



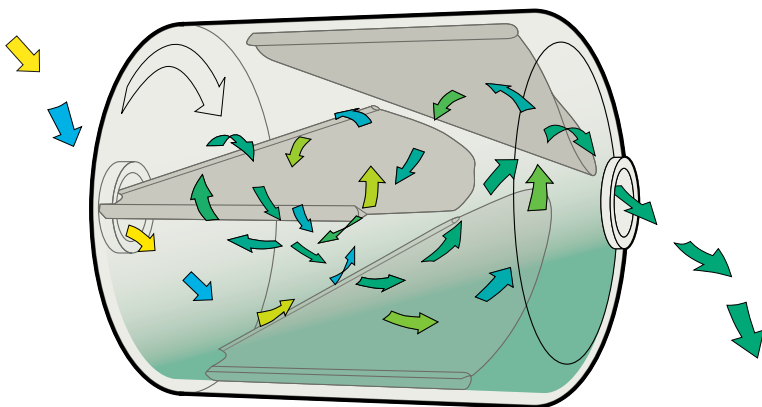
Lindor *The gentle touch in mixing*

Lindor “Gentle Touch” mixing concept

Lindor is the manufacturer of mixers with the ‘gentle touch’ mixing concept. This stands in short for mixing with virtually no shear forces – mixing while preserving the properties of products, or ‘mixing without breaking’. This concept offers exceptional solutions for sensitive products.

The concept stands alone in that the design is entirely free of internal agitators. The gentle but thorough mixing effect is achieved by means of internally fixed, curved and orientated scoops. Lindor mixers are designed for the processing of dry, sensitive (e.g. fragile, temperature sensitive, abrasive) products. The mixers avoid the product compression, shear forces and consequently product degradation often found in conventionally designed machines. They are therefore, especially suitable for processing the delicate granular and powdery products frequently found for food processing, chemical and pharmaceutical industries. For more information visit: www.lindor.nl

The Lindor mixer is a horizontal drum mixer in which the material gently flows through the inlet, throughout the slowly rotating drum and after a short mixing period through the opened outlet valve into the next phase of your process. The mixer is entirely self emptying.



The Lindor “Gentle Touch Mixing” Principle

Key characteristics are:

- Energy-efficient
- No frictional heat
- Horizontal construction
- Excellent homogeneity
- Short mixing times (2 – 5 min.)
- Quick and easy to clean
- Self-emptying
- No separation due to continuous motion during filling – mixing – emptying cycle
- No moving parts – low maintenance
- Variable batch size (10% - 100%)

Furthermore, please note:

- All parts in contact with the product are made of AISI 316L or AISI 304 stainless steel
- The absence of dead spaces inside the unit also ensures all the product is subjected to the mixing action.
- The Lindor mixer allows ingredients with different particle sizes to be blended together without the risk of separation.

Lindor mixers can be equipped with various options. Options include:

- Liquid injection
- QSR (Quick Seals Release) for ultra hygiene applications
- WIP/CIP including drying
- Enlarged easy opening doors with drum positioning
- ATEX
- Etc.

Lindor mixers can be configured for processing besides mixing:

- Continuous mixing
- Heating/Cooling by use of water coil
- Drying/Heating/Cooling by use of air flow

The sizes of our machines range from:

- Lab. Scale: 10 litres
- Small: 70 & 200 litres
- Medium: 500 - 2300 litres
- Large: 4000 – 25000 litres

For more info you can contact:

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