Limitech

FOR THE LOVE OF FOOD

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LiMiX

1 

2 

3 

SuperFlow Batch

1 

2 

3 

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SuperFlow Inline

1 

2 

3 

4 

Cooqer

1 

2 

3 

Penquin


Hot & Cold


Hot


Cold

Tools

LiMiX 1

Advantages

- Automated
- High efficient mixing/processing
- Short process time/high capacity
- Low maintenance
- Safe operation
- Compact sanitary design

Standard features

- High shear mixing
- Effective agitation
- Frequency inverter on agitator
- Manway hatch
- Cooling
- CIP sprayballs
- Motor and V-belt drive
- Mixer single bearing set
- Liquid inlets
- Funnels
- Grid mounted in hatch
- Insulation
- Filling by bin lifter
- Mixer double bearing set

Options

- Direct heating
- Indirect heating
- Cooling
- Vacuum
- Frequency inverter on mixer
- PLC control

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Unit specifications

Max. vacuum: -950 inbar Gauge
4 bar jacket pressure
Maximum temperature: 100°C when insulated.

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water mixer unit, Vh 20-30. *When cooling from 85°C to 25°C.

Product Volume Liter	100	300	500	1000	2000
Total volume liter	171	461	747	1449	2750
Steam direct Kg/h	150	225	300	450	750
Steam indirect Kg/h	57	130	200	370	650
Mixer motor kW/A	15/26	22/38,5	45/84	55/101	75/137
Mixer	190	190	290	290	390
Agitator motor kW/A	2,2/4,75	4/7,9	5,5/10,5	7,5/15,2	9,2/18,7
Air (Bar)	6	6	6	6	6
Water consumption l/h**	1750	3000	4500	6000	8000
kW/h for cooling, Peak/ average	17/9	38/22	59/34	104/60	176/102
Amp supply	44	70	140	175	220
Weight kg (standard)	1160	1100	1350	1700	2050
Vacuum m3/kW/A	61/3/6	83/3/6	148/5,5/10,7	148/5,5/10,7	195/5,5/10,7
L x W x H (mm)	1950x1530 x2000	1950x1120 x2100	2375x1300 x2475	2525x1550 x2825	3000x1750 x3300
Manway height (mm)	1100	1420	1750	2080	2510

Alternative designs and sizes available on request

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LiMiX 2

Advantages

- Fully opened lid
- High efficient mixing/ processing
- Automated
- Short process time/ high capacity
- Low maintenance
- Safe operation
- Compact sanitary design

Standard features

- High shear mixing
- Effective agitation
- Frequency inverter on agitator
- CIP sprayballs
- Motor and V-belt drive

Options

- Direct heating
- Indirect heating
- Cooling
- Vacuum
- Frequency inverter on mixer
- PLC control
- Funnels
- Insulation
- Handhole with cover
- Liftable lid
- Water inlet on top

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Unit specifications

Max. vacuum: -950 inbar Gauge
4 bar jacket pressure
Maximum temperature: 100°C when insulated.

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water mixer unit, Vh 20-30.

Product Volume Liter	60	100	150	300
Total volume liter	97	156	233	461
Steam direct Kg/h	75	150	150	225
Steam indirect Kg/h	38	57	76	130
Mixer motor kW/A	15/26	22/38,5	22/38,5	22/38,5
Mixer	190	190	190	190
Agitator motor kW/A	1,5/3,4	3/6,4	4/7,9	4/7,9
Air (Bar)	6	6	6	6
Water consumption l/h**	1000	1750	2100	3000
Power approx	9,2	28,5	28,5	28,5
Amp supply	18	55	57	61
Vacuum m3/kW/A	31/3/6	83/3/6	83/3/6	83/3/6
L x W x H (mm)	1850 x 1475 x 2475	2190 x 1720 x 2560	2310 x 1810 x 2750	3110 x 2150 x 3700
Manway height (mm)	1100	1200	1225	1550

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LiMiX 3

Advantages

- Efficient mixing/ processing
- Short process time/ high capacity
- Low maintenance
- Safe operation
- Compact sanitary design

Standard features

- High shear mixing
- Effective agitation
- Hinged lid
- Grid mounted in hatch
- Motor and V-belt drive

Options

- Direct heating
- Indirect heating
- Cooling
- Frequency inverter on mixer
- Liquid inlets
- Insulation
- Automated
- Frequency inverter on agitator

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water mixer unit, Vh 20-30. *When cooling from 85°C to 25°C.

Product Volume Liter	100	300	500
Total volume liter	156	461	747
Steam direct Kg/h	150	225	300
Steam indirect Kg/h	57	130	200
Mixer motor kW min.	22	22	55
Mixer	190	190	290
Agitator motor kW	2,2-5,5	3,0-7,5	3,0-7,5
Air (Bar)	6	6	6
Water consumption l/h*	1750	3000	4500
Power approx	28	30	66
Amp supply	100	200	200
L x W x H (mm)	1420 x 840 x 1740	1690 x 1120 x 2070	2420 x 1350 x 2450
Manway height (mm)	1190	1522	1775

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SuperFlow 1 Batch

Advantages

- Short process time/ high capacity
- High efficient dissolving
- Low maintenance
- Safe operation
- Compact sanitary design

Standard features

- High shear mixing
- Water inlet on top
- Manway hatch
- CIP sprayballs
- Motor and V-belt drive

Options

- Direct heating
- Indirect heating
- Cooling
- Frequency inverter on mixer
- Funnels
- Grid mounted in hatch
- Insulation
- Custom number of inlets welded in at the top, bottom or side
- Automated

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Unit specifications

Maximum temperature: 100°C when insulated.

