

ALRJ Series Vacuum Mixing Emulsifier



This machine is suitable for emulsifying cream or cosmetic product in pharmaceutical, cosmetics, foodstuff and chemical industry.

This machine is mainly consist of emulsified tank, tank to storage oil based material, tank to storage water based material, vacuum system, hydraulic system, and electric controller. This equipment has following features: easy operation, compact structure, stable performance, good homogenization effect, high production benefit, convenient cleaning and maintenance, high automatic control.

Work Principle

- Including main emulsifying pot, water pot, oil pot and work frame.
- Usually the oil pot is used for dissolving some solid that the product can just only be dissolved into oil, then the dissolved solvent will be sucked into the emulsify pot by soft pipes.
- The function of water pot is the same to the oil pot.
- Emulsify pot is used for emulsifying the products that suck from the oil pot and water pot.

Feature:

1. All pipelines and parameter are controlled automatically. And the electric appliance which are imported from foreign country, like Siemens, Schneider and so on.
2. Emulsifying tank is with CIP cleaning system, it make the cleaning to be easy and effective.
3. Emulsifying tank adopts tertiary agitating system, and during the emulsification, the whole processing is under a vacuum environment, so it not only can eliminate spume which created in the emulsification processing ,but also can avoid the unnecessary pollution.

4. The homogenizer adopts the most advanced technology, it can get a ideal emulsifying effect. The speed of high emulsification is 0-3500r/min, and the speed of low mixing is 0-65r/min.
5. When the upper cover of the emulsifying tank has risen, the stirring device could not work in order to injure the operator.
6. The low speed agitator uses the helical gear and with the unique design and the high accuracy processing, it can withstand torque and prolong the using life.
7. Use a new type mixing axes, it is easy to disassemble. When replace the damaged part just need to remove the screw. The sealing material is PTFE and it gets the international pharmaceutical and foodstuff standard.
8. The high speed emulsification device adopts the method of adjustment balance calibration of mobile and stable in order to guarantee its remarkable emulsified effect and prolong the using life.
9. It adopts energy conservation pipeline when machine heated by electric, so it can prevent thermal from divulging and heated quickly. This equipment is with pressure safety device, when overpressure it can mediate the pressure automatically. All the jackets are equipped with glass sight so that is easy for observing the liquid position.

Technical parameters

Model	Effective Capacity	Emulsify		Agitator	
		kw	r/min	kw	r/min
ALRJ-20	20	2.2	0-3500	0.37	0-40
ALRJ-50	50	3	0-3500	0.75	0-40
ALRJ-100	100	3	0-3500	1.5	0-40
ALRJ-150	150	4	0-3500	1.5	0-40
ALRJ-200	200	5.5	0-3500	1.5	0-40
ALRJ-350	350	7.5	0-3500	2.2	0-40
ALRJ-500	500	7.5	0-3500	2.2	0-40
ALRJ-750	750	11	0-3500	4	0-40
ALRJ-1000	1000	15	0-3500	4	0-40
ALRJ-1500	1500	18.5	0-3500	7.5	0-40
ALRJ-2000	2000	22	0-3500	7.5	0-40

Model	Dimensions				Total Power(kw)
	Length	width	weight	Max H	
ALRJ-20	1800	1600	1850	2700	5
ALRJ-50	2700	2000	2015	2700	7
ALRJ-100	2120	2120	2200	3000	10
ALRJ-150	3110	2120	2200	3100	11
ALRJ-200	3150	2200	2200	3100	12
ALRJ-350	3650	2650	2550	3600	17
ALRJ-500	3970	2800	2700	3950	19
ALRJ-750	3780	3200	3050	4380	24
ALRJ-1000	3900	3400	3150	4550	29
ALRJ-1500	4000	4100	3750	5650	42
ALRJ-2000	4850	4300	3600	No lift	46