



## **BUILT-IN SHEAR HEAD VORTEX CHAMBER®**

The unrivalled rotor/stator shear head VORTEX CHAMBER® accelerates the effect of our Mixers/Conches for many applications like

- ECO<sup>2</sup>-CHOC®
- Rework-Homogenizing/De-Humidification
- Drying and reaction processes

and for all other applications regarding mixing, dispersing and disintegrating.

Also retrofit is possible into many other types of mixers.



## **TEST FACILITIES**

In our test facilities we can perform trials with our machines for the given applications and beyond.

## **OUR APPLICATIONS:**

- coating of powders free of agglomerates
- dispersing and pasting without lumps
- liquefying and homogenising
- drying and reacting under vacuum and pressure
- grinding/disintegrating



You can find more details on our website: www.lippmischtechnik.de

### Contact:

## LIPP Mischtechnik GmbH

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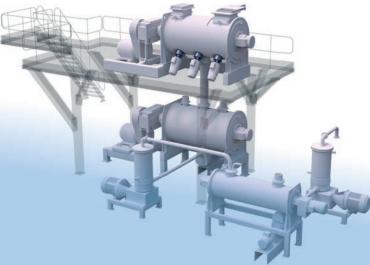
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#### Member of:



# HIGH SHEAR MIXING TECHNOLOGY FOR THE CHOCOLATE INDUSTRY





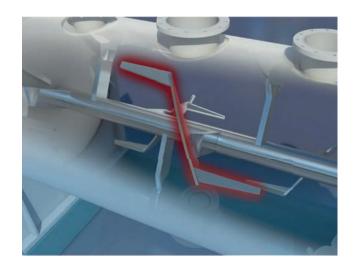


## TRIQUENCE® MIXERS AND CONCHES

The patented mixing mechanism built into the completely cylindrical mixing drum results in:

- very short mixing times at
- intensive heat exchange and
- very good rest discharge

and consequently in a high product quality und process efficiency.



## ECO<sup>2</sup>-CHOC® PROCESS

The unique chocolate process with true dry conching step for your high quality chocolate.

#### Benefits:

- distinctly shorter conching time
- high hygienic standard
- low footprint
- less costs for maintenance and personnel



## **REWORK PROCESSING**

Homogenising/Disintegration of chocolate rework of any kind:

- Tablets and bars, also with nuts, biscuit and wafer content:
  Use of High Shear Mixers either batchwise or continuously
  with the inline mixer REFLECTOR® and for the rest grinding
  with the bead mill IMPACTOR®
- for chocolate with moisture content: use of Vacuum Dryers for a residual moisture below 1%
- exceptional hygienic design by completely opening swivel mounted front door and specially-designed automated CIP spray heads