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water mixing unit, Vh 10-15.

Product Volume Liter	100	300	500	1000	1500	2000	3000
Total volume liter	164	474	747	1449	2125	2750	3962
Steam direct Kg/h	150	225	300	450	600	750	600
Mixer motor kW/A	4/7,9	15,26	22/37,5	37/67	37/67	45/84	55/101
Mixer	105	190	190	290	290	290	290
Air (Bar)	6	6	6	6	6	6	6
Amp supply	8	26	39	67	67	81	99
Standard features only weight	210	535	750	1100	1300	1565	1690
Vacuum m3/kW/A	83/3/6	83/3/6	148/5,5/10,7	148/5,5/10,7	195/5,5/10,7	195/5,5/10,7	195/5,5/10,7
L x W x H (mm)	1500 x 965 x 1910	1725 x 1100 x 2000	1850 x 1375 x 2175	2550 x 1625 x 2700	2650 x 1750 x 3050	2950 x 1900 x 3200	3000 x 2000 x 3500
Manway height (mm)	1230	1420	1600	2065	2375	2520	2830

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SuperFlow 2 Batch

Advantages

- Dissolves double concentration of pectin compared to conventional mixers
- Short process time/ high capacity
- Low maintenance
- Safe operation
- Compact sanitary design

Standard features

- High shear mixing
- Water inlet on top
- Manway hatch
- Grid mounted in hatch
- CIP sprayballs
- Motor and V-belt drive

Options

- Direct heating: Custom number of valves
- Indirect heating
- Cooling
- Frequency inverter on mixer
- Insulation

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Unit specifications

Maximum temperature: 100 degrees celsius when insulated.

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water mixing unit, Vh 10-15.

Product Volume Liter	50	100	300	500
Total volume liter	103	156	468	647
Steam direct Kg/h	75-150	75-150	75-225	75-300
Mixer motor kW/A	4/7,9	4/7,9	15/ 26	22/ 37,5
Mixer	105	105	190	190
Air (Bar)*	6	6	6	6
Amp supply	8	8	26	67
Weight kg	150	177	450	620
L x W x H (mm)	1200 x 725 x 1600	1230 x 750 x 1800	1700 x 1000 x 2000	1800 x 1370 x 2200
Manway height (mm)	975	1100	1440	1525

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SuperFlow 3 Batch

Advantages

- Dissolves double concentration of pectin compared to conventional mixers
- Short process time/ high capacity
- Low maintenance
- Safe operation
- Compact sanitary design

Standard features

- High shear mixing
- Water inlet on top
- Manway hatch
- Grid mounted in hatch
- Motor and V-belt drive

Options

- Direct heating: Custom number of valves
- Indirect heating up to 60 degrees C
- Cooling
- Frequency inverter on mixer
- Insulation

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Unit specifications

Maximum temperature: 100 degrees celsius when insulated.

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water mixing unit, Vh 10-15.

Product Volume Liter	250	500
Total volume liter	445	735
Steam direct Kg/h	75-225	75-300
Mixer motor kW/A	11-15/ 20-26	22 / 37,5
Mixer	190	190
Air (Bar)*	6	6
Weight kg	396	690
L x W x H (mm)	1700 x 950 x 1900	1775 x 1070 x 2200
Manway height (mm)	1385	1625

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SuperFlow 4 Batch

Advantages

- Very low loading height = 1 meter
- Short process time/ high capacity
- Low maintenance
- Safe operation
- Compact sanitary design
- Efficient mixing

Standard features

- High shear mixing
- Motor and V-belt drive
- Connections: Clamps
- CIP sprayballs
- Sack-bench

Technical data

- Electricity 400 to 480 VAC, 50/60 Hz
  11-30 kW Shaft seal water 10-15 l/h.
- Mixing unit Ø190 mm.
- Liquid inlet Ø63,5 mm Ø76 mm.
- Product outlet Ø63,5 mm Ø76 mm.

