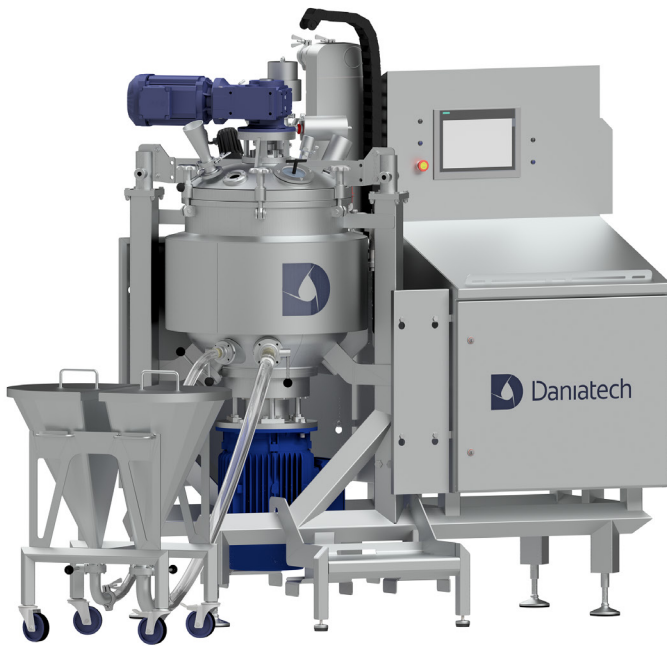


TEST MIXERS



T E S T M I X E R S



BENEFITS OF TESTING

Using a test mixer to test your complex products is a cornerstone in choosing the right mixing solution.

Having knowledge about the behaviour of your product beforehand will also result in a more stable and cost-effective production, as you will:

- Avoid potential risks
- Reduce time-to-market
- Validate procedures and recipes
- Improve product homogeneity
- Optimise batch cycle times
- Confirm shelf-life
- Be on top of CapEx/OpEx



NEXT GENERATION MIXERS

Daniatech designs, produces and develops the next generation of industrial food mixing equipment.

With ever-changing requirements from consumers, we know that process equipment must be flexible to meet the demands of the future.

With the new demands comes new procedures, ingredients and methods. Therefore, Daniatech offers test mixers either on a rental basis for testing at your own facility or testing at our facility before investing in a full-scale production setup.



DANIATECH MIXERS

Daniatech's state-of-the-art mixers are highly flexible, and can be adjusted to your specific needs. Our strong dynamic mixing unit, the ShearMaster, can be used for both high- and low-shear mixing. We also provide well-known equipment for powder handling.

When choosing Daniatech as your provider of industrial mixing equipment, you can expect:

- Flexible mixing equipment
- Versatile application setups
- Energy-efficiency - uses up to 40% less energy
- Low noise level - down to 74 dB
- Fewer wear and spare parts
- Compact design - smaller footprint

T E S T M I X E R S

LABMASTER



The Daniatech LabMaster is a flexible unit equipped with a dynamic mixing unit that accommodates both high- and low-shear mixing.

The LabMaster has a batch size of 30-100 l and, depending on type of agitator, it can handle products with viscosities up to 50,000 cP.

FEATURES

- Prepared for cooling and heating by:
 - Dimple jacket
 - Direct steam valves
 - Vacuum system flash cooling
- Integrated vacuum system for transport of liquid and powder as well as deaeration
- The ShearMaster dynamic mixing unit, enabling:
 - Pre-homogenisation of the product
 - Soft blending of fragile and small particles
- Top-mounted scraper agitator to prevent:
 - Discolouration of the product
 - Crystallisation
- Integrated process control system

LIQUIDMASTER



The Daniatech LiquidMaster is a flexible inline mixer perfect for liquid and powder mixing. It is equipped with a 100 l circulation tank.

With a circulation flow of 25-30 m³/h, the LiquidMaster can mix products with low to medium viscosities up to 3000 cP.

FEATURES

- 100 l circulation tank
- Circulation flow of 25-30 m³/h
- High powder capacity
- Ergonomic working table

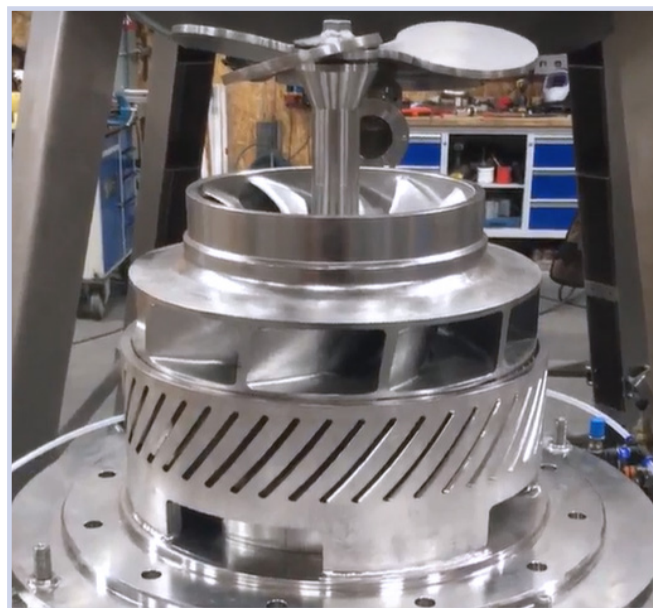
TEST A MIXER - IT PAYS OFF

Daniatech offers our test mixers on a rental basis to aid in developing recipes and processes before starting a full-scale production.

Daniatech offers test mixers on a rental basis for testing either at:

- Your own facility
- Our facility

STEP FILES AVAILABLE ON INQUIRY



"Daniatech develops and sells mixing and powder handling equipment for the process industry worldwide. With our vast experience, we ensure that our customers are always met by dedicated experts with great knowledge about our well-proven equipment."

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