

RHJ-C Vacuum Homogenizer Emulsifier Mixer



This series machine mixer adopt two speed on one shaft, hydraulic system, homogenizer speed: 0-3600rpm (adjustable), stirring speed: 0-63rpm (adjustable). It adopts vacuum system to suction the materials to avoid dust float in the skype. The whole processing is working under the vacuum system to avoid foamy in high shear emulsion to meet sanitary standard. CIP system is provided. Contact part made of SUS316L. Inner surface adopts mirror polish reach 300mesh (sanitary). The vacuum pump adopt German Nash-elmo (Former Siemens) product, control system adopt Japan Panasonic electronics, electric system adopt Siemens products. This series of machine definitely meet GMP standard.

It is the most advanced, idealism cream making machine in China.

Performance & Feature

1. This series machine adopt two speed on one shaft, stirring speed: 0-63rpm, homogenizer speed: 0-3500rpm (adjustable).
2. This series machine adopts advanced technology with the homogenizer in the perfect position to reach better emulsion effect. Working with the two direction paddle mixer would make high viscosity product smooth. Hydraulic system adopts unique sealing device which will make it more stable when lifting up and down.

Technical Parameter

型号 Model	主锅 Main pot	水锅 Water pot	油锅 Oil pot	主锅功率(kW) Main pot power		水油锅 (功率×2) (kW) Water oil pot (Power×2)	液压升降(kW) Hydraulic system	真空泵功率(kW) Vacuum pump power
	容积Volume(L)			刮壁 Wall scraping	均质 Homogenizer			
RHJ-C5L	5L	-	-	0.18	1.1	-	0.75	0.55
RHJ-C10L	10L	8	5	0.18	1.1	0.18	0.75	0.75
RHJ-C20L	20L	18	10	0.37	1.5	0.18	0.75	0.75
RHJ-C50L	50L	40	25	0.75	4-7.5	0.75	1.5	1.5
RHJ-C100L	100L	80	50	1.5	4-7.5	1.1	1.5	1.5
RHJ-C200L	200L	170	100	2.2	7.5-11	1.5	1.5	2.2
RHJ-C300L	300L	250	150	2.2	7.5-11	1.5	1.5	2.2
RHJ-C500L	500L	420	250	4	11	2.2	1.5	2.2
RHJ-C1000L	1000L	820	500	5.5	15	2.2	2.2	3