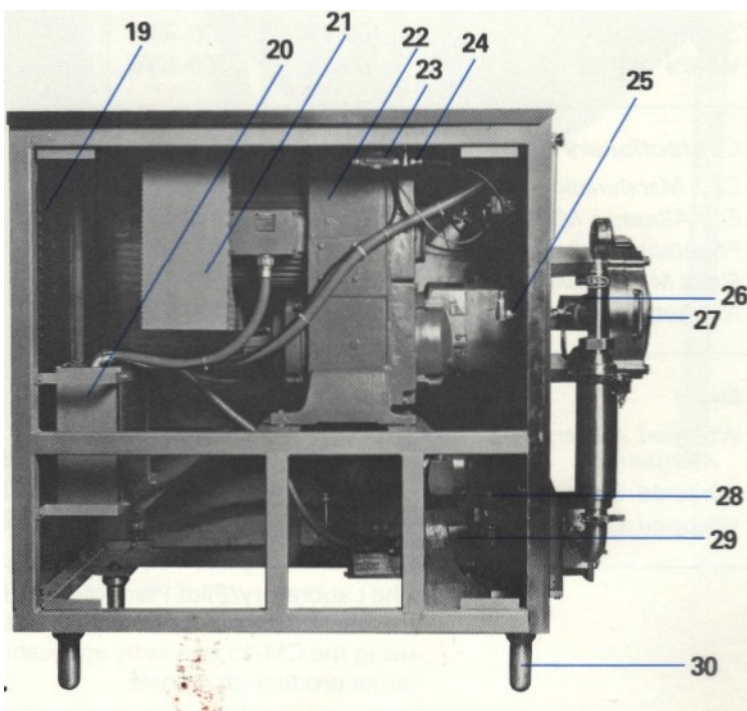
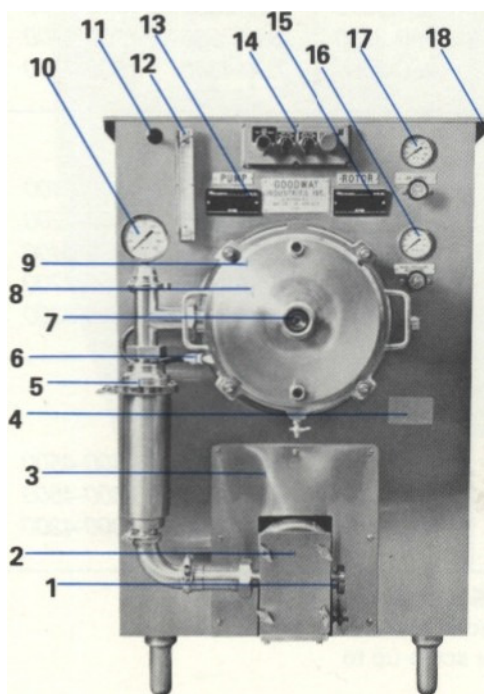


# Goodway Continuous Mixers

## Design Features.

- 1 Product intake.
- 2 Product pump.
- 3 Access plate cover to product pump for preventive maintenance/ lubrication.
- 4 BISSC emblem indicates that Goodway continuous mixers comply with standards of the Baking Industry Sanitation Standards Commission.
- 5 Stainless steel strainer for removing foreign matter from product before it enters mixing chamber -optional.
- 6 Aircheck valve for controlled airflow into the mixing chamber.
- 7 Finished product outlet.
- 8 The mixing chamber.
- 9 Stator jackets for thermal control during mixing -optional.
- 10 Back pressure gauge, glycerine-filled plastic lens, indicates mixing chamber pressure. Goodway continuous mixers are rated at 150 psi.
- 11 Needle valve regulates airflow to product as it enters the mixing chamber.
- 12 Flowmeter indicates airflow rate.
- 13 Pump drive digital readout tachometer with easily read, rugged plastic lens.
- 14 Control panel with pushbutton switches of oil-tight construction, includes pump and rotor speed selectors, master start and stop buttons.
- 15 Rotor speed digital readout tachometer.
- 16 Head pressure regulator gauge.
- 17 Main air supply regulator gauge.
- 18 Eaves opening at top of panels ventilate the unit from the sides.
- 19 Louvered back panel.
- 20 Electrical controls box holds transformer and magnetic starters with overload protection.
- 21 Exhaust fan directed toward louvered back panel.
- 22 Main mixer drive.
- 23 Regulator system compensates for variations of air pressure.
- 24 Solenoid valve allows air to enter product stream only when pump is operating.
- 25 Automatic by-pass valves prevent foreign matter from entering the airflow system.
- 26 Special material long-life shaft seal.
- 27 The mixing chamber.
- 28 Overload safety device/slip clutch.
- 29 Product pump drive.
- 30 6" aluminum legs; one is adjustable for leveling the unit.



