

MC-15 Lab Emulsifying Homogenizer



Application of Lab Emulsifying homogenizer

- Laboratory
- Small-size production

Cosmetic manufacturing	Food manufacturing	Daily Necessities manufacturing	Pharmaceutical manufacturing
Creams	Mayonnaise	Hand washing paste	Ointments
Lotions	Ketchup	Liquid soap	Gels
Sun protection products	Salad sauce	Tooth paste	Eye ointment
Decorative cosmetics	Baby food	Shaving cream	Mixtures and similar
Body-care products	Pet food	Shampoo	Lotions (W/O resp. O/W)
Collagen suspensions	Liquid spices	Shower gel	Paraffin emulsions, Lipid emulsions...
		Hair care products	

Product description

- Shorter production time: Compared to the ZJR series emulsification machine, it can greatly shorten the production time by up to 90%
- Better effect: unique and efficient mixing and recirculation homogenization system
- Better seal: sanitary grade double end mechanical seal

- Higher viscosity: The maximum processing viscosity can reach 100000MPas
- The minimum production capacity can reach 20% of the full volume
- Easy to clean: The system comes with CIP system
- Easy to operate
- Support customization: optional sterile emulsification system

Main technical parameters

Model	MC-15
Power	380V 50Hz (Customizable)
Design volume	15L
Working volume	12L
Agitator motor power	0.37kW
Max agitator max speed	0-86rpm
Homogenizer motor power	4kW
Max homogenizer speed	0-5000rpm
Oil pot design volume	7.3L
Oil pot working volume	6L
Oil pot agitator motor power	0.025kW
Oil pot max agitator max speed	1400rpm
Water pot design volume	7.3L
Water pot working volume	6L
Water pot agitator motor power	0.025kW
Water pot max agitator max speed	1400rpm
Vacuum pump power	0.37kW