

mymix

For liquid and semi-liquid foods such as Mayonnaise, Sauces, Dressings, Cream Cheese & Jams etc.

The new Limitech mixer **mymix** have the following capabilities in the 10 litre vessel:

- Heating by steam in jacket
- Heating by direct steam injection
- Cooling in jacket
- High shear mixing
- Dispersion
- Agitation
- Vacuum

Test **mymix**
for free in your
own factory.
Please contact us
for booking

If you love what you do, you know the feeling of chasing the sublime. You also know the joy of a good tool as an indispensable ingredient to bringing your ideas to life.

We at Limitech produces a precision tool which ensure that your food products can be produced in the highest repeatable quality and prospective quantity.

When working with Limitech mixers you can with peace of mind upscale your product with the same high quality and craftsmanship that you are used to.

Technical Data:

Mixing Motor	: 4 kW, 3000 rpm, frequency regulated, 3x400 V, 50 c/s
Agitator Motor	: 0,37 kW frequency regulated, 3x400 V, 50 c/s
Outlet	: ø51 Manual Butterfly Valve
Powder Funnel	: 6 Litres
Connection	: 32A CEE plug
Max. pressure in jacket	: 3 bar
Compressed air	: 6 bar



Including “quick change”



We have made a significant improvent on the use of the mixer. With a single motion you can now change tools very quickly both on the mixing wheel and agitator.



Limitech

Limitech A/S, Frstrupvej 162-164, DK-9440 Aabybro, Denmark, Phone.: +45 98 24 31 44
Fax.: +45 98 24 31 60, E-mail: limitech@limitech.dk, www.limitech.dk