

Vacuum emulsifier equipment and Peripheral systems (Cream)



Planck vacuum emulsifying unit is a combination for highly integrated design concept with perfect system. It is very practical for the production on site, and brings good experience for the friendly HCl. The whole production process technology and manufacturing control are in complying with the German's delicateness; the core components are of high quality international brand. For that Planck guarantees the stability and reliability of the machines, also the qualification of meeting the international GMPC standards and norms.

General structure outlook

Planck vacuum emulsifying equipment can achieve efficient mixing, and dispersing; can heat up or cool down the material, also can optimize the powder feeding mode to avoid blocks.

Technical Parameters

Mixing tank (L)	Working volume (L)	Internal pressure (bar)	Internal max. temp. (°C)	Mixing power (kw)	Emulsifying power (kw)	Mode
130	100	-1 to 2.5	150	0.75	5.5	Lift
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More features: supports CIP / SIP systems and on-site cleaning equipment; offers a variety of open interfaces for more equipment and better system compatibility; supports remote diagnostics; more convenient maintenance; 14-inch color touch screen; better man-machine interface; flexible and efficient on-site operation.