

# 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

## Options

- Direct heating
- Indirect heating
- Cooling
- Vacuum
- Frequency inverter on mixer
- PLC control
- Liquid inlets
- Funnels
- Grid mounted in hatch
- Insulation
- Filling by bin lifter

## 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  
4 bar jacket pressure  
Maximum temperature: 100°C when insulated.

## Consumption data

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



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Product Volume liter	300	500	1000	2000
Total volume liter	461	747	1449	2750
Steam direct Kg/h	225	300	450	750
Steam indirect Kg/h	130	200	370	650
Mixer motor kW/A	22/38,5	45/84	55/101	75/137
Mixer	190	290	290	390
Agitator motor kW/A	4/7,9	5,5/10,5	7,5/15,2	9,2/18,7
Air (Bar)	6	6	6	6
Water consumption l/h**	3000	4500	6000	8000
kW/h for cooling	38/22	59/34	104/60	176/102
Amp supply	100	130	200	200
Weight kg (standard)	1100	1350	1700	2050
Vacuum m3/KW/A	83/3/6	148/5,5/10,7	148/5,5/10,5	195/5,5/10,7
L x W x H (mm)	1675 x 1120 x 2100	2375 x 1300 x 2475	2525 x 1550 x 2825	3000 x 1750 x 3300
Manway height (mm)	1420	1750	2080	2510

Alternative design and sizes available on request.