



Limitech

MULTIFUNCTIONAL PROCESSING EQUIPMENT



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FiNO[®]
By Limitech

SAUCES + MAYONNAISE + DRESSINGS + KETCHUP

The FiNO System is perfect for the established or new producer of mayonnaise, sauces, dressings and ketchup and can easily be adapted to your process. It is specially made for producing cold fine food products and by adding features a hot process is possible as well. The FiNO system effectively emulsifies and blends dry and wet ingredients. It is controlled by a PLC with a recipe control system for 100 recipes making it very effective and time saving.

When buying a FiNO System, we ensure you have the flexibility today's market requires with a system that gives you high performance, low operations, and maintenance cost as well as a quick pay back on investment.

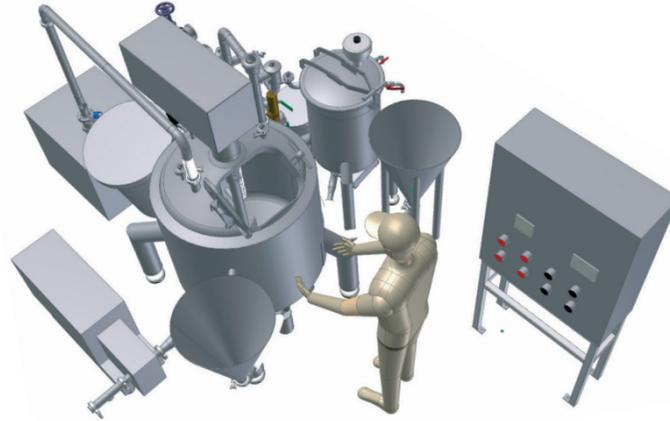
Some of the advantages of buying a FiNO System are:

1. Multifunctionality—more different products
2. Fast Process—more product pr. hour
3. Low Operation Cost—one operator

When investing in a complete FiNO System, you buy a guarantee for high efficiency and product quality. Before you invest the specific output and the product quality are determined by laboratory experiments with our lab-mixer, giving you maximum security of your process. With the FiNO Concept you secure the future of your production. We can at any time adapt, allowing you to achieve high performance and consistency in your product quality with any new recipes you might develop.

The focus of our FiNO Concept is to offer you the best possible cost-benefit ratio. We do that through simple operations, homogeneous and reproducible product flow, multi-functionality, not to mention future proof product and reliability.

Contact us to learn more about our FiNO System.



Emulsifying Mixer, Agitation, Cooling, Vacuum & PLC control with 100 recipes

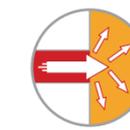
Included in FiNO®

- 1 x Main Mixer
- 1 x Wet Funnel
- 1 x Dry Funnel
- 1 x Pre-Mixer
- 1 x PLC
- 1 x Recipy Control
- 1 x Vacuum
- 1 x Cooling
- 1 x Product Pump
- 1 x Oil Flowmeter
- 1 x Water Counter
- 1 x Load Cells
- 12 x Actuators

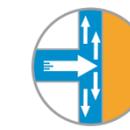
Optional Systems



Indirect Heating - Optional system for indirect heating of sauces, dressings and ketchups. Steam is injected into the dimple jacket to heat the product. The system is automatically controlled.



Direct heating is live steam injected into the vessel, typically used for ketchup and sauces. It gives a very rapid heating with no risk of burning on wall surfaces. It will add some water to the product that you need to account for in the recipe.



The **cooling system** is cold or ice water in the diple jacket. You can also use glycol and vacuum to further reduce your cooling time.



CIP Quick Flush The system includes CIP sprayballs and connections, and this is an extra feature enabling you to do rapid flush down between productions. Max. 10 minutes per flush.



Bin lift - Including 2 Bins. Lift system with safety cage and automatic open/close control of manway hatch.

FiNO	Height mm	Length mm	Width mm
300 Liter	1980	3950	2300
500 Liter	2450	4200	2450
1000 Liter	2780	4850	2700