Materials

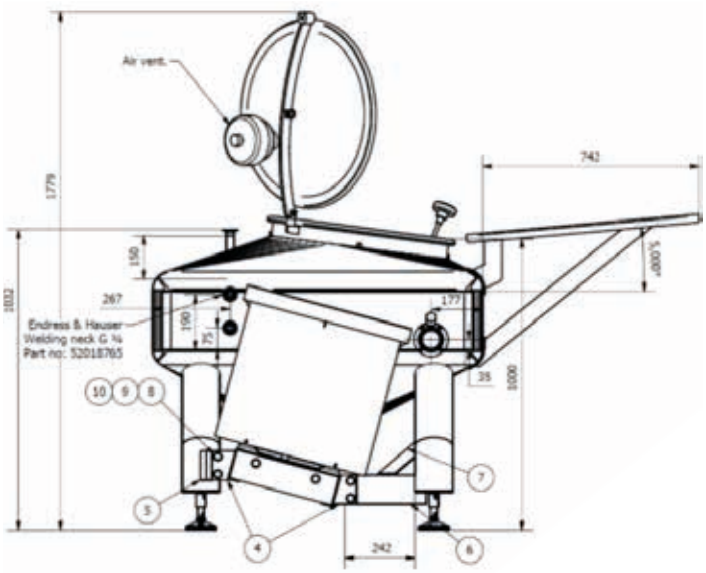
Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

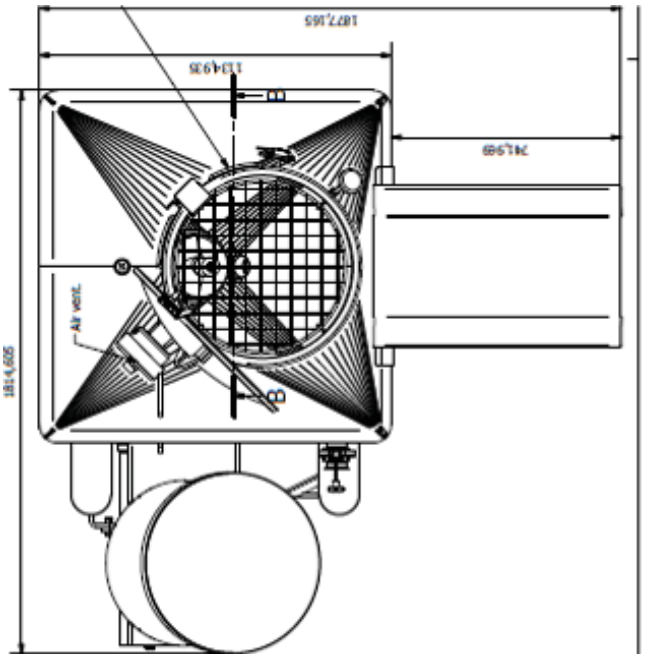
Processing parameters

Batch size 500 liters.
Circulation up to 35.00 Vh 60.000 Vh.
Viscosity app. 500 cP
Dry matter intake 60-150 kg/min

Operation principles

Liquid recirculation through buffer tank. Dry ingredients are fed into the mixer while recirculation.





SuperFlow 1 Inline

Advantages

- Short process time/ high capacity
- Efficient mixing
- Low maintenance
- Safe operation
- Compact sanitary design

Standard features

- High shear inline mixing
- Water inlet on top
- Manway hatch
- CIP sprayballs
- Motor and V-belt drive

Options

- Direct heating
- Indirect heating
- Cooling
- Frequency inverter on mixer
- Funnels
- Insulation
- Custom number of inlets welded in at the top, bottom or side.
- Automated
- Vacuum
- Grid mounted in hatch

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Processing parameters

Outlet pressure up to 3 bar.
Circulation up to 35.000-60.000 l/h.
Viscosity app. 500 cP
Dry matter addition up to 130 kg/min

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water mixing unit, Vh 10-15.

Unit specifications

Maximun temperature: 100 degrees C when insulated.

Product Volume Liter	300	500	1000	2000
Total volume liter	461	747	1449	2750
Steam direct Kg/h	225	300	450	750
Mixer motor kW/A mini-mum	22/ 38,5	22/ 38,5	30	55/ 101
Mixer	190	190	190	290
Air (Bar)	6	6	6	6
Amp supply	39	39	56	100
Weight kg	750	900	1200	1680
Vacuum m3/KWt	83/3/6	148/5,5/10,7	148/5,5/10,7	195/5,5/10,7
L x W x H (mm)	1750 x 1120 x 2025	1850 x 1300 x 2300	2300 x 1550 x 2600	3000 x 1750 x 3175
Manway height (mm)	1416	1640	1940	2425

Alternative designs and sizes available on request

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SuperFlow 2 Inline

Advantages

- Short process time/ high capacity
- Efficient mixing
- Low maintenance
- Safe operation
- Compact sanitary design
- Low height

Standard features

- High shear mixer unit with water-flushed seal
- Motor and V-belt drive
- Connections: Clamps
- Grid mounted in hatch
- CIP sprayballs
- Recirculation loop

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Processing parameters

Outlet pressure up to 3 bar.
Circulation up to 35.000-60.000 l/h.
Viscosity app. 500 cP
Dry matter addition up to 130 kg/min

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water mixing unit, Vh 10-15.

Operation principles

Dry ingredients are fed into the tank. Vortex created by the mixing head draws the dry ingredients into the mixing chamber. As the dry ingredients are added th-rough the top. The liquid and dry ingredients are mixed while passing through the inline mixing head.

