

# Machine Catalog

FOR THE LOVE OF FOOD



Limitech



At Limitech, we design and deliver customized, reliable and multifunctional equipment for liquid food production, specified to your needs. As a second-generation family business, we are committed to quality, innovation and efficiency.

Our compact systems are cost-effective and easy to scale up, ensuring you can expand production without compromising on taste or quality. From concept to completion, we work with you every step of the way, bringing the essence of home cooking into factories worldwide.

**Let's work together to make great food, on a larger scale.**



# Contents

THE FINO® SYSTEM	6
LiMiX	8
HyAgi	14
HyAgi PERFORMANCE	16
SUPERFLOW BATCH	18
SUPERFLOW INLINE	22
COOQER	22
BUFFER TANKS	30
PENQUIN	32
UHT	36
CIP	38
STORAGE TANKS	42
OTHER MACHINES	46
MyMiX	50









# THE FINO® SYSTEM

## MULTIFUNCTIONAL AND MAXIMUM FLEXIBILITY

The FiNO® system efficiently emulsifies and blends cold fine food products. With automated controls and a PLC recipe system, it ensures high productivity. Ideal for mayonnaise, sauces, and dressings, it's customizable for hot processes.

-  High-shear mixing
-  Changeable mixing tools
-  CIP ready
-  Effective agitation









FiNO®: Maximum flexibility.

# LiMiX

## MULTIFUNCTIONAL MIXERS

The LiMiX series is a multifunctional all-in-one process mixer designed for a wide range of food applications. It features high-shear mixing, changeable tools, efficient CIP cleaning and supports steam heating, vacuum processing and cooling.

-  High-shear mixing
-  Changeable mixing tools
-  CIP ready
-  Effective agitation



Limitech



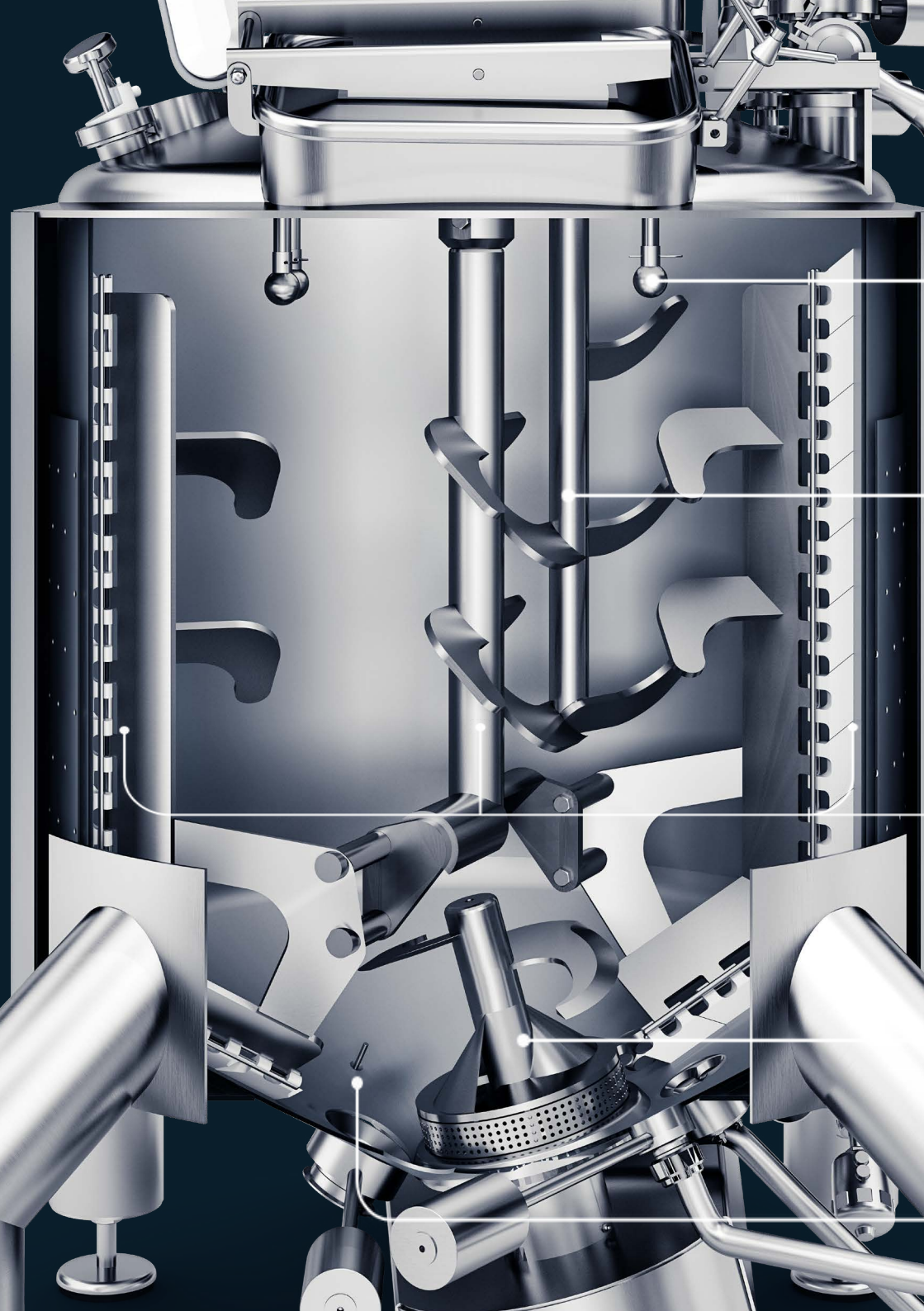
LiMiX 1: Over pressure tank capable of 120°C  
Customizable product capacity of 100-2.000 liters per batch.  
Frequency inverter on agitator, welded lid with manway hatch.



