

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 in mixer
- PLC control
- Funnels
- Insulation
- hand hole 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 mbar Gauge
4 bar jacket pressure
Maximum temperature: 100°C when insulated.

*When cooling from 85°C to 25°C.

Consumption data

Power supply 380-480 V, 50/60 Hz
Shaft seal water turbo unit, l/h 20-30



Exclusive Agent
Mobile: +66 952823935
Mail: ozzago@ozzago.com
www.ozzago.com

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	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

Alternative design and sizes available on request.

Empower your process