Product Volume Liter	300
Total volume liter	518
Mixer motor kW/A minimum	22/ 37,5
Mixer	190
Weight kg	450
L x W x H (mm)	1700 x 1340 x 2030
Manway height (mm)	1090

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SuperFlow 3 Inline

Advantages

- Short process time/ high capacity
- Efficient mixing
- Low maintenance
- Safe operation
- Compact sanitary design

Standard features

- High shear mixer unit with water-flushed seal
- Motor and V-belt drive
- Connections: Clamps
- Grid mounted in hatch

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Processing parameters

Outlet pressure up to 3 bar.
Circulation up to 35.000-60.000 l/h.
Viscosity app. 500 cP
Dry matter addition up to 130 kg/min

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water mixing unit, Vh 10-15.

Operation principles

Dry ingredients are fed into the tank. Vortex created by the mixing head draws the dry ingredients into the mixing chamber. As the dry ingredients are added th-rough the top. The liquid and dry ingredients are mixed while passing through the inline mixing head.

Product Volume Liter	150
Total volume liter	284
Mixer motor kW/A minimum	22/ 37,5
Mixer	190
Weight kg	460
L x W x H (mm)	1770 x 1270 x 1650
Manway height (mm)	1235

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SuperFlow 4 Inline

Advantages

- Short process time/ high capacity
- Low maintenance
- Safe operation
- Compact sanitary design
- Efficient inline adding all powders

Standard features

- High-shear mixer unit with water-flushed seal
- Motor frame with 4 adjustable legs
- Motor and V-belt drive
- Powder funnel
- Connections: Clamps

Options

Table and grid

Standard

Technical data

	1	2
Mixer unit	Ø190 mm	Ø290 mm
Mixer motor/kW	11-22 kW	37-55 kW
Powder funnel	48 L	48 L
Powder inlet	Ø63,5 mm	Ø76mm
Product inlet	Ø63,5 mm	Ø76 mm
Product outlet	Ø63,5 mm	Ø76 mm
Outlet pressure up tp:	3 bar	4 bar

Operation principles

Dry ingredients are fed into the hopper and drawn into the mixing chamber by a vacuum from the inline mixing head. Here, liquid and dry ingredients are combined as they pass through the mixing head.

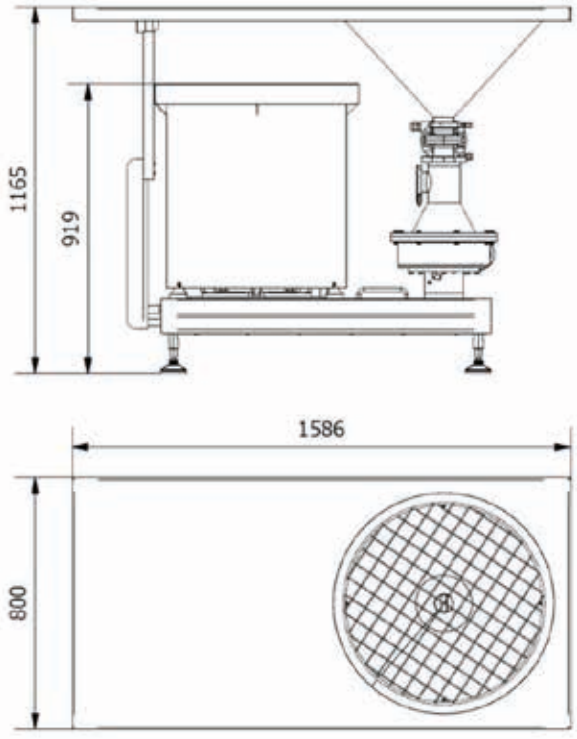
Processing parameters

Circulation up to 35.000 l/h - 60.000 l/h.
Viscosity app. 500 cP
Dry matter intake 60-200 kg/min

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water mixing unit, l/h 10-15.

Options: Table and grid



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Cooqer 1

Advantages

- Solid construction
- Fully oped lid
- Hygienic design
- Gentle blade agitator
- Defrosting
- Melting

Standard features

- Safety wire
- Balanced lid, pneumatic activated
- Electrical gear motor for agitator
- Easy access to agitator seals
- Stainless steel cover over gear motor
- 50 mm isolation
- Manuel cleaning
- Indirect heating

Options

- Sectioned jacket
- Control panel
- Discharge pump
- Variable speed control
- Custom number of inlets welded in at the side
- Automated
- Insulation on end-pie-ces and lid
- Emptying outfrom various levels.

