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**Product Name:** 

Food Round High Speed Emulsification Tank

Product Code:
MACHEQ-F-M8801004



## **Description:**

Food Round High Speed Emulsification Tank

## **Technical Specification:**

The round high emulsification tanks are manufactured. Examined, and approved tell welding normal pressure container, "are the latest products researched and develop by us through adopting advanced design technology from Japan. It is advanced in the world and is initially created in domestic. The high-speed blending of mechanical and hydraulic force is the key to the success of the equipment. The precise matching of rotor and stator guarantees that the processed material can endure cutting actions at tens of thousand of times per minute. The blending device is installed eccentrically on the vertical vessel to prevent the liquid from forming".

Column rotary area around blender, And it can produce the blend effect approximate to that with baffle plate equipped . The eccentric blending will make the blending center deviate form the vessel center and the make the pressure of liquid flow at each place be different, Therefore, the relative movement between liquid layers is enhanced, the turbulent wide range of application, including the process of blending, homogenizing, crushing, suspending and solving required in cosmetic emulsion and adhesive agent. To satisfy different technology requirements and expand its application range, we specially design three types of exchangeable stators, which are made of stainless steel and can be dismantled for cleaning, The size of stator will change according to power.

Effective	Cylinder sizeï¼^D	Total heightï¼^Hï	Insulation?ï¼^mm	Motor	Rotating speedï¼
volumeï¼^L)	h)ï¼^mm*mm°	¼‰ï¼^mm)	i¹⁄₄‰	Powerï¼^kw)	^r/min)
	1/4%0				
1000	1060*1220	2950	60	7.5	1750
2000	1340*1500	3400	60	11	1750

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3000	1410*2000	60	15	1750
4000	1620*2000	60	18.5	1750
5000	1810*2000	h()	22	1750



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