LiMiX 2: Volume from 10 - 30 litres product capacity.  
Equipped with cap to lift the entire upper of the tank.



LiMiX 3: Volume down to 100 litres product capacity.  
Equipped with hinged lid.





● **CIP SPRAY BALLS**

Passing cleaning fluid across surface to remove product soils and avoid contamination.

● **BAFFLE PLATE**

Combined with the agitator, ensures thorough mixing throughout the tank, preventing the product from staying at the surface and achieving a homogeneous blend.

● **MULTI AGITATOR**

Gently blends without damaging particles and scrapes tank walls for efficient heating and cooling. It has variable speed control to handle high-viscosity products.

● **MIXING WHEEL**

● **TEMPERATURE SENSOR**

# HyAgi

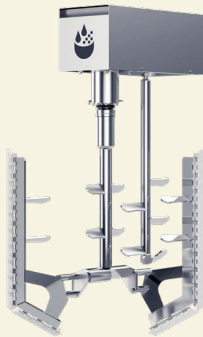
## STANDARD AGITATOR

HyAgi 1, 2, and 3 are standard agitators. HyAgi 1 is without baffles or guiding plates, HyAgi 2 is with baffles and guiding plates, and HyAgi 3 is with baffles, guiding plates, and a lifting spiral for enhanced mixing.





HyAgi 1: Standard agitator without baffle plates. Used in LiMiX 1 and 3, Buffer tanks and Cooger 3.



HyAgi 2: Standard agitator with baffle plates. Used in LiMiX 1, Buffer tanks and Cooger 3.



HyAgi 3: Standard agitator with baffle plates and a lifting spiral.

# HyAgi Performance

## POWERFUL AGITATOR

HyAgi performance 1 and 2 are powerful agitators. HyAgi performance 1 is without baffle plates and HyAgi Performance 2 is with baffle plates.





HyAgi Performance 1: Powerful agitator without baffle plates



HyAgi Performance 2: Powerful agitator with baffle plates.

