

## *JF-C Internal and External*



Vacuum homogeneous emulsifying machine is a set of mixing, dispersion, emulsification and homogenization, powder absorbing functions in one integrated system, a control system, but also with the peripheral oil, water tanks, the use of vacuum, heating / cooling system. Is a special equipment for producing medicinal ointment, cream, lotion and other high-grade.

### **Performances and Features:**

- 1) The Vacuum emulsifiers produced by our company include many varieties. The homogenizing systems include upper homogenization, lower homogenization, internal and external circulating homogenization. The mixing systems include single-way mixing, double-way mixing and helical ribbon mixing. The lifting systems include single-cylinder lifting and double-cylinder lifting. Various high quality products can be customized according to customer's requirements.
- 2) The triple mixing adopts the imported frequency converter for speed adjustment, which can meet different technological demands.
- 3) The homogenizing structure made through German technology adopts the imported double-end mechanical seal effect. The maximum emulsifying rotation speed can reach 4200 RPM and the highest shearing fineness can reach 0.2~5 $\mu$ m.
- 4) The vacuum degassing can make the materials meet the requirements of being aseptic. The vacuum materials sucking is adopted, and especially for the powder material, vacuum sucking can avoid dust.
- 5) The emulsifying pot lid can adopt lifting system, easy to clean and the cleaning effect is more obvious, the emulsifying pot can adopt tilt discharge.

6) The pot body is welded by imported three-layer stainless steel plate. The tank body and the pipes adopt mirror polishing, which fully conforms to GMP requirements.

7) According to technological requirements, the tank body can heat or cool the materials. The heating modes mainly include steam heating or electric heating.

8) To ensure the control of the whole machine is more stable, the electric appliances adopt imported configurations, so as to fully meet the international standards.

**Main composition:**

The vacuum emulsifying mixer is mainly composed of water pot, oil pot, emulsifying pot, vacuum system, lifting system (optional), electric control system (PLC is optional), operation platform, etc.

**Usage and application field:**

The product is mainly applied in such industries as daily chemical care products, bio pharmaceutical industry, food industry, paint and ink, petrochemical industry, printing and dyeing auxiliaries, pulp & paper, pesticide, fertilizer, plastic & rubber, electrics and electronics, fine chemical industry, etc. The emulsifying effect is more prominent for material of high base viscosity ad high solid content.

**Main technical parameters:**

Model	Effective capacity	Emulsify		Agitator		Dimension (mm)				Total Power (KW)	
	(L)	KW	R/min	KW	R/min	L	W	H	Max Height	Electric heating	Steam heating
JF-C-20	20	0.75	0-3000	0.37	0-40	1800	1600	1850	2700	9	3
JF-C-50	50	2.2	0-3000	0.37	0-40	2700	2000	2015	2700	25	5
JF-C-100	100	3	0-3000	1.5	0-40	2920	2120	2200	3000	27	9
JF-C-150	150	3	0-3000	1.5	0-40	3110	2120	2200	3100	27	9
JF-C-200	200	4	0-3000	1.5	0-40	3150	2200	2550	3100	40	12
JF-C-350	350	4	0-3000	2.2	0-40	3650	2650	2700	3600	50	16
JF-C-500	500	5.5	0-3000	2.2	0-40	3970	2900	3150	3950	50	16
JF-C-1000	1000	11	0-3000	4	0-40	3900	3400	3150	4550	100	30
JF-C-2000	2000	15	0-3000	7.5	0-40	4850	4300	3600	No rise and fall	120	30