

Vacuum Emulsifying Homo Mixer YHS-50/100/200/500



Vacuum emulsifying homo mixer is widely used in Skin care cosmetic, pharmaceutical and food industrial. We offer different type of these machines, such as top homogenizer, bottom homogenizer, single hydraulic lifting, double hydraulic lifting, button control and PLC control for our customer's selection.

Description & Product detail

The vacuum emulsifying homo mixer is used widely in Skin care cosmetic, pharmaceutical and food industrial. The vacuum emulsifying mixer has 5 basic function: Vacuum function, mixing function, homogenizing function, heating and cooling function, hydraulic lifting system. The homogenizer we can choose the top homogenizer and bottom homogenizer, according to the different production processing. The sealing method we adopt Germany Burgmann mechanical sealing. Safety and reliable.

Mixing speed can be 0-86rpm, Homogenizing speed can be 0-3500rpm, with the famous brand frequency converter.

Consist with the excellent function, The Vacuum emulsifying homo mixer become the most ideal equipment for the cosmetic, skin care product and others.

Features

- √ Provided with oil pressure lifting system, which can freely lift and lower the boiler cover and has such functions as boiler tilting.
- √ The blending system of vacuum emulsifying homo mixer adopts advanced triple blending and frequency conversion speed adjustment, so ads to satisfy production of different technology requirement.

- √ Made of imported SUS304 or SUS316L stainless steel. The tank body and pipe are carried out mirror polishing, which is in complete accordance with GMP standard.
- √ The vacuum deforming function can make the materials meet the requirement of being sanitary and aseptic. The vacuum sucking material adopted can avoid dust, especially for the powder products.
- √ The advanced electric control system adopt PLC control, which is equipped with color touch screen to completely supervise the data of material temperature, blending and homogenizing rotation speed and time etc. and print out the above data.

Advantage

- Our company has specialized in the mixing machine more than 10 years. Rich production experience, quality assurance.
- Our vacuum emulsifying homo mixer machine adopt high quality SUS316L & SUS304 stainless steel. Totally meet the GMP standard.
- Excellent mixing and homogenizing system make the product in very good condition.
- The heating function can choose the steam heating or electric heating.
- The control system can use the button control or PLC control.

Configuration

Model	YHS-50	YHS-100
Volume of Emulsifying Pot	50 L	100 L
Vacuum pressure of Emulsifying Pot	-0.09 Mpa	-0.09 Mpa
Temperature of Emulsifying Pot	≤120 °C	≤120 °C
Pressure of Jacket	normal pressures	normal pressures
Speed of Scraping Plate Blender	0-83 r/min	0-83 r/min
Speed of Homogenizer	0-3040 r/min	0-3040 r/min
Voltage	50Hz	50Hz
	380V±10%-15%	380V±10%-15%

Model	YHS-200	YHS-500
Volume of Emulsifying Pot	200L	500 L
Vacuum pressure of Emulsifying Pot	-0.09 Mpa	-0.09 Mpa
Temperature of Emulsifying Pot	≤120 °C	≤120 °C
Pressure of Jacket	normal pressures	normal pressures
Speed of Scraping Plate Blender	0-83 r/min	0-83 r/min
Speed of Homogenizer	0-3040 r/min	0-3040 r/min
Voltage	50Hz	50Hz
	380V±10%-15%	380V±10%-15%