



**Lindor** *The gentle touch in mixing*

**Lindor Miscellaneous**

**February 2009**

**New! Our website [www.lindor.nl](http://www.lindor.nl)**

Our new website describes our mixing principle, gives an overview of our mixer models and options, special configurations and total solutions. Above all it gives you more information about the specific food applications for which the Lindor Gentle Touch is being used more and more. Please visit our website and have a look yourself:

**[www.lindor.nl](http://www.lindor.nl)**

**Lindor at Tradeshows**



Lindor will be showing their mixers at the following tradeshows:

**Anuga Food Tec**

**New! Quick Seal Release Option (QSR)\***

The QSR option enables replacement of seals by a single operator in a very short time.

For ultra high hygienic requirements it is now possible to exchange seals for off line cleaning/disinfection. Downtime due to replacement of seals can be kept to a minimum. This option is recommended for environments where quick and easy access to seals is more and more important.

This option reduces downtime and allows for meeting even higher hygiene standards.

**Examples for applications are:**

- Very stringent requirements for frequent cleaning on microbiological level
- Risk for cross contamination between batches
- Heavy duty use, elevated need for maintenance, high cost of downtime

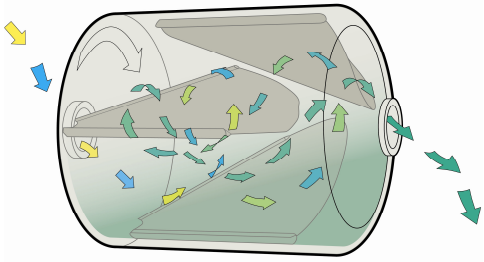
QSR has been developed for products like baby food, clinical food, food additives and also for products with highly abrasive properties.

March 10 -13, 2009 Cologne Germany  
Hal 10.1 C041  
Together with our agent: Nucon  
On our stand Nucon will also display a rotary valve and a diverter.  
We will display our Lindor L750 model with QSR Option\* + L 10 model.

**CFIA**

March 10 -12, 2009 Rennes France  
Hal 7 C8  
Together with our agent for France:  
Xavier Meyrigne CE  
We will display our Lindor L10 model.

We kindly invite you to visit our stand. For tickets please send an e-mail to:  
[mixers@lindor.nl](mailto:mixers@lindor.nl)



**Key characteristics Gentle Touch Mixer:**

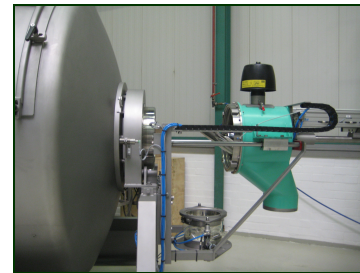
- Minimum of breakage,
- frictional heat
- Excellent homogeneity
- Short mixing times (2 - 5 min.)
- Quick and easy to clean,
- Low maintenance
- Energy-efficient: 2.2 kW for 1500 liter
- Minimum segregation
- Self-emptying
- Horizontal construction
- No moving parts inside the drum
- Variable batch size (10% -100%)



**Lindor L750 with QSR**



**Detail of detached inlet**



**Detail of detached outlet**

**Key product applications Lindor Mixer:**

- Dairy Products
- Baby food with cereals, milk powder, sugar, vitamins
- Breakfast cereals like mueslis, crueslis and cornflake products
- Tea, especially leaf teas, herbal teas and teas with liquid flavoring
- Instant drinks like sport drinks, instant coffee, "3-in-1" drinks
- Dry soups, sauces with (freeze) dried ingredients
- Natural whole ingredients like nuts, cereals, dried fruits
- Flavors, Herbs, Salts, Vitamins, Probiotics

