RHJ-A Vacuum Emulsifying Mixer (bottom homogenizer type)

Specifications

Vacuum emulsifying mixer mainly refers to the material in a vacuum state, using a high shear homogenizer to quickly and uniformly distribute one phase or multiple phases in at least one other continuous phase (aqueous phase, oil phase, powder, etc.) The strong kinetic energy makes the material in the gap between the stator and the rotor, and it can withstand hundreds of thousands of times of high-speed shearing, centrifugal crushing and impact tearing every minute, and evenly disperse the emulsification instantaneously. After high-frequency reciprocation, finally A high quality product with no bubbles and fineness is obtained.

Main components of the vacuum emulsifying mixer:

- Hydraulic lifting system (one button lift, one button down)
- Heating thermostat system (electric heating)
- Slow mixing function (frame type scraping bottom scraping)
- Homogeneous emulsification function (high speed shear homogenizing head)
- Vacuum system (vacuum degree up to -0.095MPA)

Performance and characteristics of vacuum emulsifying mixer:

- Homogeneous mode: bottom homogenizing
- The stirring method is: single way mixing
- Stirring and homogenization adopt imported frequency converter to meet the requirements of different production processes

- Homogeneous structure of German technology, the speed can be customized, the highest cutting fineness can reach 2um-5um
- Vacuum defoaming to make the material meet the sterility requirements, vacuum suction (water, oil, powder) can be used.
- The main pot lid can be lifted and lowered, easy to clean, and the pot body can be dumped and discharged.
- Three-layer stainless steel structure of the pot body, mirror polished, fully in line with GMP requirements

Scope of application:

- Daily chemicals and cosmetics industry: skin care balm, shaving cream, shampoo, toothpaste, cold cream, sunscreen, facial cleanser, nutritional honey, detergent, hair shampoo, etc.
- Pharmaceutical industry: latex, emulsion, ointment (ointment), oral syrup, etc.
- Food industry: thick sauce, cheese, oral liquid, baby food, chocolate, sugar and so on.
- Chemical industry: latex, sauce, saponification products, paints, coatings, resins, adhesives, detergents, etc.

RHJ-A5 vacuum emulsifying machine:

Capacity	Homogenizer motor		Stir Motor		External Dimension			Steam heating	Electric heating	Limit vacuum (Mpa)
	KW	r/min	KW	r/min	Length (mm)	Width (mm)	Height (mm)			
5L	0.37	0-3000	0.18	0-63	1260	540	1600/1850	2	5	-0.09

RHJ-A10 vacuum emulsifying machine:

Capacity	Homogenizer motor		Stir Motor		External Dimension			Steam heating	Electric heating	Limit vacuum (Mpa)
	KW	r/min	KW	r/min	Length (mm)	Width (mm)	Height (mm)			
10L	0.750	0-3000	0.37	0-63	1300	580	1600/1950	3	6	-0.09

RHJ-A 50 vacuum emulsifying machine:

Capacity	Homogenizer motor		Stir Motor		External Dimension			Steam heating	Electric heating	Limit vacuum (Mpa)
	KW	r/min	KW	r/min	Length (mm)	Width (mm)	Height (mm)			
50L	3-5.5	0-3000	1.1	0-63	2600	2250	1950/2700	9	18	-0.09

RHJ-A 100 vacuum emulsifying machine:

Capacity	Homogenizer motor		Stir Motor		External Dimension			Steam heating	Electric heating	Limit vacuum (Mpa)
	KW	r/min	KW	r/min	Length (mm)	Width (mm)	Height (mm)			
100L	4-7.5	0-3000	1.5	0-63	2750	2380	2100/2950	13	32	-0.09

RHJ-A 200 vacuum emulsifying machine:

Capacity	Homogenizer motor		Stir Motor		External Dimension			Steam heating	Electric heating	Limit vacuum (Mpa)
	KW	r/min	KW	r/min	Length (mm)	Width (mm)	Height (mm)			
200L	5.5-11	0-3000	2.2	0-63	2750	2750	2350/3350	15	45	-0.09

RHJ-A 300 vacuum emulsifying machine:

Capacity	Homogenizer motor		Stir Motor		External Dimension			Steam heating	Electric heating	Limit vacuum (Mpa)
	KW	r/min	KW	r/min	Length (mm)	Width (mm)	Height (mm)			
300L	7.5-11	0-3000	2.2	0-63	2900	2850	2450/3500	18	49	-0.085

RHJ-A 500 vacuum emulsifying machine:

Capacity	Homogenizer motor		Stir Motor		External Dimension			Steam heating	Electric heating	Limit vacuum (Mpa)
	KW	r/min	KW	r/min	Length (mm)	Width (mm)	Height (mm)			
500L	11	0-3000	4	0-63	3650	3300	2850/4000	24	63	-0.08