## SuperFlow - Batch MIXERS FOR DISSOLVING POWDERS

The SuperFlow Batch series features powerful dissolvers for efficient, lump-free mixing of powders into liquids. Designed for high-viscosity products, the compact, customizable mixers ensure fast, homogenous results with low maintenance.



High-shear mixing



Changeable mixing tools



CIP ready



Limitech



SuperFlow 1 - Batch: Volume from 50 - 6.000 litres of product capacity. Designed specially to dissolve thickeners. Water inlet on top.



SuperFlow 2 - Batch: Highly efficient. Specially designed for dissolving powders. Water inlet on top. Welded cap with manway hatch.



SuperFlow 3 - Batch: Volume from 50 - 6.000 litres of product capacity. Pre-mixer of process with 4 adjustable legs. Motor and V-belt drive. Connections: Clamps and sms.






SuperFlow 4 - Batch: Volume 500 litres of product capacity. High capacity with short process time. 4 adjustable legs. Motor and V-belt drive. Connections: Clamps and sms.



## **SuperFlow - Inline**

### **DESIGNED FOR HIGH SHEAR INLINE MIXING**

The SuperFlow Inline series delivers efficient powder dissolution. Utilizing innovative vacuum technology, these mixers ensure rapid, uniform blending with customizable configurations.

-  High-shear inline mixing
-  Changeable mixing tools
-  CIP ready





SuperFlow 1 - Inline: Volume from 500 - 2000 litres of product capacity. Water inlet on top. Manway hatch. Additional features available.



SuperFlow 2 - Inline: Water inlet on top. Manway hatch. Additional features available.



SuperFlow 3 - Inline: Volume from 500 - 2000 litres of product capacity. Water inlet on top. Vacuum. Manway hatch. Additional features available.






SuperFlow 4 - Inline: Quick and efficient blend of dry and liquid ingredients by recirculation. Short process time / high capacity. Low maintenance. Safe operation. Compact sanitary design.

