# Masters of mixing

Limitech

# We manufacture processing solutions for food manufactures of liquid products.

**Such as:**

· Mayonnaise & Dressings
· Soups, Sauces & Ready Meals
· Jams & Marmalades
· Processed Cheese

# Upscale
# Automate
# Clean

## What are your needs?

**Manufacturers come to us when they wish to:**

· Scale up to industrial production with only a few operators
· Accommodate the ever changing needs from retailers with a flexible production system
· Remove human errors by using recipe systems and automation
· Clean automatically in the shortest possible time

# Our technology differs because it is highly efficient and simple.

Our customers like us because our mixing technology is unique in all liquid applications. We master the technology to perfection and hereby create unique solutions for the factories we help to create. We are known to be very low maintenance, robust and build to last.

**THE MIXING WHEEL**
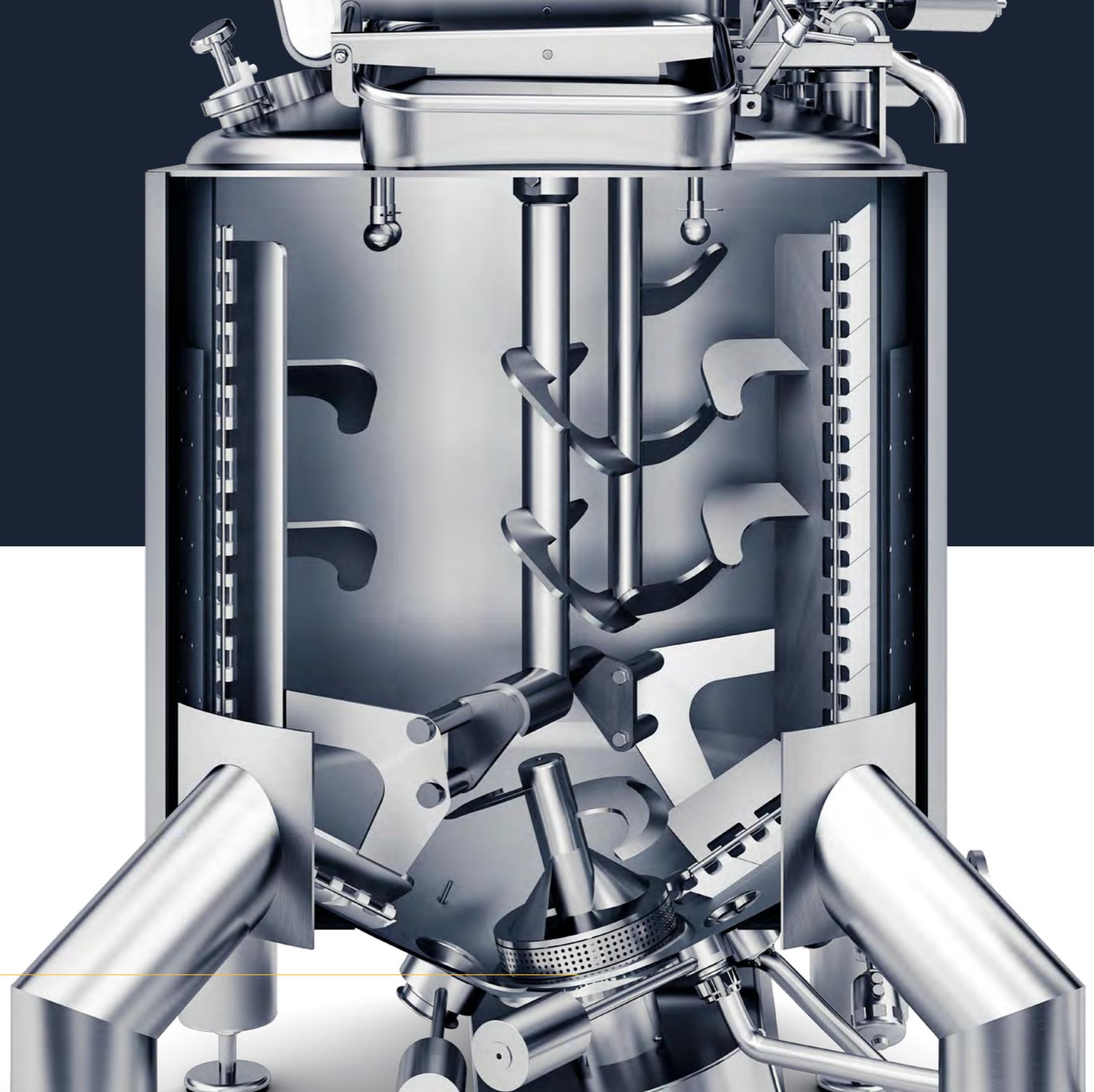
FiNO®

# FiNO®

This system is highly flexible and can produce both hot and cold products in the same system. FiNO is based on our knowhow and is our promise to you for a high capacity in a compact system.

**Min. 4000 Kg  80% Mayonnaise pr. hour**
**Min. 2000 Kg Ketchup pr. hour (indirect heat)**
**Min. 3000 Kg Ketchup pr. hour (direct heat)**

It includes complete automation in production and also in cleaning mode where no operator involvement is needed, including dry funnels.

**Limitech**

# Jam

20 years of knowhow in full scale jam production
Gentle but highly efficient process due to unique pectin dissolving system.
We master all needed disciplines in cooking, cooling & vacuum condensing.