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Consumption data

Power supply 380-480 V, 50/60 Hz

Product Volume Liter	650	900	1500	2000
Jam or marmelade netto mass in **kilo**	800	1100	1850	2500
Total volume liter	900	1170	2060	2750
Steam Kg/h	165	220	390	425
Agitator motor kW min./ Ah	2,2/ 4,5	3,0/ 6,0	4,0/ 8,0	4,0/ 8,0
Air (Bar)	6	6	6	6
Weight kg	1000	1150	1550	1800
L x W x H (mm)	1950 x 1500 x 2500	2250 x1500 x 2500	2100 x 2100 x 3150	2600 x 2100 x 3150
Manway height (mm)	1350	1350	1750	1750

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Cooqer 2

Standard features

- Agitator
- Water inlet on top
- Manway hatch
- CIP
- Motor
- Thermal jacket
- Insulation

Options

- Indirect heating
- Cooling
- Frequency inverter on agitator
- Funnels
- Custom number of inlets welded in at the top, bottom or side
- Automated
- Grid mounted in hatch
- Jacket protection, Heating unit with glycol circulation system
- Vacuum
- Vacuum condensing unit ensures that the product-vapor is removed and collected by evaporation
- Cooking-indirect with water recirculation heated by steam or electricity
- Unit for cooking indirect with electricity
- Pressure cooking
- Unit for cooking indirect with steam

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Unit specifications

Maximum temperature: 100°C

Consumption data

Power supply 380-480 V, 50/60 Hz

Product Volume Liter	900	2000	4000
Product volume in Liter with vacuum evapuration	450	1000	2000
Total volume liter	1190	2640	5245
Steam Kg/h	300	450	750
Mixer motor kW min./ Ah	2,2/ 4,4	3,0/ 6,0	5,5/ 11
Air (Bar)	6	6	6
Weight kg	890	1300	1980
Vacuum m3/kW/A	148/5,5/10,7	195/5,5/10,7	260/11/22
L x W x H (mm)	2490 x 1430 x 2430	2875 x1750 x 2750	3480 x 2080 x 3080
Manway height (mm)	1790	2125	2460

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Cooqer 3

Advantages

- Short process time/ high capacity
- Low maintenance
- Safe operation
- Compact sanitary design
- Faster reduction due to vacuum (vacuum is optional)

Standard features

- Agitator
- Water inlet on top
- Manway hatch
- CIP
- Motor

Options

- Indirect heating
- Direct steam injection
- Cooling
- Frequency inverter on agitator
- Custom number of inlets welded in at the top, bottom or side.
- Automated
- Grid mounted in hatch
- Jacket protection - Heating unit with glycol circulation system.
- Heating maintenance system
- Pressure cooking
- Vacuum equipment
- Vacuum condensing unit ensures that the product-vapor is removed and collected by evaporation which has turned to be highly efficient and valued by customers all over the world
- Insulation

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Unit specifications

Maximum temperature: 100°C if insulated (if not - 60°C)

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water agitator unit, l/h 10-15

Product Volume Liter	300	900	1500	2000
Total volume liter	461	747	1449	2750
Steam direct Kg/h	225	300	450	750
Steam indirect Kg/h	130	200	320	650
Agitator motor kW min./ Ah	4/8	5,5/10,5	7,5/14,5	9,2/18
Air (Bar)	6	6	6	6
Weight kg	680	840	1250	1800
Vacuum m3/kW/A	83/3/7	148/5,5/10,7	148/5,5/10,7	195/5,5/10,7
L x W x H (mm)	1000 x 1000 x 2100	1250 x1250 x 2500	1330 x 1330 x2850	1740 x 1740 x 3300
Manway height (mm)	1400	1740	2100	2525

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Penquin - Hot & Cold

The Penquin - Hot and Cold is specially designed for **heating** and **cooling** with a very large surface area. Combining the large surface area with two counter-rotating agitators gives an optimal heat transfer. The design allows for particulates such as vegatables and meat.

Cooling times down to 60-75 minutes depending on product properties and machine size.

Applications

- **Condiments:** Soups, sauces, dressing, dips, etc.
- **Convenience:** Milkrice, porridge, sweetened and condensed milk, chutney, Piccalilli, Bolognese, etc.
- **Dairy**: Milk rice, sour créme, porridge, etc.
- **Confectionary:** Caramel, dulce de leche, jam/marmalade, fruit sauce, etc.
- **Ready meals:** Fish cakes, fish meatballs, fish mousse, etc.
- Pharma, personal-care, bio, technical, powder dissolving, pet-food, baby-food, R&D, vegan, etc.

Funtions/options

- Cooling
- Cooking - indirect heating (steam)
- Cooking - indirect heating with electricity and water
- Cooking - indirect heating with pressure (exchanger system)
- Reduction
- Vacuum
- Deaeration
- CIP-cleaning in place
- Agitation
- Frying

Consumption data

Power supply 380-480 V,
50/60 Hz Shaft seal water
agitator unit, l/h 10-15

Cooling volume	500 L	1000 L	2000 L
Cooling time 90°C to 5°C	60 min.	65 min.	75 min.
Indirect heating time 20°C to 90°C	16 min.	20 min.	22 min.
Steam Kg/h	400	650	1265
Electric requirement kW/A	13/26	16,7/34	20,2/39
Average Cooling requirement(-2 C) kW	68	105	175
Cooling L/H	10.000	15.000	18.000
Cooling Peak kW	167	266	440
Total allowed product volume	1000 L	2000 L	3000 L
Vacuum m3/kW/A	148/5,5/10,7	148/5,5/10,7	195/5,5/10,7
Length (mm)	1600	1800	2200
Width (mm)	1600	1800	2200
Height (mm)	3400	3700	4100

Alternative designs and sizes available on request

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For more info visit
www.limitech-eu.com

Limitech
FOR THE LOVE OF FOOD

Penquin - Hot

The Penquin - Hot is specially designed for **heating** with a very large surface area. Combining the large surface area with two counterrotating agitators gives an optimal heat transfer. The design allows for particulates such as vegatables and meat.

