

Pharmaceutical Automatic Vacuum Cosmetic Emulsifying Machine for Cheese, Cream



The whole equipment of this system is composed of emulsification mixing tank, boiler, pre-treatment boiler, vacuum system, hydraulic system, electric control system, material discharging system and working platform.

Features:

Vacuum emulsifying blender is specially designed adopting advanced technology of overseas, according to the cosmetic and ointment production technology. The machine is made up of pretreatment boiler, vacuum emulsifying blending boiler, vacuum pump, hydraulic system, pouring-out system, electric control system and worktable.

Characteristic:

The machine has easy operation, steady capability, good homogeneity, high efficiency, reasonable structure, small volume and high automatic level and easily clean.

Technical parameter:

Model	Effective	Emulsify		Agitator		Outside Dimension			
	Capacity	KW	r/min	KW	r/min	Length	Width	Height	Max H
ZRJ-20	20	2.2	0-3500	0.37	0-40	1800	1600	1850	2700
ZRJ-50	50	3	0-3500	0.75	0-40	2700	2000	2015	2700
ZRJ-100	100	3	0-3500	1.5	0-40	2920	2120	2200	3000
ZRJ-150	150	4	0-3500	1.5	0-40	3110	2120	2200	3100
ZRJ-200	200	5.5	0-3500	1.5	0-40	3150	2000	2200	3100
ZRJ-350	350	7.5	0-3500	2.2	0-40	3650	2650	2550	3600
ZRJ-500	500	7.5	0-3500	2.2	0-40	3970	2800	2700	3950
ZRJ-750	750	11	0-3500	4	0-40	3780	3200	3050	4380
ZRJ-1000	1000	15	0-3500	4	0-40	3900	3400	3150	4550
ZRJ-1500	1500	18.5	0-3500	7.5	0-40	4000	4100	3750	5650
ZRJ-2000	2000	22	0-3500	7.5	0-40	4850	4300	3600	