

VACUUM HOMOGENIZER MG-HM

Vákuový homogenizátor/ Vacuum homogenizer

Vacuum homogenizer MG-HM and MG-UGM been developed for use in the food, pharmaceutical and cosmetic industry for vacuum emulsifying products: mayonnaise, ointments, gels, pastes, creams, shampoos and the like.



Vacuum homogenizer MG-HM is used in food, chemical, pharmaceutical and cosmetic industry for the production of liquid, viscous and pasty products. It is manufactured according to GMP standards and to the highest standards of hygiene, therefore suitable for the production of medicines and food. The basis has a triple-jacketed insulated container with electric or steam heating is placed on the design of the system with tilting and fixation position.

The hopper with a valve which is arranged on the lid container is used to quickly recharge the components in the container. The high-performance homogenizer or the specially shaped agitator provide for wide circulation, intimate mixing and homogenization of the product, and also an effective heat transfer between the vessel wall and the product. Thanks to the special shape of the agitator and homogenizer position allows efficient only at 15% filling volume of the container

Homogenizer can be placed in service as a separate device or integrated into the product.

BENEFITS

- ✓ The working volume of the homogenizer 15 to 80% of the total
- ✓ Suitable for dense products
- ✓ The high quality of the processed product and long durability
- ✓ High batch reproducibility
- ✓ Effective mixing and homogenization
- ✓ High hygiene
- ✓ Highly reliable design, long life
- ✓ Flexibility with interchangeable tool
- ✓ Low operating costs

USAGE

- Mayonnaise,
- ketchup
- Sauces,
- Dressings
- Desserts, spreads
- Gels
- Creans
- Shampoo

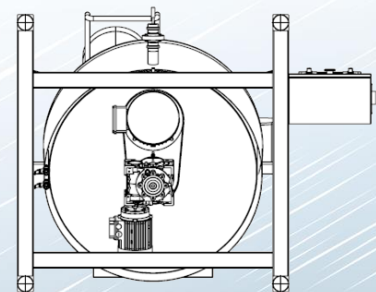
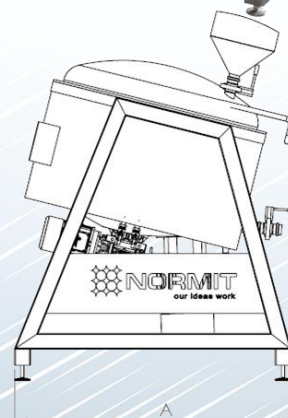
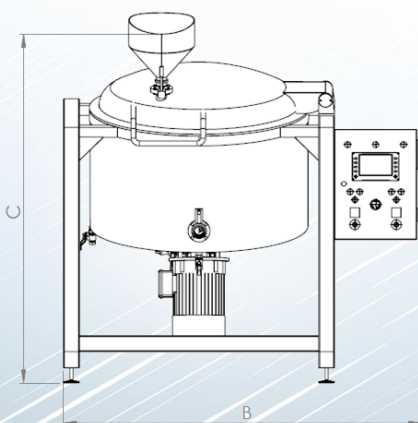


BASIC EQUIPMENT

- Material design AISI 304, AISI 316 on request, AISI316L, AISI316 Ti and other
- Construction with tilt with fixation position
- Frame stirrer
- The bottom homogenizer
- Frequency inverter for infinitely variable speed agitator
- special seals
- Version for emulsification under vacuum
- Vacuum unit
- Hopper with valve for fast replenishment of components
- Control box with button control
- Electric or steam heating
- The ball valve to drain the product

OPTION

- The possibility of producing the desired pressure
- Any type of mixer
- For measuring, weighing components can be installed flow meters, level strain gauge weighing system
- Sampling equipment without interrupting the process
- Electric drive for valve hopper outlet for the product
- CIP fixed or rotating head
- PLC for automatic control of the process
- Equipment for explosive environments ATEX



VACUUM HOMOGENIZER MG-HM

Typ	Totak capacity, L	Working volume, L	Installed performance (kW),	Dimensions (mm)		
				Width A	Length B	Height C
MG-HM50	50	35	9	691	898	871
MG-HM150	150	105	24	890	1168	1133
MG-HM200	200	140	26	1037	1348	1307
MG-HM300	300	210	26	1175	1527	1482
MG-HM400	400	280	26	1243	1617	1569
MG-HM500	500	350	26	1387	1797	1918
MG-HM700	700	490	26	1521	1977	1918
MG-HM1000	1000	700	45	1798	2334	2267
MG-HM1300	1300	900	45	1800	2426	2354
MG-HM1800	1800	1250	53	2074	2695	2615
MG-HM2500	2500	1750	53	2351	3055	2964
MG-HM3000	3000	2100	53	2489	3234	3139

Andere Typen sind auf Anfrage erhältlich.