

SuperFlow Batch 1

Advantages:

- Short process time / high capacity
- High efficient dissolving
- Low maintenance
- Safe operation
- Compact sanitary design

Standard Features:

- High shear mixing
- Water inlet on top
- Manway hatch
- CIP sprayballs
- Motor and V-belt drive

Options:

- Direct heating
- Indirect heating up to 60 degrees
- Cooling
- Vacuum
- Frequency inverter on mixer
- Funnels
- Grid mounted in hatch
- Insulation
- Custom number of inlets welded in at the top, bottom or side.
- Automated

Materials:

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Unit Specifications:

Maximum temperature: 100°C when insulated.

Consumption data

Power supply 380-480 V, 50/60 Hz
Shaft seal water turbo unit, l/h 10-15.



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Product volume liter	100	300	500	1000	1500	2000	3000
Total volume liter	156	474	747	1449	2125	2750	3962
Steam direct kg/h	150	225	300	450	600	750	1050
Mixer motor kW/A	4/7,9	15,26	22/37,5	37/67	37/67	45/84	55/101
Mixer	105	190	190	290	290	290	290
Air (Bar)	6	6	6	6	6	6	6
Amp supply	8	26	39	67	67	81	99
Standard features only Weight	210	535	750	1100	1300	1565	1690
Vacuum m3/kW/A	83/3/6	83/3/6	148/5,5/10,7	148/5,5/10,7	195/5,5/10,7	195/5,5/10,7	195/5,5/10,7
L x W x H (mm)	1500 x 965 x 1910	1725 x 1100 x 2000	1850 x 1375 x 2175	2550 x 1625 x 2700	2650 x 1750 x 3050	2950 x 1900 x 3200	3000 x 2000 x 3500
Manway height (mm)	1230	1420	1600	2065	2375	2520	2830

Alternative design and sizes available on request.

Empower your process



S1 - 5000L



The S1 is specially designed for dissolving powders in large quantities of liquid matter. The mixer is equipped with a mixing wheel in the bottom where dry powder is sucked indirectly via vacuum, making it possible to reach uniform powder blends within minutes.

The S1 is the ideal choice for ice cream mix and other milk solutions.

Advantages:

1. Short process time
2. Vacuum dissolver
3. De-aeration

Effective volume in litre: 500, 1000, 1500, 2000, 3000, 4000, 5000, 6000



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Standard features:

High shear mixing
Water inlet on top
Manway hatch
Vacuum
CIP

Options:

Direct heating
Indirect heating
Cooling
Frequency inverter on mixer
Funnels

	500 liter	1000 Liter	1500 Liter	2000 Liter	3000 Liter	4000 Liter	5000 Liter	6000 Liter
Steam direct Kg/hr.	300	450	600	750	1050	1275	1500	1800
Steam indirect Kg/hr.	200	370	520	650	871	1081	1265	1488
Mixer motor kW min.	22	30	37	45	55	75	75	90
Air (Bar)	6	6	6	6	6	6	6	6
Power approx.	26	34	41	50,5	60,5	82,5	82,5	97,5
Amp supply	63	85	100	120	150	200	200	240
Voltage	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz	380-415V/3ph/50Hz
Weight kg	900	1200	1500	1680	1800	2100	2380	2500
Vacuum	148 m ³ /4 kW	148 m ³ /4 kW	210 m ³ /5,5 kW	210 m ³ /5,5 kW	210 m ³ /5,5 kW	275 m ³ /7,5 kW	275 m ³ /7,5 kW	275 m ³ /7,5 kW
Length (mm) *	2950	3300	3680	4000	4050	4100	4120	4150
Width (mm) *	1230	1550	1700	1750	1850	1950	2080	2150
Height (mm)	2070	2600	2880	3150	3450	3600	3830	4350

Unit Specifications: Maximum temperature: 100 degrees Celcius.

* incl. vacuum pump