Short heating time depending on product properties and machine size

Applications

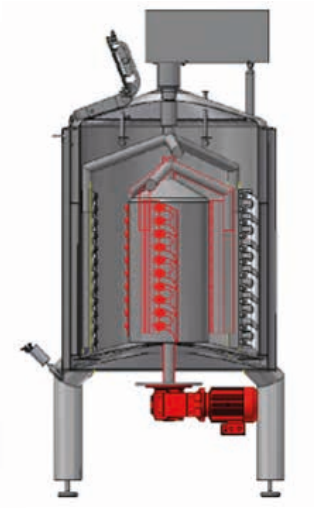
- **Condiments:** Soups, sauces, dressing, dips, etc.
- **Convenience:** Milkrice, porridge, sweetened and condensed milk, chutney, Piccalilli, Bolognese, etc.
- **Dairy**: Milk rice, sour créme, porridge, etc.
- **Confectionary:** Caramel, dulce de leche, jam/marmalade, fruit sauce, etc.
- **Ready meals:** Fish cakes, fish meatballs, fish mousse, etc.
- Pharma, personal-care, bio, technical, powder dissolving, pet-food, baby-food, R&D, vegan, etc.

Funtions/options

- Cooking - indirect heating (steam)
- Cooking - indirect heating with electricity and water
- Cooking - indirect heating with pressure (exchanger system)
- Reduction
- Vacuum
- Deaeration
- CIP-cleaning in place
- Agitation
- Frying

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water mixing unit, l/h 10-15



Volume	500 L	1000 L	2000 L
Indirect heating time 20°C to 90°C	16 min.	20 min.	22 min.
Steam Kg/h	400	650	1265
Electric requirement kW/A	13/26	16,7/34	20,2/39
Total allowed product volume	1000 L	2000 L	3000 L
Vacuum m3/kW/A	148/5,5/10,7	148/5,5/10,7	195/5,5/10,7
Length (mm)	1600	1800	2200
Width (mm)	1600	1800	2200
Height (mm)	3400	3700	4100

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Penquin - Cold

The Penquin - Cold is specially designed for **cooling** with a very large surface area. Combining the large surface area with two counterrotating agitators gives an optimal cooling transfer. The design allows for particulates such as vegatables and meat.

Cooling times down to 60-75 minutes depending on product properties and machine size.

Applications

- **Condiments:** Soups, sauces, dressing, dips, etc.
- **Convenience:** Milkrice, porridge, sweetened and condensed milk, chutney, Piccalilli, Bolognese, etc.
- **Dairy**: Milk rice, sour créme, porridge, etc.
- **Confectionary:** Dulce de leche, jam/marmalade, fruit sauce, etc.
- **Ready meals:** Fish cakes, fish meatballs, fish mousse, etc.
- Pharma, personal-care, bio, technical, powder dissolving, pet-food, baby-food, R&D, vegan, etc.

Funtions/options

- Cooling
- Vacuum
- Deaeration
- CIP-cleaning in place
- Agitation

Consumption data

Power supply 380-480 V, 50/60 Hz Shaft seal water agitator unit, l/h 10-15

Cooling volume	500 L	1000 L	2000 L
Cooling time 90°C to 5°C	60 min.	65 min.	75 min.
Electric requirement kW/A	13/26	16,7/34	20,2/39
Average Cooling requirement(-2 C) kW	68	105	175
Cooling L/H	10.000	15.000	18.000
Cooling Peak kW	167	266	440
Total allowed product volume	1000 L	2000 L	3000 L
Vacuum m3/kW/A	148/5,5/10,7	148/5,5/10,7	195/5,5/10,7
Length (mm)	1600	1800	2200
Width (mm)	1600	1800	2200
Height (mm)	3400	3700	4100

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MyMix

Advantages

- Batch sizes make recipe easy scalable
- Full opening tank top
- Varios mixing tools available
- Automatic programming or manuel operation
- Data logging

Standard features

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

Options

- Pressure tank
- Condensation tank on vacuum pipe

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Unit specifications

Max. vacuum: -950 mbar Gauge.
Max. temp: 100°C when insulated.

Consumption data

Power supply 3 x 400/230V* - 5% 50Hz. Other power requirements on request. Shaft seal water unit, l/h 15-20

Volume	10 Liters
Total volume (L)	16
Steam direct Kg/h	36
Steam indirect Kg/h	13
Mixer motor kW/A	4/7,9
Mixer	Ø105
Agitator/Agitator motor: (kW/A)	0,25&0,5 frequency regulated, 3x400 V, 50 C/S
Air (Bar)	6 Bar
Water consumption (L/h)	380
Amp. Supply	16 A CEE
Weight	495 kg
L x W x H	80 cm x 120 cm x 180 cm
Vacuum (m2/h)	24
Outlet	Ø51 Manuel Butterfly Valve
Powder funnel (L)	6
Connection	32A CEE plug
Max. pressure in jacket (bar)	4

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Cleaning in place (small)

Advantages

- Efficient cleaning in place
- Flow plate ensures leak safety
- Low maintenance
- Compact design
- Internal heating loop
- Automatic operation by flexible programming
- Data logging of the CIP run

Standard features

- Balance tank
- NaOH-dosing
- Concentration measurements
- Multiple routes by flow plate
- Single route

Options

- Acid dosing
- Recollect water function
- Internal heating loop
- Flowmeter

Materials

Parts in contact with the product are made from stainless steel AISI 316L. Other parts are made from AISI 304.

