

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

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Limitech Multifunctional Pilot Mixer Type P4 with 10 l effective volume.

The mixer is made of stainless steel. Parts in contact with the product are made of AISI316, the rest of AISI304.
 It is outside with smooth grinded welds in sharp bands combined with a mat surface.
 The mixer has plane top, cylindrical tank wall and conical bottom. The tank wall is with 30 mm insulation and all welded stainless steel covering.
 It is constructed for 90% vacuum and maximum temp. 100°C.

The mixer is equipped as follows:

Tank:

Ø51 mm manual outlet valve in tank bottom, butterfly type with clamp.
 One PT100 sensor
 Full tank top as lid with silicone gasket
 Manuel lid, weight balanced by gas cylinder
 2 Fasteners
 Safety switch for lid
 Thermo jacket on tank wall constructed for max. 4 bar with ½" pipe connection
 Safety valve for thermo jacket
 8 l. funnel with Ø25 mm manual inlet valve in tank bottom
 Sight glass with wiper, DN 65 + DN32 sight glass for flashlight

High Speed Processing Tools:

Bottom mounted high-speed mixing device consisting of:

Motor base for carrying all on one system with wheels
 4 kW motor, 3000 rpm, 3x400 V, 50 c/s, frequency driven V-belt drive
 Mechanical shaft seal
 Mixing head provided with a double bladed cut knife.
 Stator ring with 4 mm holes.
 Quick change system

Water flush for shaft seal on processing tools:

Solenoid valve for automatic flush
 Manual throttle valve for flow adjustment

Gentle agitator tool:

The top mounted efficient scraper and gentle agitator device - a changeable construction - consist of:

Easy cleaning flexible segment scraper system
 Double arm agitator with scraper on one arm
 Worm gear with frequency driven motor;
 0,25 kW, 3x400 V, 50 c/s
 Mechanical shaft seal

Vacuum equipment on vacuum tank consisting of:

Product side:

Vacuum pump, capacity 22 m³/h
 Hose connection
 Vacuum pipe build-up
 Vacuum transmitter
 Excess pressure valve
 Non-return valve
 Butterfly valve for air ventilation

Water supply side:

Ball valve
 Filter
 Needle valve
 Solenoid valve for automatic water supply
 Silencer
 Temperature gauge for water recirculation temperature

Equipment for on/off controlled indirect and direct heating and cooling:

Trap strainer 250µm
 Pressure gauge
 Pressure regulation valve
 Pressure gauge
 On/off control valve for steam indirect heating
 Safety valve
 On/off control valve for cooling water
 On/off control valve for direct heating
 Steam traps
 On/off control valve for draining

Electric control panel:

Build on the machine base
 The panel is made of stainless steel AISI304
 PLC start/stop of motors including thermal relays
 Emergency stop on panel
 Safety relay
 Internal wiring
 Potentiometer for frequency drive on mixer motor
 Potentiometer for frequency drive on agitator motor
 Digital display for actual temperature and display for heating and cooling setpoint adjustment and on/off control with manual start and auto stop on setpoint