# Goodway Continuous Mixers



## Capacities.

The capacity rating of a Goodway continuous mixer is based on its ability to process a volume of product, shown here in a range of pounds of throughput per hour. Six models are rated for specific products. The model number indicates the diameter in centimeters of the rotor. Letters *H* and *L* stand for high or low volume capacity of the chamber. Capacities of Goodway continuous mixers are test-proven 20% higher than other comparable mixers, because of the efficient performance of Goodway's patented mixing chamber.

### RATED CAPACITIES IN POUNDS PER HOUR.

	<i>CML-15</i>	<i>CMH-15</i>	<i>CML-25</i>	<i>CMH-25</i>	<i>CML-35</i>	<i>CMH-35</i>
<b>Bakery</b>						
<i>Angel Food, Chiffon Cake</i>	100-375	200-550	350-1100	400-1650	600-2200	1300-3300
<i>Biscuit Marshmallow</i>	50-250	50-375	125-750	200-1100	250-1500	375-2200
<i>Cheese Cake</i>	100-800	200-1200	350-2400	450-3600	600-4800	1300-7200
<i>Creme Filling/ Topping</i>	50-375	100-550	200-1100	250-1650	350-2200	500-3300
<i>Creme Icings</i>	50-375	100-550	200-1100	250-1650	350-2200	500-3300
<i>Layer Cake, Pound Cake</i>	100-800	200-1200	350-2400	450-3600	600-4800	1300-7200
<i>Meringue Toppings</i>	50-250	50-375	125-750	200-1100	250-1500	375-2200
<i>Pie Fillings</i>	100-800	200-1200	350-2400	450-3600	600-4800	1300-7200
<i>Sponge Cake</i>	100-450	200-700	350-1400	450-2100	600-2800	1300-4200
<i>Vanilla Wafers</i>	100-800	200-1200	350-2400	450-3600	600-4800	1300-7200
<b>Confectionery</b>						
<i>Cast Marshmallow</i>	150-600	200-900	350-1800	450-2700	600-3600	800-5400
<i>Egg Albumen Marshmallow</i>	100-450	200-700	350-1400	450-2100	600-2800	1300-4200
<i>Fountain Marshmallow</i>	150-600	200-900	350-1800	450-2700	600-3600	800-5400
<i>Grain Marshmallow</i>	100-450	200-700	350-1400	450-2100	600-2800	1300-4200
<i>Nougat, Frappe, Mazetta</i>	50-375	100-550	200-1100	250-1650	350-2200	500-3300
<b>Dairy</b>						
<i>Whipped Butter, Margarine</i>	100-500	200-750	350-1500	450-2200	600-3000	1300-4500
<i>Whipped Cream Cheese</i>	100-500	200-750	350-1500	450-2200	600-3000	1300-4500
<i>Whipped Cream</i>	100-450	200-700	350-1400	450-2100	600-2800	1300-4200

The Laboratory/Pilot Plant Model CM-15 is designed for research or production. Data obtained in tests using the CM-15 is directly applicable for scale-up to larger production models.