

Most Advanced PLC Vacuum Homogenizing Emulsifier | Homogenizing Mixer ZT-CP-series



Product Description:

- 1. Homogenizing Mixer with Siemens touch PLC operating system.
- 2. Tanks material. inner layer SS 316. Middle and out layer SS304.
- 3. Homogenizing Mixer can configuration Motor brand: AAB OR Siemens.
- 4. Heating method: steam heating or electrical heating.
- 5. Homogenizing Mixer power supply has more options: 220voltage 380 voltage 460 voltage 50HZ 60HZ 3P for option.
- 6. Leader time 30 days.
- 7. System composition: Water phase pot, oil phase pot, emulsifying pot, vacuum pump, hydraulic system, electrical control system, working platform, stairs and other parts.
- 8. The capacity from 100 liter up to 5000 liter.
- 9. Homogenizing Mixer adopts technology from USA ROSS Company featured by unique and prominent efficiency.
- 10. The lifting systems has synchronous double-cylinder lifting.
- 11. Adopted stepless speed system (Siemens motors and frequency converters) For electrical system.
- 12. Homogenizing Mixer Siemens PLC touch screen and programmer.
- 13. Homogenizing systems include lower, internal and external circulating homogenization save power consumption.
- 14. Adopted stainless steel .the interior surface of the tanks to be is subject to be polished 300EMSH (sanitary level).
- 15. Oil hydraulic lifting system design for easy cleaning and operation.
- 16. Fully automation control of the vacuum emulsifying system.
- 17. The emulsifying pot lid adopts lifting system, easy to clean with CIP ball and the cleaning effect is more obviously.
- 18. The main pot can be flipped down to 120°so that even the high viscosity material can also be easily emptied.

- 19. Homogenizing Mixer has Three-layer tank, steam or electric heating and for quickly cooling down.
- 20. External emulsifying and homogenizing by vertical type inline homogenizer with pipes reach GMP standard level.
- 21. The homogenizer also works as a transfer pump for discharging finished product save human power.
- 22. The homogenizer and the blades stirring can together work or separate work for difference purpose.
- 23. Perfect particle size of 2 micrometers and evenly distributed Shorter batch time.
- 24. Contra mixing system of fixed impellers with holes and wall scraper(food grade material)
- 25. Homogenizing Mixer with a pipeline high-shear emulsifier, suitable for processes such as dispersion, emulsification, homogenization, mixing and mixing.
- 26. Homogenizing Mixer batching system, discharging system, cooling and heating temperature control system, vacuum system, nitrogen protection, PH value online measurement control, CIP cleaning system, etc.
- 27. Complete process of mixing, dispersing, emulsifying, homogenizing, vacuum, heating and cooling in one unit;
- 28. Can be customized into sanitary grade, suitable for production or pilot test of pharmaceutical, food, cosmetics and other industries.

Technical parameter:

Model	Capacity(Litre)			Emulsify motor		Agitator motor		Size(mm)			Total power(K W)
	main pot	wate r pot	oil pot	KW	Spee d (rpm)	KW	Spee d (rpm)	L	W	Н	electric heating)
ZT-CP-100	100	80	50	4	0- 3000	1.2	063	2450	2600	1850/2900	13/30
ZT-CP-200	200	160	100	5.5		2.2		2700	3000	2380/3240	15/40
ZT-CP-300	300	240	150	7.5		3.0		3050	3400	2500/3600	18/49
ZT-CP-500	500	400	250	8.0		3-4		3450	3500	2900/3900	24/63
ZT-CP-1000	1000	800	500	7.5-11		4-7.5		3650	4200	3300/4600	30/90
ZT-CP-2000	2000	1600	1000	1115		5.5-7.5		4250	4800	3800/5400	40/120
ZT-CP-3000	3000	2400	1500	15-18		7.5-11		4550	5000	3900/5400	40/120