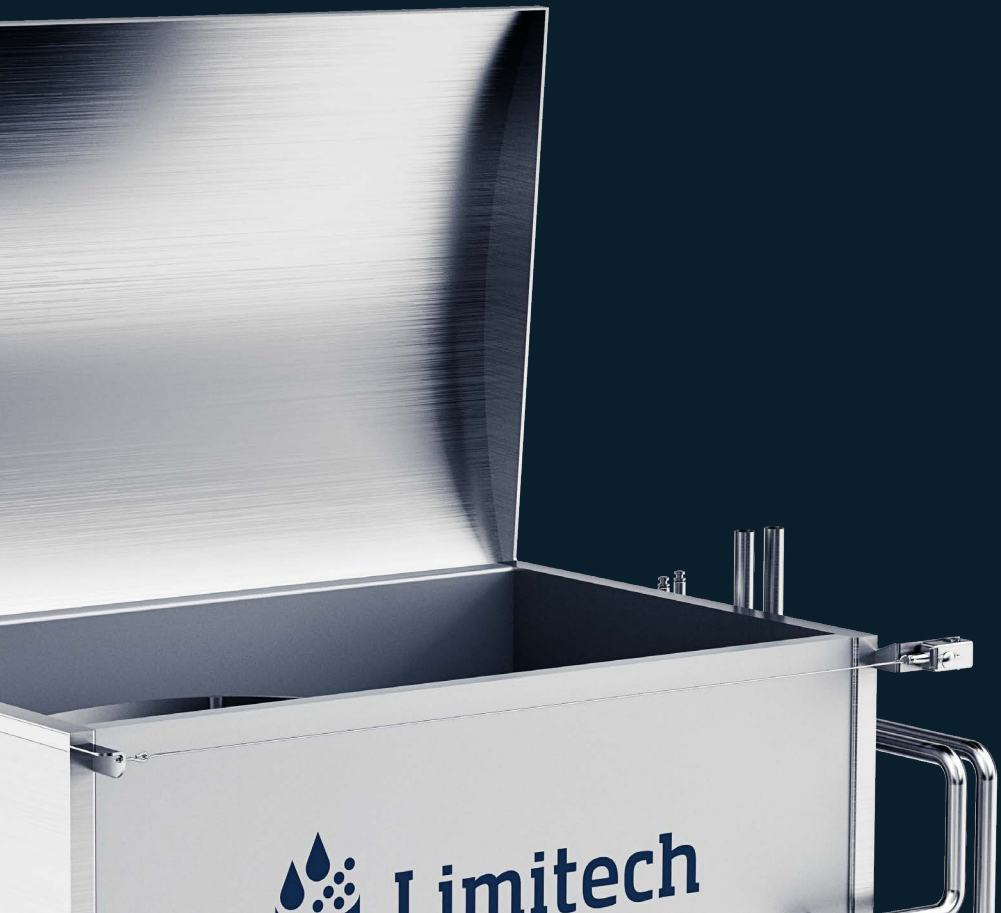


# COOQER

## GENTLE MIXING AND BLENDING

The Cooqer series offers cookers for food processing. With gentle mixing and innovative design, these cookers efficiently blend ingredients while ensuring hygienic and safe production.

-  Easy agitation
-  Safety wire
-  Pneumatic lifting of the lid






Cooqer 1: forged in stainless steel AISI 316. Gentle cooking and agitation in large scale from 1000 to 4000 kg. a batch.

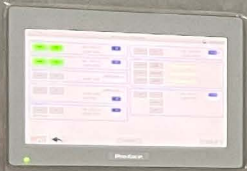


Cooqer 2: Allows for vacuum and pressure cooking, Designed according to European standards and guidelines of EHEDG certification.



Cooqer 2: Can both cook and stir. No mixing unit. Features aseptic cleaning ensuring no bacteria's or contamination of product. Equipped with vacuum.

 **Limitech**











# **BUFFER TANKS**

## **HYGIENIC AND FUNCTIONAL DESIGN**

The buffer tanks is used for processing pumpable products in the food industry where hygienic and functional design is of great importance.

-  Stirring device
-  Cooling or heating
-  Hygienic
-  Functional
-  Easy to empty
-  Fermentation





Conical buffer tank: The agitators inside the buffer tank maintains continous product movement. Maintains a steady flow to the filler.




Cylindrical buffer tank: High efficiency as the conical buffer tank. But better equipped for lightly products as oil, water, etc.


# PENQUIN


## HEATING AND/OR COOLING


The Penquin offers advanced heating, cooling, or combined heating and cooling solutions for diverse food processing needs. It supports various functions including cooking (direct and indirect steam), cooling, reduction, vacuum, deaeration, CIP cleaning, agitation and frying.

 Cooling or heating

 Agitation

 Vacuum

 CIP ready

 Frying





Penquin: Cooling times down to 60-75 minutes depending on the product and machine size. Volumes: 500 - 2000 liters.









