



VM-series Vacuum Homogenizing Cream Mixer



PMS Vacuum Cream Mixer® offers a combination of counter-rotating paddle agitator and internal homogenizer. Gate-type agitator with cross baffles rotates in anti-clockwise direction while counter paddle revolves in clockwise direction, generating a disturbance in the normally circular flow pattern and dampen vortex formation.

PMS Vacuum Cream Mixer applicable for a wide variety of viscosity product, i.e. emulsions and semisolid. It integrates mixing, vacuuming, heating, cooling and homogenizing functions into single machine, resulting in a considerably reduction in cycle time.

The machines can be used in a number of industries, including Pharmaceutical, Cosmetic, Food and Chemical Industries. Our range stretches from laboratory model of 10 liters up to production model of 6,000 liters working capacity.

APPLICATION

- **Pharmaceutical:** Vacuum homogenizing mixers play a crucial role in pharmaceutical manufacturing processes. They are utilized for the production of ointments, creams, gels, and other topical formulations. The mixers ensure efficient blending and dispersion of active pharmaceutical ingredients (APIs) and excipients.
- **Cosmetics:** Apart from cosmetics and skincare, which is quite obvious. PMS Vacuum Cream Mixers are also used in the production of a number of personal care products, including hair care products, body washes, shower gels, and shaving creams. They aid in achieving a uniform blend of ingredients, enhancing product performance and aesthetics.
- **Food and Beverage:** Vacuum homogenizing mixers are used for the production of food and beverage products, such as sauces, dressings, mayonnaise, emulsions, and dairy products. They can help in achieving a smooth and homogeneous texture, enhancing product stability and quality.

- **Chemical:** In the chemical industry, vacuum homogenizing mixers are employed for the production of various products like paints, coatings, adhesives, lubricants, and specialty chemicals. They facilitate the uniform mixing and emulsification of different components, ensuring consistent product quality.

Technical Parameters

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