

PVM-B Vacuum Emulsifying Mixer



Description

- Name: P&M 500L vacuum emulsifying mixer
- Material of wet part: SUS316 stainless steel; 300U polished
- Structure of main pot: 3 layers (product contact layer, heating layer, insulating layer); top and bottom sealed.
- Homogenizer speed: 0-3300rpm
- Slow mixer speed: 0-63rpm
- Level: GMP

Vacuum homogeneous emulsifying machine is an ideal option to produce high-grade skin care products, pharmacy ointment, and many other kinds of creams which need to be very soft and smooth. It has the functions of heating, mixing, scraping, and rotating at different speeds and vacuum supply. It has a very wide application from cosmetics (skin cream, hair gel, lotion ect) and food (jam, chocolate, sauces ect) to pharmacy (ointment, syrup, paste) and chemicals (painting, adhesives, detergents).

Machine Details

1. Mitsubishi converter for speed adjustment, keeping the machine working stably and durably. Burgmann mechanical sealing, good sealing effect and long working life.

2. The tank and the pipes adopt mirror polishing, which fully conforms to GMP standards.
3. Material contact parts all use SUS316L.
4. The heating method mainly includes electric or steam heating for customer's choice.
5. Advanced PLC touch screen control is optional.
6. The emulsifying pot lid can adopt hydraulic lifting system, easy to clean and the cleaning effect is more obvious, the emulsifying pot can adopt tilt discharge.

Technical Parameters

Type	Effective Capacity	Emulsify		Agitator		Vacuum pump		Heating power	
		KW	r/min	KW	r/min	KW	Limit vacuum	Electric heating	Steam heating
PVM-B-200L	200L	4	0-3300	3	0~63	2.2	-0.09	40	14
PVM-B-300L	300L	7.5	0-3300	4	0~63	2.2	-0.09	42	16
PVM-B-500L	500L	11	0-3300	4	0~63	3.85	-0.09	55	18
PVM-B-1000L	1000L	15	0-3300	7.5	0~52	5.5	-0.09	60	28
PVM-B-2000L	2000L	18.5	0-3300	11	0~45	7.5	-0.09	-	42
PVM-B-3000L	3000L	22	0-3300	15	0~45	7.5	-0.09	-	50
PVM-B-5000L	5000L	22	0-3300	18.5	0~38	11	-0.09	-	66
PVM-B-10000L	10000L	30	0-3300	22	0~38	15	-0.09	-	80