Unit specifications

Maximum temperature: 90 degrees C.

CIP unit flow range	5000-12000 L/h	15000-27000 L/h	25000-54000 L/h
Steam requirements kg/h	300	500	1000
Supply steam pressure bar	1 to 4	1 to 4	1 to 4
CIP pump kW/A	4/8	7,5/15	15/30
CIP forward pressure (bar)	-3,9	-3,8	-4,5
Air supply (Bar)	6	6	6
Water consumption one CIP (L)	Approx. 4000	Approx. 9000	Approx. 18000
Water flow required during flushing time (L/h)	5000-12000	15000-27000	25000-54000
Chemical dosing pump kW/A	0,18/0,4	0,18/0,4	0,18/0,4
Chemical dosing L/H	0-124	0-124	0-124
CIP forward pipe	51	63,5	76
L x W x H	2100 x 1250 x 2450	2200 x 1450 x 2550	2850 x 1680 x 2850

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Limitech
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Cleaning in place

Advantages

- Efficient cleaning in place
- Flow plate ensures leak safety
- Low maintenance
- Compact design
- Internal heating loop
- Automatic operation by flexible programming
- Data logging of the CIP run

Standard features

- Caustic tank
- Balance tank
- NaOH-dosing
- Concentration measurements
- Caustic Tank high and low level detection
- Single route

Options

- Acid dosing
- Recollect water function
- Internal heating loop
- Flowmeter

Materials

Parts in contact with liquids are made of AISI316L. Other parts are made from AISI 304.

Unit specifications

Maximum temperature 90 degrees C.

Consumption data

Power supply 380-480V, 50/60 Hz.

CIP unit flow range	5000-12000 L/h	15000-27000 L/h	25000-54000 L/h
Caustic tank volume (L)	500	1000	2000
Steam requirements (kg/h)	300	500	1000
Supply steam pressure bar	1 to 4	1 to 4	1 to 4
CIP pump kW/A	4/8	7,5/15	15/30
CIP forward pressure (Bar)	-3,9	-3,8	-4,5
Air supply (Bar)	6	6	6
Water consumption one CIP (L)	Approx. 4000	Approx. 9000	Approx. 18000
Chemical dosing pump kW/A	0,18/0,4	0,18/0,4	0,18/0,4
Chemical dosing L/H	0-124	0-124	0-124
CIP forward pipe Ø (mm)	51	63,5	76
L x W x H	3400 x 1250 x 2450	3800 x 1450 x 2550	4250 x 1680 x 2850

Alternative designs and sizes available on request

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UHT by Limitech

UHT is short for **Ultra High Temperature.** This is used to treat homogenous liquid products with a temperature around 143°C.

The Limitech equipment are designed to heat up by injecting steam directly into a flow of the product. Instantly heating the product and i.e. holding it for 6 seconds before.

Advantages

- Quick heating and cooling
- Short holding time
- Short holding time preserve flavour
- Kills: **Spores, bacteria, virus, yeast, moulds,** etc.
- Gives longer self life of the product
- Automated shift of injector while running
- Up to 48 hours continuous run before full CIP
- Products to be held unchilled in high risk markets
- Reduce the use of expensive microbial inhibitors
- Limitech has been building UHT plants since 1995

Standard features

- PLC controlled system
- Double injector system for continuous production
- Single injector water flush while running on the other
- Flash cooling tank with buffer effect
- Level indication in flash tank by pressure transmitter
- PID controlled Vacuum level

UHT plant standard flow range as bellow. Other UHT flow range on request

Standard range >>	100-250 kg/h	250-750 kg/h	500-1500 kg/h	1000-3000 kg/h
Flash tank volume	75L	245L	424L	565L
Stable steam pressure	8 Bar	8 Bar	8 Bar	8Bar
Steam kg/h	40	115	225	450
Water for cooling vapour L/h	800	1000	1750	2500
Water for vacuum pump L/h	500	600	950	950
Vacuum pump m3/kW/A	61/3/6	83/3/6	148/5,5/10,7	148/5,5/10,7
Pumps at Flash Tank kW	2,5	7	8	9,5
L x B x H (mm)	2980 x 1500 x 2300	3700 x 2100 x 2950	3850 x 2100 x 3050	3850 x 2100 x 3150

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Dry Powder Blender

Advantages

- Effective and uniform blending
- Gentle treatment of ingredients
- Short blending time due to special design
- Reduce batch time for following processes
- Special and easy maintained design
- Designed for operator safety
- Low energy consumption
- Limitech has been building Dry Blenders since 2001

