

# CEREX

Connecting nature  technology since 1995

CEREX **CMG** systems

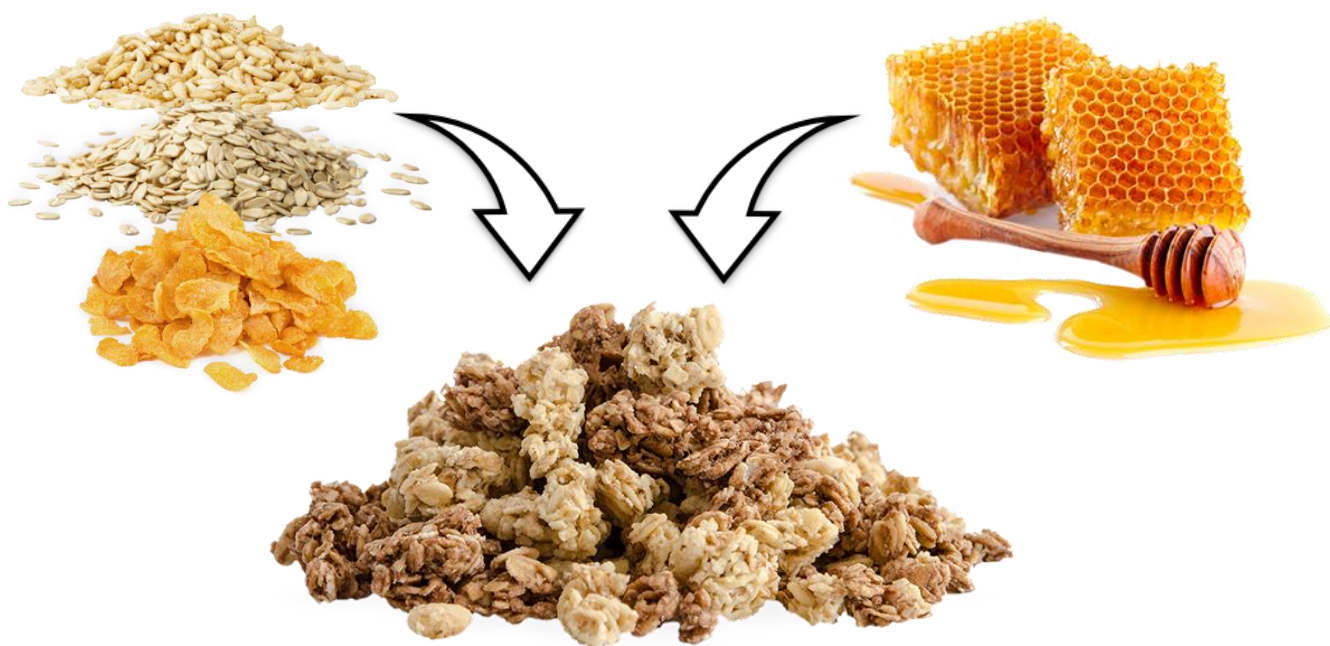
**CRUNCHY**  
**MUESLI &**  
**GRANOLA**



