

Features on mixer

Ozzago
Exclusive Agent
Mobile: +66 952823935
Mail: ozzago@ozzago.com
www.ozzago.com

The mixer system prepares your production for the future with our unique mixing wheel that can be altered to different processes down the line giving you total flexibility and freedom to make product development with the confidence that Limitech will do the job in the right quality. Our fully tested mixer pro-

gram is your guarantee for high capacity and product quality. All products can be tested in our lab facilities or in your own factory. Our focus is on your ability to make the perfect product with minimum cost.



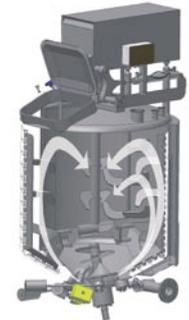
The Vessel

The vessel is made with the highest attention to hygienic design and cleanability to ensure food safety. The vessel has a dimple jacket for cooling and heating designed for extra demanding environment.



The Mixing Wheel

The High Speed Mixer is mounted in the bottom of the tank in an angle maximizing the mixing effect and allowing the final product to be pumped out from the lowest point of the vessel. When emptying the mixer there is no contact with the mixing unit when turned off, which allows for particles to be emptied out without being destroyed. The mixer operates like a centrifugal pump and pre-homogenises the product to make almost instant emulsions and blends.



The Agitator

The agitator system is designed to gently blend without destroying particles and at the same time efficiently scrape the inside tank wall to ensure maximum heating and cooling transfer into the product. The agitator is equipped with a frequency converter for variable speed control of the motor.

Vacuum

The vacuum system has three functions, one for de-aerating the product, one for avoiding foaming during the process and one for drawing dry or fluent ingredients into the tank under liquid level which makes it a clean, fast and efficient way to add ingredients.

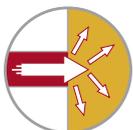
PLC Control

Full PLC system with recipe control to ensure the same product quality in each batch and also to minimize the risk of operator faults.



Indirect Heating

Steam is blown into the dimple jacket to heat the product without direct contact with the product. This gives a gentle heating process that is easy to control.



Direct Heating

Steam is injected into the vessel, typically used for ketchup and sauces. It gives a very rapid heating with no risk of burning on wall surfaces. This heating process is typically more than twice as fast as indirect heating.



Cooling

The cooling system is cold or ice water in the dimple jacket. This system reduces cooling time rapidly and in combination with our vacuum system you can reduce the cooling time even further. Please ask for more specific information regarding your product.

All mixers can be fitted with different mixing tools that can be changed at all times. This to ensure a multifunctional solution that will serve you for years without running short of options. The range covers functions from fine emulsions with oil droplets down to 1 micron to gentle cooking processes with particles - all in the same vessel. All options are suited for very viscous products.

