

# DOHMEYER

CRYOGENIC • FREEZING • PRECISION

## Cryo Mixer



**Cryogenics give you fast, efficient, quality assured freezing**



# Cryo mixer

The Cryo mixers series are the highest quality open mixers with parallel, paddle shafts. With a diverse product range, tailored configurations, and accessories, select a machine adjusted to your technological needs.



Improved efficiency



Bi-fluid: N<sub>2</sub> and CO<sub>2</sub>



Perfect even mixing



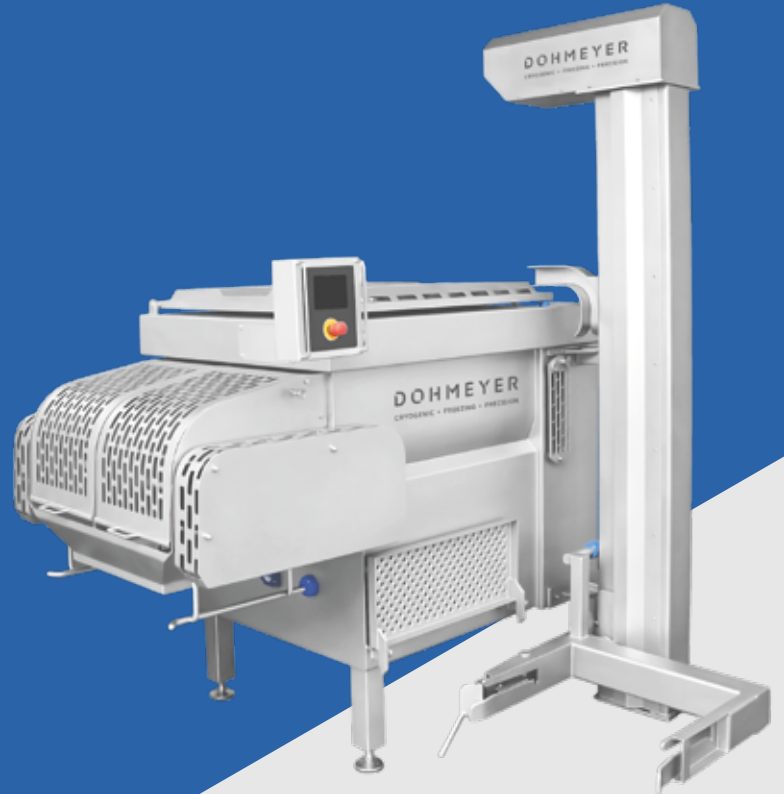
Added seasonings  
up to 15%



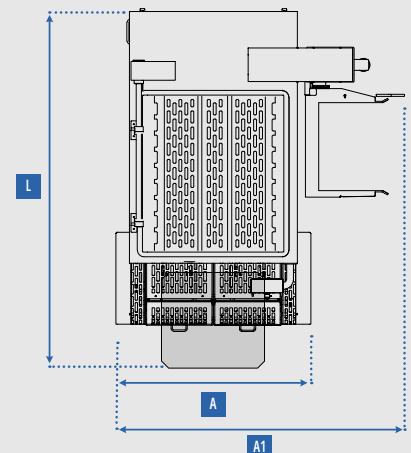
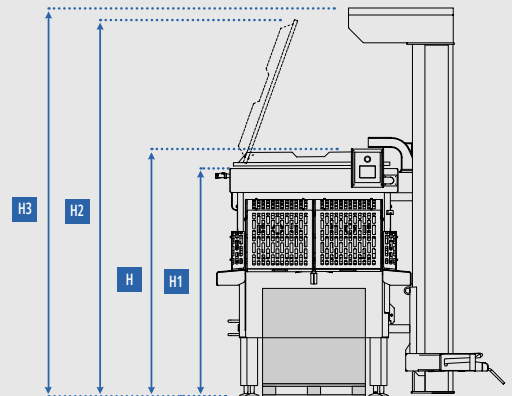
Easy to clean



Easy to operate



MODEL	DOH-CMI 500	DOH-CMI 1600	DOH-CMI 3200	DOH-CMI 3800
H [INCH]	66	77	92	107
H1 [INCH]	62	67	86	95
H2 [INCH]	102	122	142	153
H3 [INCH]	102	118	141	141
L [INCH]	82	135	155	160
A [INCH]	47	64	82	84
A1 [INCH]	75	90	147	149
TOTAL CAPACITY [GAL]	132	423	845	1003
MAX FILLING [GAL]	99	317	634	752
MOTOR POWER [kW]	2x3,0	2x7,5	2x15,0	2x15,0



TECHNICAL DRAWING AND PICTURES ARE FOR REFERENCE PURPOSES ONLY AND MAY DIFFER FROM THE ACTUAL PRODUCT.

## COOLING SYSTEM

Injector is a high capacity, close control, device, it can be used with either liquid nitrogen or liquid CO<sub>2</sub>.



## PARALLEL SHAFT

The DOH-CMI series mixers utilize twin parallel paddle with independent speed and direction control for each shaft.



## CONTROL

Equipped with a user-friendly HMI touch screen, the DOH-CMI series mixers offer access control, manual and automatic operation, and storage of up to 100 mixing programs.

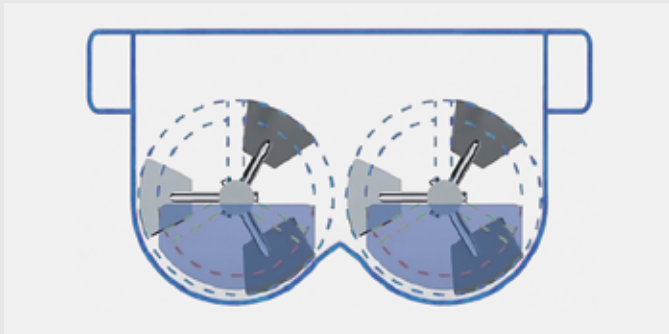
## INCREASED SAFETY

Mixers can be optionally equipped with an openwork cover, which allows us to work safely with the open main cover, which gives us the possibility of direct control or addition of spices, without interrupting the mixing process



## APPLICATION

Enhance meat and vegan protein processing with our versatile industrial mixer, featuring rapid cryogenic chilling with nitrogen or CO<sub>2</sub>. Ideal for quick, efficient chilling for perfect consistency and temperature.



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Dohmeyer is a leading global manufacturer of cryogenic refrigeration systems for the food processing, pharmaceutical, aeronautic, plastics and steel industries.



## Support:

Dohmeyer are available 24/7 giving access to our specialist support teams providing help and advice to all our customers.



## Contact:

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