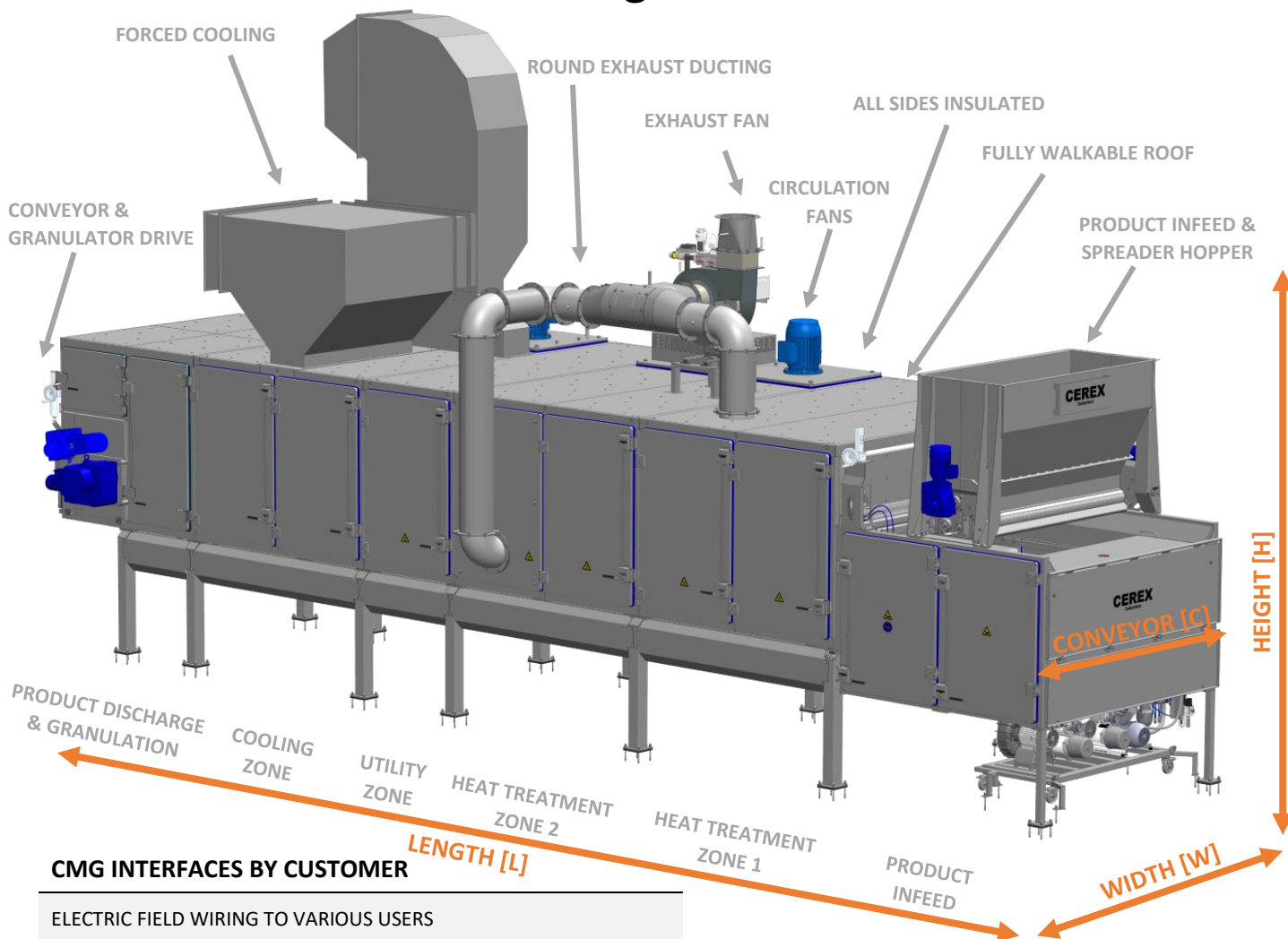
# CEREX CMG – Process solutions for MUESLI & GRANOLA

PRODUCT & CAPACITY	CMG 1040	CMG 2040	CMG 2060	CMG 2660	CMG 2680
Crunchy Musli [cluster]	350 kg/h	650 kg/h	1000 kg/h	1300 kg/h	1750 kg/h
Granola [loose]	350 kg/h	650 kg/h	1000 kg/h	1300 kg/h	1750 kg/h

All values in [kg/h]. Capacities indicated are subject to tolerance  $\pm 10\%$ , depending on customer requirements. Values for indicative purposes only.



