

LOTMIX[®]

MIXING UNIT FOR SOLID AND LIQUID INGREDIENTS

The Lotmix[®] is the evolution of traditional mixing equipment, presented as a multifunctional unit that not only dissolves solid ingredients but also integrates liquid ingredients and manages the entire product manufacturing process.

APPLICATION

The machine is designed for blending a wide range of products:

- **Products:** gums, thickeners, hard-to-dissolve solids, easy-to-dissolve solids, liquids and concentrates
- **Formats for solids:** ≤ 25 kg bags, Big Bags
- **Formats for liquids:** canisters, bottles, jerrycans

TECHNICAL DATA

PERFORMANCE

- Production flows: **5-20 m³/h**
- Products: dairy, isotonic, energy drinks, juice and carbonated soft drinks
- Available dissolving technologies:
 - High-shear mixer
 - Venturi device
- Additional modules can be added:
 - Vacbid[®] for pulps and concentrates
 - Heater and cooler
 - Pre-batch tanks
 - Homogenizer
 - Handling devices: slicer table, hoist & lifter

CONSUMPTION

Electricity: **4 to 9,2 kW***

Compressed air: **≤ 3 Nm³/h***

*Variable consumption depending on the associated modules

DESIGN

CE Marking for food industry
Compliance with EHEDG & 3A
ATEX version available



HIGHLIGHTS

Different configuration designs are available to meet our customers' specific requirements.

- ✓ Compact design
- ✓ Full automatic
- ✓ Great flexibility
- ✓ Cold dissolution available
- ✓ High degree of adaptation to ingredients
- ✓ High yield
- ✓ Low energy and water consumption
- ✓ Hard-to-dissolve solids (gums, thickeners, etc.)
- ✓ High-shear system to prevent lump formation
- ✓ Modular designs for quick start-up
- ✓ Comprehensive manufacturing control