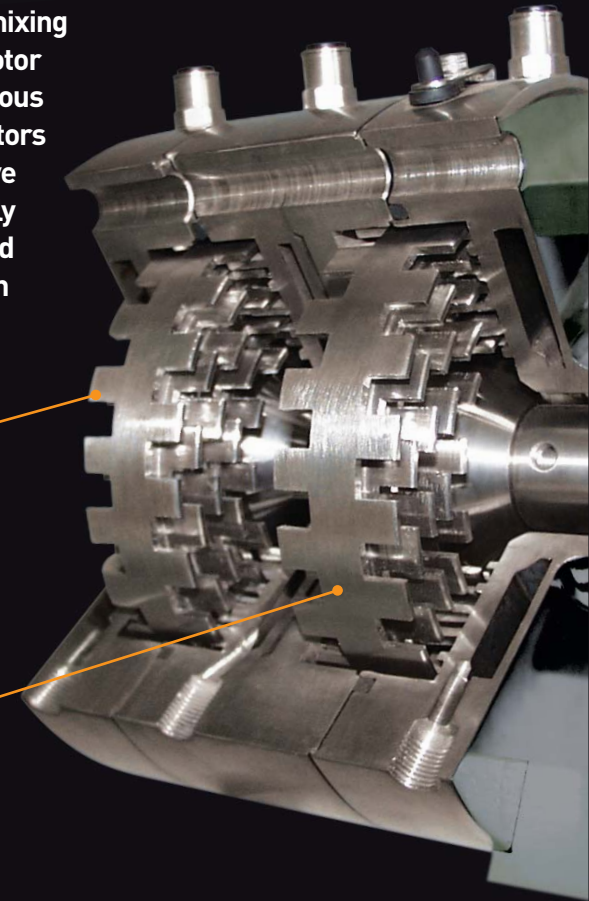
### The CR Mixer range gives you:

- 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.

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.