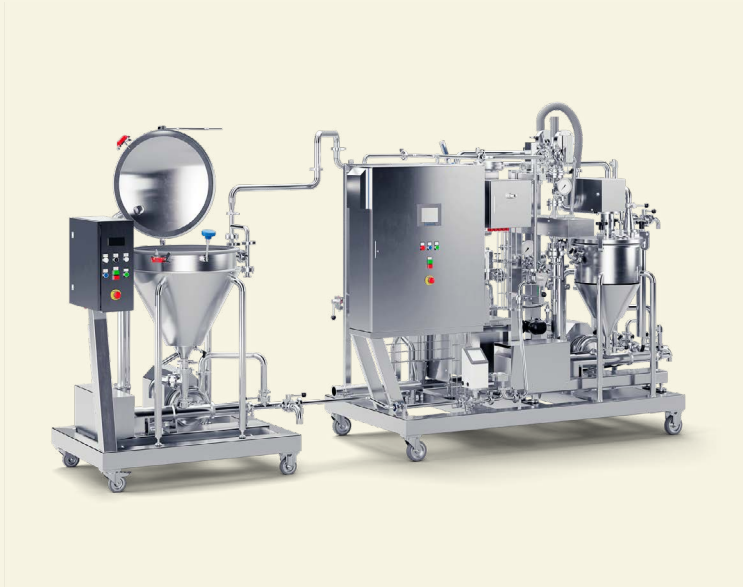
# UHT

## ULTRA HIGH TREATMENT

Limitech's UHT heats products to 143°C with adjustable holding times, providing flexible processing to extend shelf life without preservatives.

-  Adjustable holding time
-  Preserve flavour
-  Longer shelf life to the product
-  Sporogenous organisms and bacteria's





Materials: Stainless steel; AISI 316 for product contact parts, AISI 304 for others.

Inside surface treatment 2B and smooth weldings.  
Outside surface 2B or polished. Conical flash tank and internal wiring and piping mounted. Integrated CIP-system.

# CIP CLEANING IN PLACE

The CIP system automates cleaning, minimizing manual effort and cross-contamination. It cleans tanks, mixers, and pipes with minimal disassembly and offers an upgraded model with reusable water solutions for enhanced sustainability.



Automated cleaning



Efficient



Standard and upgraded version





Standard CIP Dosing unit



Upgraded: CIP Dosing and reuse water unit









# STORAGE TANKS

## HYGIENIC AND FUNCTIONAL DESIGN

Limitech storage tanks are designed for liquids such as oil and vinegar, offering efficient cooling, insulation and compliance. Customizable in stainless steel AISI 316 or 304, they ensure durability and meet diverse industrial needs.

-  Hygienic design
-  Insulation
-  Customizable
-  Efficient





Oil Cooling Tank - Open Lid: The cooling system is cold or ice water in the dimple jacket. Vacuum is possible.



Oil Large Tank: Can be constructed to be both inside and outside.  
Volume: up to 20.000 litres.







Oil Daytank: Temporarily store oil during processing phases. Meets safety, environmental and legal requirements.

# OTHER MACHINES

## POWDER BLENDER, MELTING- AND WEIGHING TANK

The powder blender disperses powders into liquids, improving efficiency and safety. The melting tank ensures safe, time-saving blending. The weighing tank offers precision and automation for accurate liquid mixing.

-  Automated cleaning
-  Insulation
-  Customizable
-  Efficient





Powder Blender: Used to mix dry ingredients before being dispersed into liquids. Cut batch times, improve operator safety and ergonomics, reduce energy consumption.



Melting tank: Used to melt a variety of ingredients. Efficient, easy and consistent blending. Can be constructed in size and scale.



Weighing tank: Greater control and visibility over the entire process while also securing accuracy.



Vacuum cooling and condensing: Deaerating the product, avoiding foaming during the process, drawing dry or liquid ingredients into the tank under liquid level.



# MyMiX

## HYGIENIC AND FUNCTIONAL DESIGN

The MyMiX is a multifunctional mixer with changeable tools, designed for gentle blending and efficient heating/cooling. It offers variable speed control and supports cooling, steam injection, dispersion, high shear mixing, and vacuum.



High Shear Mixing



Changeable mixing tools



Efficient heating and cooling transfer





MyMiX: Ideal for dressings, ketchup, mayonnaise and sauces.

# Let's stay in touch

We offer compact process solutions for manufactures of liquid products. Let's work together to make great food, on a larger scale.

## Phone

+45 98 24 31 44

## Website

[www.limitech-eu.com](http://www.limitech-eu.com)

## Location

Fristrupvej 162 - 164  
DK - 9440 Aabybro