# CEREX CMG - standard configuration & overall dimensions



## CMG INTERFACES BY CUSTOMER

ELECTRIC FIELD WIRING TO VARIOUS USERS

GAS SUPPLY TO VARIOUS USERS

COMPRESSED AIR TO VARIOUS USERS (DEPENDING ON OPTIONS)

CENTRAL DRAIN CONNECTION PER ZONE, FRESH WATER & EFFLUENT

PRODUCT INFEED AND DISCHARGE

EXTRACTION AIR AND COOLING AIR OUTLET/INLET

FRESH AIR AND STATIC PRESSURE COMPENSATION

CHILLED WATER SUPPLY

Other interfaces may occur depending on selected options and configurations

## CMG UTILITIES

## SPECS

ELECTRIC POWER	3 ph, 400/460 V, 50/60Hz
GAS SUPPLY	100 mbar
COMPRESSED AIR	6 bar
FRESH WATER	10°C – 70°C
CHILLED WATER	6°C

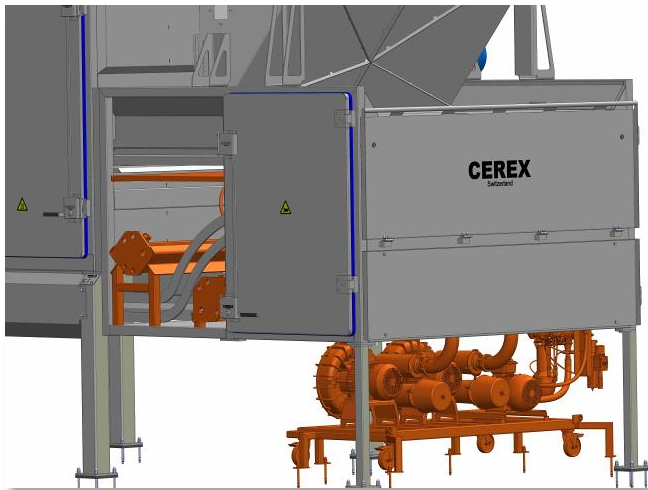
Other utilities may be required depending on selected options & heat source. To be defined in quotation.

## DIMENSIONS :

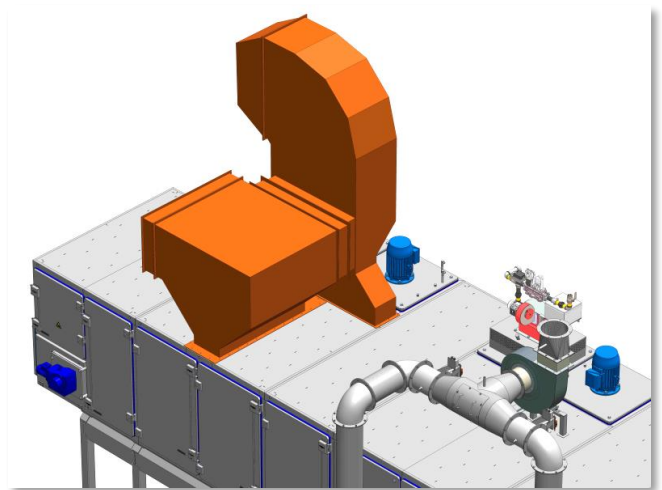
	CMG 1040	CMG 2040	CMG 2060	CMG 2660	CMG 2680
<b>LENGTH [L]</b>	11 m	11 m	13 m	13 m	15 m
<b>WIDTH [W]</b>	4.0 m	5.0 m	5.0m	5.6 m	5.6 m
<b>HEIGHT [H]</b>	4.5 m	4.5 m	4.5 m	4.5 m	4.5 m
<b>CONVEYOR [C]</b>	1.0 m	2.0 m	2.0 m	2.6 m	2.6 m

Sizes and overall dimensions are subject to detailed engineering and are depending on customer requirements. Values for indicative purposes only.

