Product Finder

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Pro: 1, 2, 3 & 4

"Pro" are mixers intended for a process and are therefore equipped with both mixing wheel and agitator.

The thing separating the four different variations is basically the lid design and the actual size of the vessel. The lid is designed after vacuum, access and cleanability. The variation in size is also connected to what the mixer is intended to do as explained in the following pages.

Sol: 1, 2 & 3

"Sol" are mixers intended for dissolving, and are therefore equipped only with a mixing wheel.

The thing separating the three different variations is again the lid design and the actual size of the vessel. The lid is designed after vacuum, access and cleanability.

Limitech	Pro 1	Pro 2	Pro 3	Pro 4	Sol 1	Sol 2	Sol 3
Your product							
	300-2000 L.	300-2000 L.	100-1000 L.	10-300 L.	500-6000 L.	50-6000 L.	200-500 L.
	Page 4	Page 5	Page 6	Page 7	Page 8	Page 9	Page 10
Mayonnaise	•			•			
Dressing	•	•		•			
Sauce	•	•		•			
Ketchup	•	•		•			
Dips	•	•		•			
Spreads	•			•			
Processed Cheese				•			
Cream Cheese	•			•			
Recombined Cheese	•			•			
Analogue Cheese	•			•			
Feta	•			•			
Mozzarella	•			•			
Sour Cream	•			•			
Vegetable cream					•		
Rice Desserts	•		•				
Fruit Sauce	•		•				
Jam	•		•	•			
Marmelade	•		•	•			
Mousses	•		•	•			
Hydrocoloids incl. Pectin					•	•	•
Toppings	•		•	•	•	•	•
Pie Filling	•		•	•			
Stews	•		•	•			
Mashed Potatoes	•		•	•			
Marinades	•	•	•	•	•	•	•
Soup	•	•	•	•	•	•	•
Purée	•		•		•	•	•
Bread Rework	•	•	•	•			
Baby Food (non dairy)	•		•	•			

For other products please don't hesitate to contact us, so we can find the perfect solution for you.