

# SIF In-Line mixer is specially designed to give you a quick and efficient blend of dry and liquid ingredients by recirculation.

To avoid "fish-eyes" or lumps in the product the dry and wet ingredients are kept separate until meeting in the mixing chamber.

## Applications in food industry like

- Incorporation of stabilizing agents
- Incorporation of milk powder
- Soft drinks preparation

## Advantages

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

## Standard Features

### Main components

- High-shear mixer unit with water-flushed seal
- Motor frame with 4 adjustable legs
- Motor and V-belt drive
- Powder funnel
- Connections: Clamps and SMS
- Internal surface finish:  $R_a < 0,8 \mu m$

## Materials

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

## Technical data

Electricity 400 to 480 VAC, 50/60 Hz  
 Shaft seal water  
 Turbo unit  
 Powder funnel  
 Powder inlet  
 Product inlet  
 Product outlet

	1	2
Electricity	11-22 kW	22-55 kW
Shaft seal water	15-30 l/h	-
Turbo unit	Ø190 mm	Ø290 mm
Powder funnel	48 l	-
Powder inlet	Ø63,5 mm	Ø76 mm
Product inlet	Ø63,5 mm	Ø76 mm
Product outlet	Ø63,5 mm	Ø76 mm

## Processing parameters

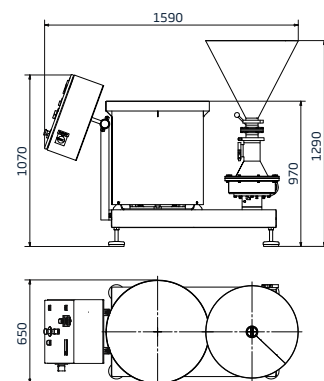
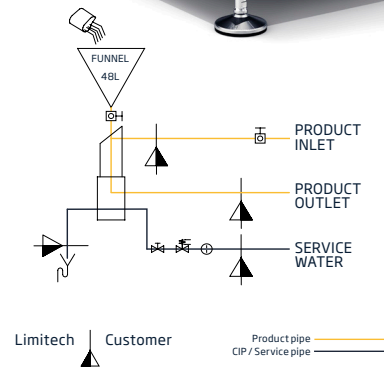
Outlet pressure  
 Circulation up to  
 Viscosity app.

Outlet pressure	3 bar	4 bar
Circulation up to	35.000 l/h	60.000 l/h
Viscosity app.	500 cP	500 cP

Dry matter intake 60-200 kg/min

## Operation Principles

Dry ingredients are fed into the hopper. Vacuum created by the mixing head draws the dry ingredients into the mixing chamber. As the dry ingredients are added through the hoppers, liquid is pumped into the mixing head.



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*Masters of mixing since 1993*