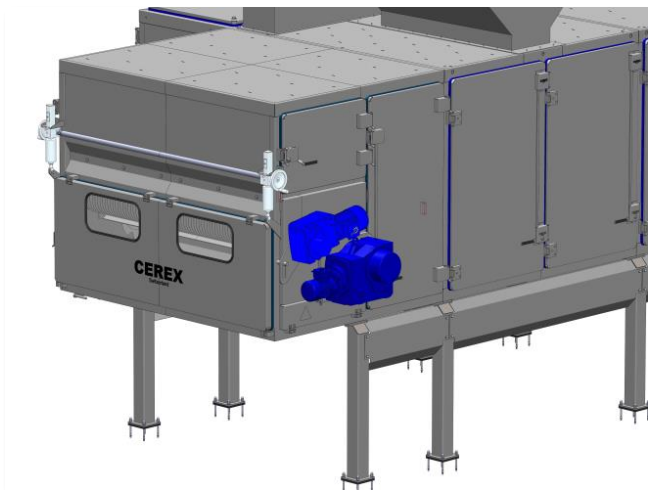
# CEREX CMG - included configuration



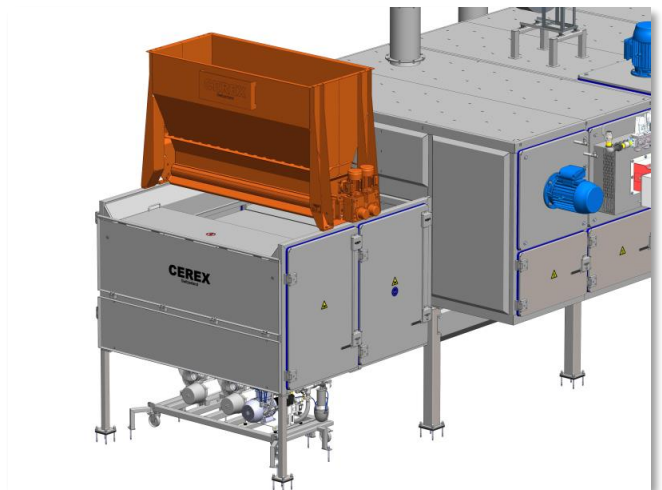
High-pressure wash station



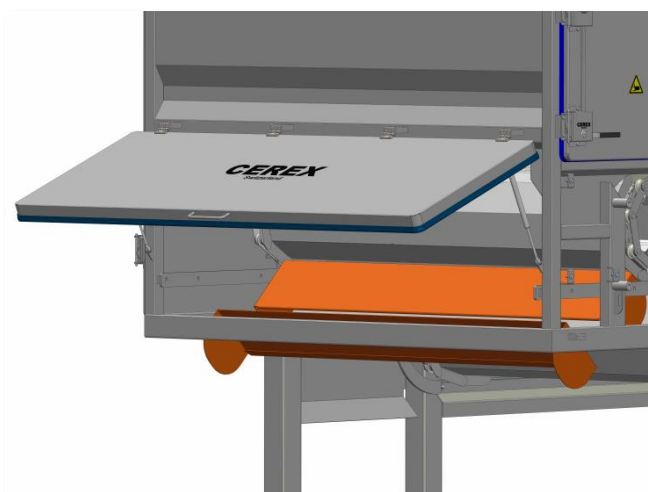
Air-chilling & conditioning system



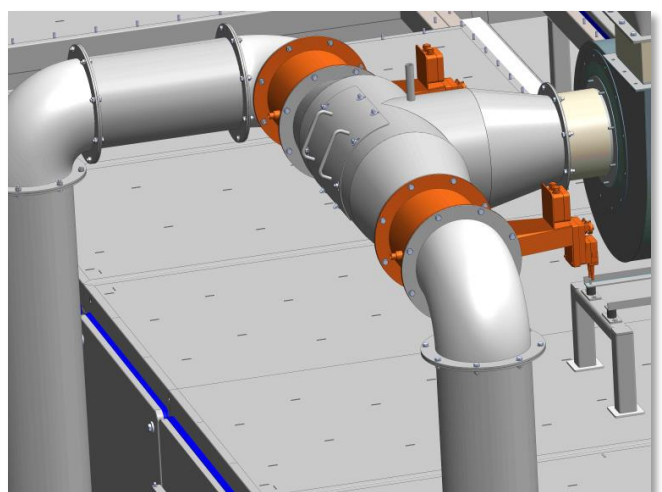
Adjustable product breaker/granulator



Product infeed & spreader hopper

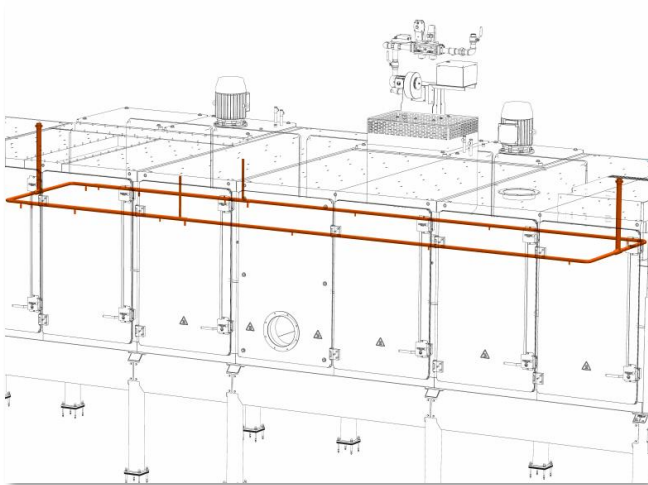


Cascade product discharge

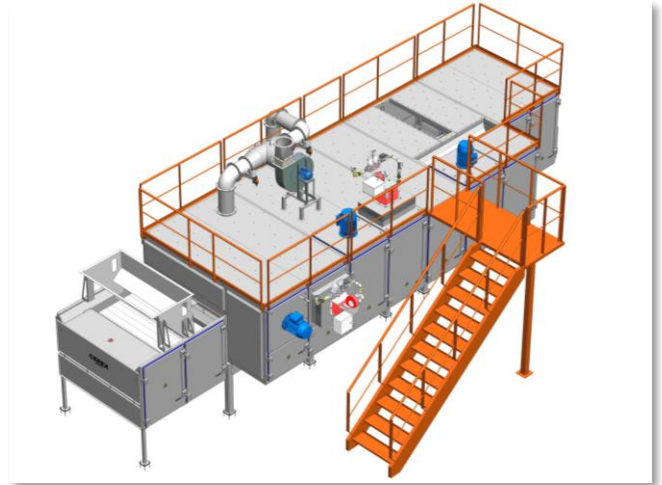


Programmable exhaust dampers

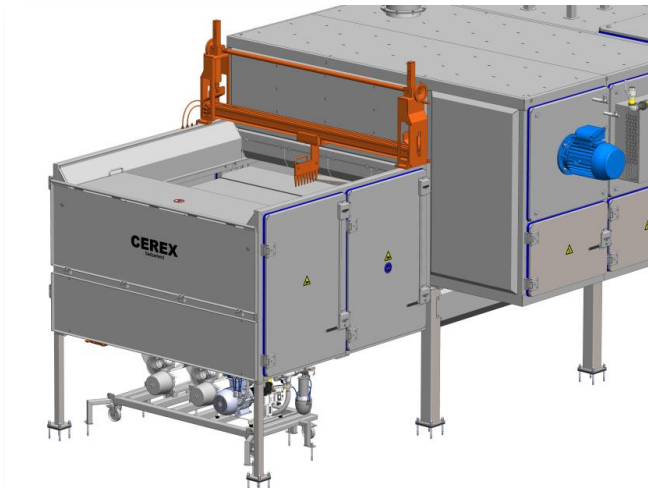
# CEREX CMG - optional equipment



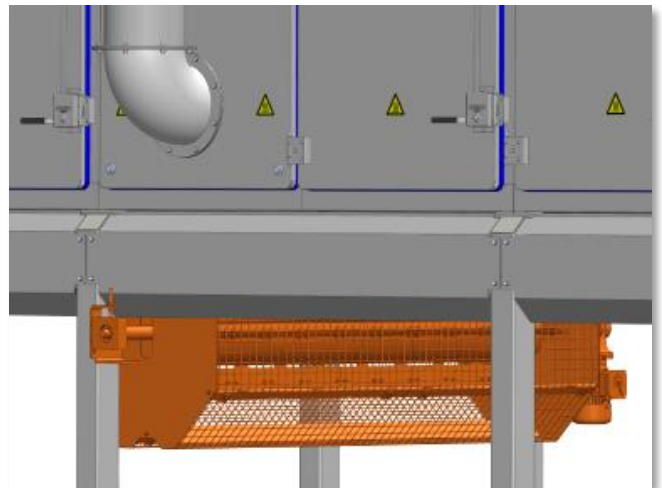
Sprinkler system / CO<sub>2</sub> injection system