# Cheese

We serve some of the industry´s giants with processing equipment for: processed cheese, fresh cheese & analogue cheeses. We handle temperatures up to 145 degrees Celsius and build both batch and continuous systems.

Our experience evolves around the whole system including dimensioning of pipework and pumps in which we take responsibility to ensure the correct output.

## Soups & Sauces

This is a dedicated cooking system for traditional dishes. The agitator ensures perfect distribution of particulates and heat, even for sensible ingredients such as fish and vegetables. You can choose between a range of features on the cooker for your specific needs.

If you need to make a smooth soup or purée you can attach the inline mixer to recirculate back into the cooker or add dry ingredients. A truly modular system that allow you to add functionality as you go along.

## Purée & Mash

When you need a competitive solution to produce pure or mash from any fruit or vegetable we have a brilliant mixer that has made anything from a smooth paste out of seaweed to homogeneous liquid out of pineapple skin. And of course we can do mashed potatoes too.

# Experience our technology first hand

## Try it for free

The only way to truly experience our technology is to try it out.

We are available for test in your factory whenever you want, and we will arrange all the nessesary steps to bring a lab mixer to your doorstep with a trained operator. The mixer is then yours for two weeks from arrival without any rental fee.

**Just give us a call on +45 98 24 31 40 and we will see you shortly.**

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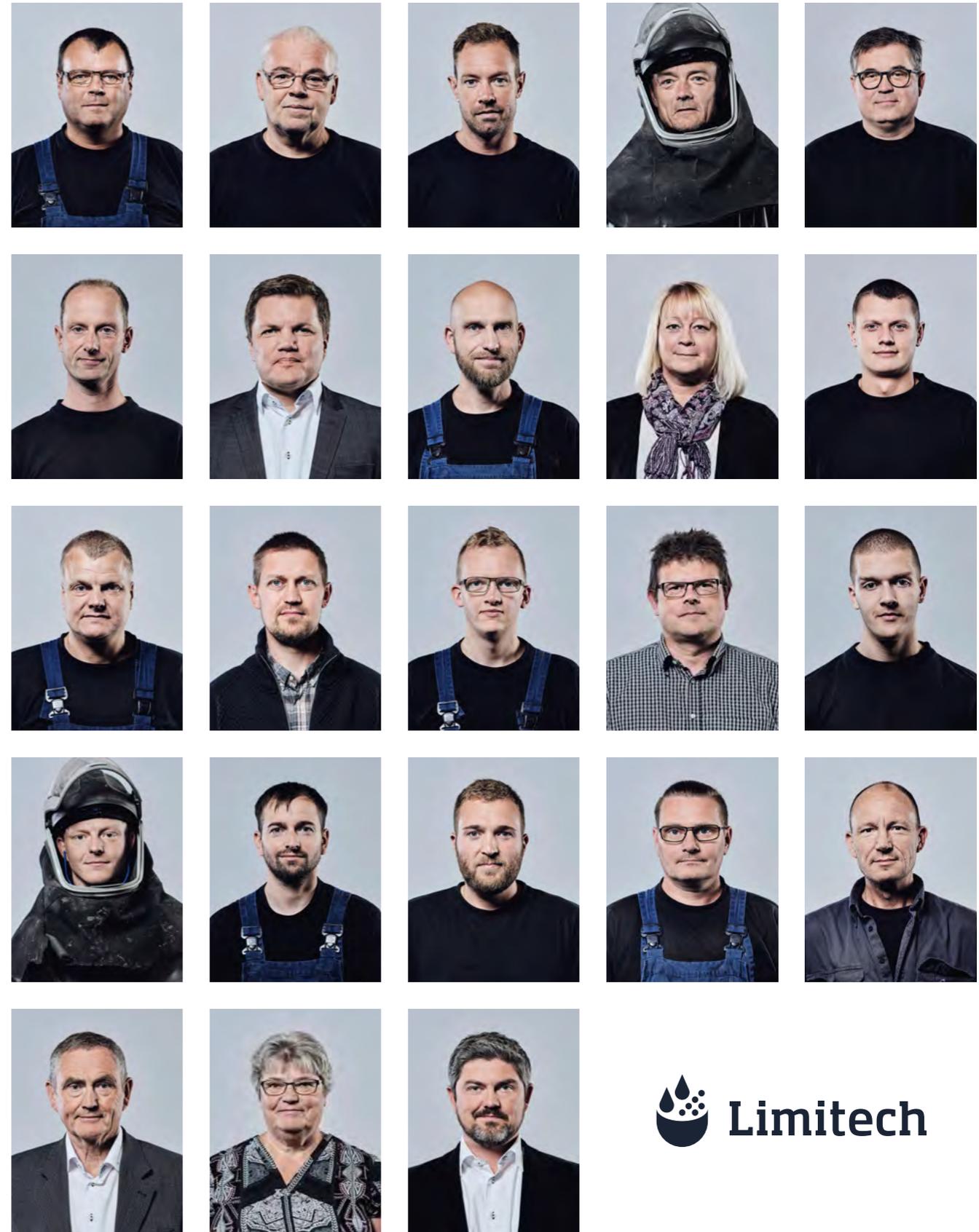
# The masters

## It's personal

We're a family business that takes pride in having satisfied customers and we are proud of all the products we are helping to bring to "life".
We depend on the success our customers are experiencing and therefore you are a valued partner that we will go above and beyond to help...as you would for a family member.

**Limitech**

*Masters of mixing since 1993*