



External Circulation Vacuum Emulsifying Mixer

Main composition system

The vacuum emulsifier is composed of water phase pot, oil phase pot, emulsified and stirring main pot, vacuum system, lift system (optional), control system (Electric and PLC type), operation platform.

Performance and characteristics

There are various kinds of vacuum emulsification in our company, in which the homogenization system, the internal and external circulation is homogeneous.

The mixing system is divided into one direction mixing and two-way stirring, and the screw belt is stirred; the lifting system is divided into single cylinder and double cylinder, and the high-quality products are made according to the requirements of the customer.

Three variable agitation adopts imported inverter to meet different production requirements.

The German technology's homogeneous structure adopts imported double face mechanical seal effect. The maximum emulsification speed can reach 4200 rpm, and the maximum shear fineness can reach 0.2-5um.

Vacuum defoaming is required to achieve aseptic requirements, and vacuum suction is used, especially for powder materials, by vacuum inhalation for a dust free environment.

The main pot lid is used to lift the cover, which is easy to clean it.

The pot body is made of three layers of stainless-steel imported plates, and the tank and pipe are mirror polished, which fully comply with the requirements of GMP.

According to the technological requirements, the tank can be heated and cooled, and the heating methods are of two kinds: steam or electric heating.

In order to ensure that the machine control stability, all electrical and electronic components are imported, to achieve the best international standards.



The advantages of the single machine of the vacuum emulsifier are as follows:

1. Design: we have a number of design patents for vacuum emulsifying cooker. Its appearance is beautiful, the internal mixing design is advanced, the mixing efficiency is combined with the frame stirring with no dead angle and the screw the belt mixing design is made to improve the mixing efficiency; the homogenizer adopts the homogeneous structure of German technology and adopts the imported double end mechanical seal and shearing. The emulsifying effect is good, and the sealing is good; the main pot cover can be used in single cylinder or double cylinder according to the customer's requirements, and the cleaning and maintenance are easy; the pot body can pour out the material and the efficiency is high.
2. Material: we choose imported or imported plates from Japan or Finland, and the quality is guaranteed.

The best Quality and After service!

3. Welding: the barrel body adopts automatic welding technology, the weld seam is always good, and the agitation adopts seamless welding to avoid cleaning the dead angle.
4. Polishing: both inside and outside the tank are mirror polished, fully in line with the requirements of GMP.
5. Vacuum: high vacuum degree up to -0.09Mpa, good defoaming effect.
6. Electrical appliances: use SIEMENS, MITSUBISHI, Schneider and other imported electrical equipment to ensure that the entire machine control is more stable, and fully meet the international standards.

Technical Parameter

Model	Effective	Emulsifier		AGITATOR		DIMENSION				TOTAL POWER	
	Capacity (L)	KW	RPM	KW	RPM	L (mm)	W (mm)	H (mm)	MAX H (mm)	Electric Heating (KW)	Steam Heating (KW)
MZH-VT20L	20	0.75	0-3000	0.37	0-40	1450	1650	1450	2000	9	3
MZH-VT50L	50	2.2-4.0	0-3000	1.1	0-40	2160	2500	1920	2650	18	9
MZH-VT100L	100	3.0-4.0	0-3000	1.5	0-40	2385	2600	1920	2900	32	13
MZH-VT150L	150	3.0-4.0	0-3000	1.5	0-40	2385	2600	1920	2900	32	13
MZH-VT200L	200	4.0-5.5	0-3000	2.2	0-40	2685	3000	2380	3240	45	15
MZH-VT350L	350	4.0-7.5	0-3000	3	0-40	3000	3400	3500	3600	49	18
MZH-VT500L	500	5.5-7.5	0-3000	3.0-4.0	0-40	3000	3500	2400	3950	63	24
MZH-VT1000L	1000	7.5-11.0	0-3000	4.0-7.5	0-40	3600	4200	3300	4550	90	30
MZH-VT2000L	2000	11.0-15.0	0-3000	7.5	0-40	4800	4200	3800	5400	120	40

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