

## 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**

		VM10	VM25	VM50	VM75	VM150	VM250	VM500	VM1000	VM1500	VM2000	VM3000	VM6000
TOTAL VOLUME	LITERS	12	34	72	100	204	340	647	1,365	1,855	2,600	3,900	7,400
MAX WORKING VOLUME	LITERS	10	25	50	75	150	250	500	1,000	1,500	2,000	3,000	6,000
MAIN AGITATOR	KW	0.55	0.75	1.5	1.5	2.2	4.0	5.5	7.5	11.0	11.0	15.0	18.5
COUNTER ROTATING	KW	0.37	0.55	0.75	0.75	1.5	2.2	4.0	5.5	7.5	7.5	11.0	15.0
HOMOGENIZER	KW	1.1	1.5	2.2	4.0	5.5	7.5	7.5	30.0	40.0	22.0	30.0	45.0
WIDTH	ММ	600	685	800	800	1,000	1,000	1,200	1,500	1,600	2,100	2,400	2,700
LENGTH	ММ	1,620	1,340	1,700	1,700	1,850	2,000	2,650	3,500	3,300	2,100	2.400	2,700
HEIGHT	ММ	1,780	1,823	2,100	2,100	2,600	2,600	3,125	3,700	4,000	4,300	4,800	6,100
TILTABLE VESSEL		YES	NO	NO	NO	NO	NO						
HYDRAULIC LIFTER		YES	YES	NO	NO	NO							