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

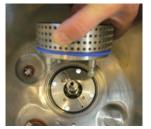
Connection : 32A CEE plug

Max. pressure in jacket : 3 bar

Compressed air : 6 bar

# Including "quick change"

Limitech







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.







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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:

 $\emptyset$ 51 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  $\frac{1}{2}$ " pipe connection

Safety valve for thermo jacket

8 I. 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 m<sup>3</sup>/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



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