ZETA MAGNETIC AGITATOR FOR CONTAINERS
CMRT 1000 W

Customized agitators for aseptic applications in the food industry

The CMRT magnetic agitators for containers from ZETA have been developed for stirring in aseptic environments. The focus in the development was on ensuring process reliability and preventing any contamination risks.

Differences in density between – for example – fruits, cereals or nuts and their surrounding serum may lead to a separation of fruit preparations, purées or compounds during transport or storage. In that case, the content can no longer be homogenously emptied from the container without the risk of unacceptable quality deviations in the final product.

The CMRT guarantees effortless stirring of inhomogeneous products directly at the filling line or already during storage and transport so that the product can be filled homogenously.

Magnetic container agitators from ZETA are the ideal solution for the following products:

- Fruit compounds with fruit pieces
- Fruit purée
- Preparations with cereals and fat containing ingredients such as nuts, coconut flakes, etc.
- Products free of stabilizer with tendency towards separation
- Chocolate
As the power of the drive is transmitted by means of magnetism, CMRT magnetic container agitators from ZETA offer the distinct advantage that there is no connection between the aseptic product room of the reusable container and the outside atmosphere. This excludes the risk of microbiological contamination of the product. The magnetic agitation technology is already well established in biotechnological and pharmaceutical industries.

The container agitator is installed on the inside of the manhole lid of the container with a flexible connection of the drive unit. To achieve an optimum result, various mixing elements can be used depending on the specific product characteristics. The drive unit can be separated from the agitator and used for several containers, irrespective of their content. The drive unit is connected to the container lid by means of a quick-release coupling.

**The container lid is standardized and fits a full container fleet.**

**Benefits of ZETA CMRT 1000 W**

- Homogenous filling of clean-label products without addition of stabilizers or emulsifiers
- Homogenous distribution inside the container throughout the entire filling process
- Suitable for all commonly used container lids (200 l – 1000 l)
- Process reliability in aseptic applications
- Reduction of storage costs (containers can be stacked with agitator mounted)

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**Technical data**

- **Drive:** Spur gear motor
- **Nominal capacity:** up to 0.55 kW