

ultra-med®

ZJR400 Vacuum Emulsifier



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The ZJR Series Vacuum emulsifier has done the improvement bases on the technology which imported from German and it is especially useful in cosmetics and ointment product industry. This equipment is mainly consist of emulsified tank , tank to storage oil based material, tank to storage water based material, vacuum system, hydraulic system, and electric controller. This equipment has following features: easy operation, compact structure, stable performance, good homogenization effect, high production benefit, convenient cleaning and maintenance, high automatic control.

The main features:

The material of contacted part is SUS316L stainless steel, inside and outside of the equipment are with mirror polishing and get to GMP standard.

All pipelines and parameters are controlled automatically. And the electric appliances which are imported from foreign country, like Siemens, Schneider and so on.

Emulsifying tank is with CIP cleaning system, it make the cleaning to be easy and effective.

Emulsifying tank adopts tertiary agitating system, and during the emulsification, the whole processing is under a vacuum environment, so it not only can eliminate spume which created in the emulsification processing, but also can avoid the unnecessary pollution.

The homogenizer adopts the most advanced technology; it can get a ideal emulsifying effect. The speed of high emulsification is 0-3500r/min, and the speed of low mixing is 0-65r/min.

Safeguard:

When emulsifying tank discharges the material, the elevating gear cannot work in order to avoid the bump between the stirring device and the emulsifying tank.

The emulsifying tank could not overture when the cover hasn't risen to the peak in order to avoid the bump between the stirring device and the emulsifying tank.

The body and the upper cover of the emulsifying tank should be with security lock catch when the material is discharging under positive pressure. At meantime the elevating gear could not work.

When the vacuum system is startup, there will be negative pressure in the emulsifying tank, so the elevating gear could not work.

When the upper cover of the emulsifying tank has risen, the stirring device could not work in order to injure the operator.

Technical parameter:

- Main Mixing tank:
- Total Volume: 430L
- Working volume: 400L
- Pressure: -0.1Mpa in pot 0.1 Mpa in jacket
- Temperature: $\leq 105^{\circ}\text{C}$
- Heat: 18KW

Pretreatment pot:

- 1) Volume oil pot 250L, water pot 300L heat: 15KW
- 2) Agitator

- Means: turbine
- Power: 1.5KW
- Low speed agitator:
- Speed: 0—70(R/min)
- Power: 2.2KW

Homogenizer:

- Speed: 0—3500(R/min)
- Power: 5.5KW
- Vacuum degree:-0.09 (Mpa)
- Vacuum pumps:
- Power: 4KW