Standard features

- Single blender set-up
- Bearing bracket consoles
- Tank with manway opening
- Special air venting
- Special blending baffles
- Outlet valve for emptying
- Safety cage with door safety switch
- On/Off control panel
- Current supply 3x400 VAC 50Hz
- None ATEX design

Options

- ATEX design according to site requirements
- Double or multi blender set-up
- Inductive sensor to stop tank in two positions
- Frequency drive for speed control
- Timer function for blending time
- Acoustic and light alarm tower for blender status info
- Special trolley lids for dust reduced collecting Dry-blends from blending tank
- Speciel trolleys for collecting Dry-blends from blending tak

Standard Dry Blender data as below

Standard range >>	Single blender	Double blender
Blending tank total volume	440L	2 x 440L
Recommended Net volume	220L	2 x 220L
Gearmotor kW/A	1,5/3,6	2x 1,5/ 2x 3,6
Tank rpm	22,8	22,8
L x B x H (mm)	2650 x 2270 x 2310	5300 x 2270 x 2310

Alternative designs and sizes available on request

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Machine overview

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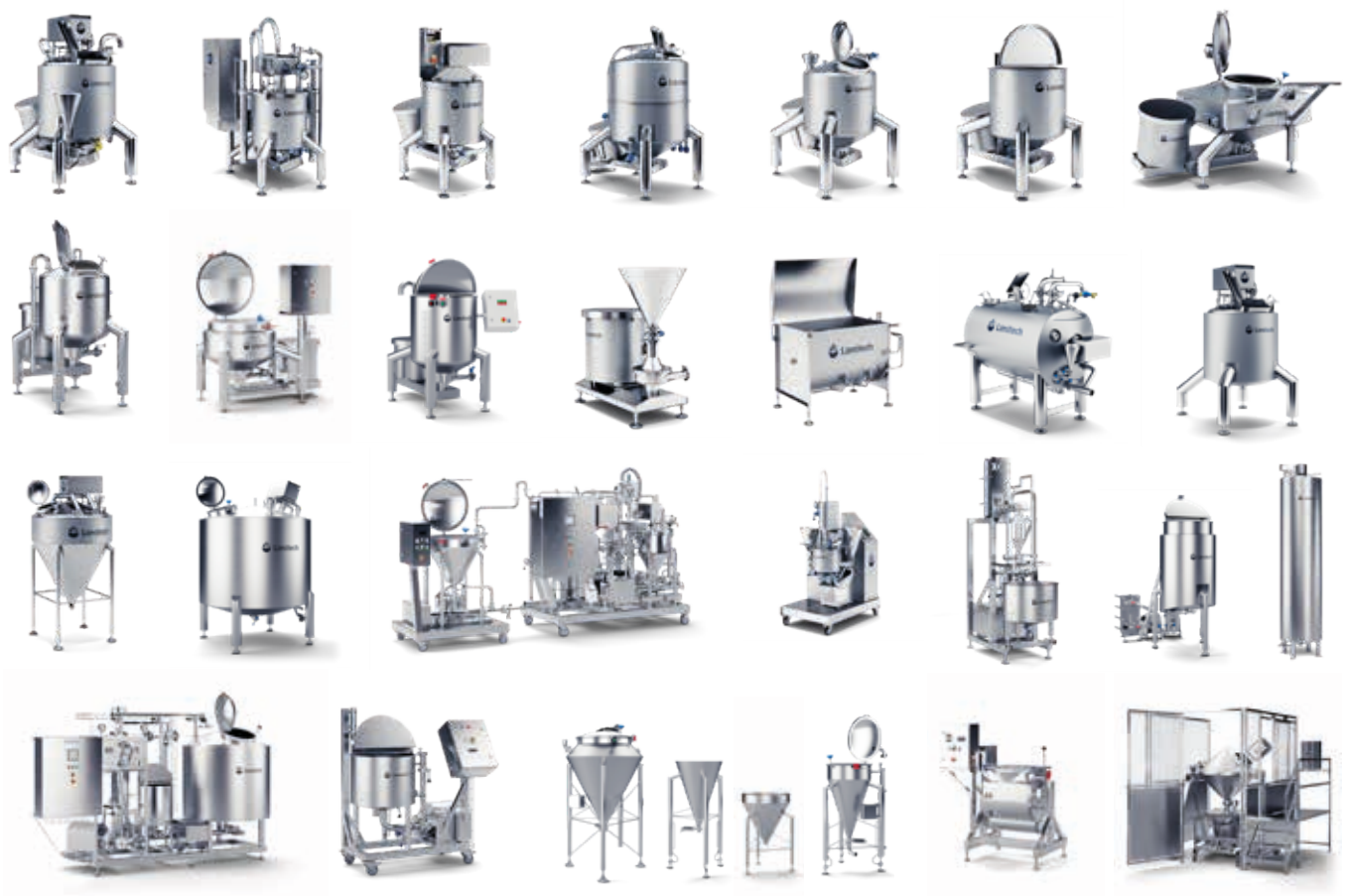

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