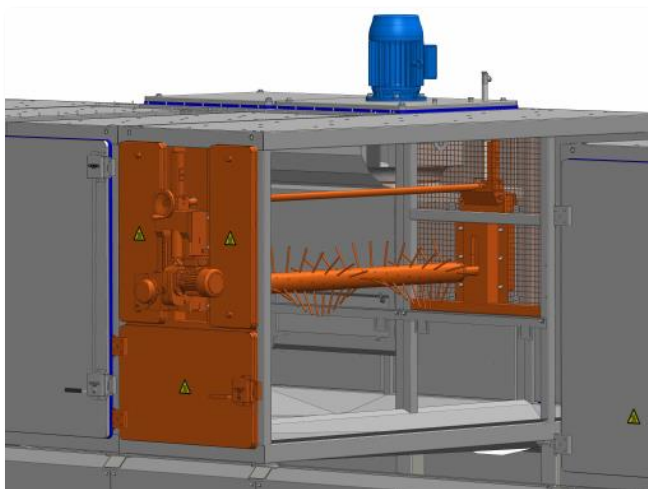
Safety handrail and access stairs/ladder



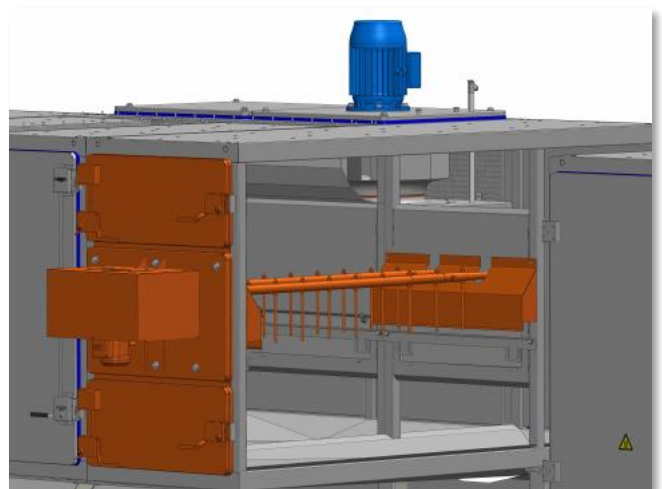
Quick-release comb spreader



Rotary conveyor brush/wiper






















Adjustable rotating pin roll



Adjustable agitating rake

## Customer benefits with CEREX CMG systems

-  Energy efficient, planet friendly
-  Very low running- & maintenance cost
-  Lubrication and maintenance free chain
-  Remarkable food safety design
-  Fully walkable roof (also during production)
-  Adjustments from PLC including recipe editor
-  Social sustainable manufactured
-  No fixings above the product stream
-  Temperature control for individual zones
-  Very low maintenance effort. Very high availability.
-  Suitable for continuous 24/7 production
-  Self monitoring and double safety logic
-  Fire suppression systems available
-  Short on-site installation time
-  Full wash down facility. Cleaning systems available (also during production)
-  Self compressing seals to avoid leakage and heat loss
-  Suitable for certified production conditions
-  Meets highest applicable industrial standards (Food, Pharma, Feed)
-  Suitable for system integration (I/O exchange)
-  Doors hingable on both sides. Doors open up to 180°
-  Fully sloped floor and interior design for greatest food safety and hygiene