

## *SME-65L Lipstick Machine*



### **Process Flow:**

- a. Water, oil and others, heated and mixed in Liquid Pot and Oil Pot.
- b. Materials, Sucked into emulsifying pot by vacuum system
- c. Stirred by both the center blade and side scraper. Then cut off in cut-off mixing unit, all in the Emulsifying Pot.
- d. The materials are finally crushed into small pellets of 200um~2um.
- e. The finished product, plumed out from Discharge System

### **Features:**

- a. Cover can be lifted up-down by lifting system
- b. With wheels, movable
- c. The bubbles (generated during stirring and mixing process), sucked out from material, because of Vacuum Effect
- d. Machine Materials, ss304. And ss316 or ss316L according to the requirement of Corrosion Resistance

### **Work principle**

After heating & mixing the materials in the water boiler and oil boiler, inhalator it into the emulsification boiler by the vacuum pump, make it mix and down flow to the homogenizer by bidirectional cutting, compression and folding of the scraping mixing box and center impeller. The high tangential speed caused by high-speed rotating rotor and the strong momentum caused by high-frequency mechanical effect make material in the narrow gap between stator and rotor get a strong mechanical and hydraulic shear, centrifugal extrusion, liquid layer friction, impacted tear ,turbulence ect, so the pelletizing, emulsification, mixing, equalization, spread of the material will

be finished in a short time. In the corresponding role of mature technology, immiscible solid phase, liquid and gas are instantaneously uniformly emulsified; finally get steady high-quality products. Emulsification pot can be vacuum, bleeds away bubbles in mixing the material. Machine parts in contact with materials are made of high quality SUS316L material, with the inner surface mirror polished; vacuum mixing device is clean and measures the GMP health standards.

**Technical Parameter:**

|                        |                               |          |                |
|------------------------|-------------------------------|----------|----------------|
| <b>Emulsifying pot</b> | Design Volume(L)              | 30/50    | 100/150/200    |
|                        | Capacity(L)                   | 25/40    | 80/120/160     |
|                        | Scraper Stirring Power(kw)    | 0.75/1.1 | 1.1/1.1/2.2    |
|                        | Scraper Stirring Speed(rpm)   | 0-86     | 0-86           |
|                        | Homogenizer power(kw)         | 1.1/1.5  | 3              |
|                        | Electrical heating power(kw)  | 2        | 06.06.2008     |
|                        | Homogenizer speed (rpm)       | 2800     | 2800           |
| <b>Water pot</b>       | Design Volume(L)              | 25/38    | 60/100/120     |
|                        | Capacity(L)                   | 20/30    | 45/80/95       |
|                        | Stirring power(kw)            | 0.55     | 0.55/0.55/0.75 |
|                        | Stirring speed(rpm)           | 1400     | 1400/1400/960  |
|                        | Electrical heating power(kw)  | 2        | 04.06.2008     |
| <b>Oil pot</b>         | Design Volume (L)             | 20/25    | 45/75/100      |
|                        | Capacity (L)                  | 16/20    | 35/60/80       |
|                        | Stirring power (kw)           | 0.55     | 0.55/0.55/0.75 |
|                        | Stirring speed (rpm)          | 1400     | 1400/1400/960  |
|                        | Electrical heating power (kw) | 2        | 04.06.2008     |