

Vacuum Emulsifying Machine

Vacuum Emulsifying Machine is a complete vacuum mixer system for the manufacturing of ointment and cream in the cosmetic, pharmaceutical, food and chemical industries.

- Machine structure -

The machine including vacuum emulsifying mixer tank, water phase tank, oil phase tank, vacuum pump, hydraulic system, tilting system, pipeline and electric control system.



- Technology data Specification -

Model	JSRHJ -20	JSRHJ -50	JSRHJ -100	JSRHJ -150	JSRHJ -200	JSRHJ -350	JSRHJ -500	JSRHJ -750	JSRHJ -1000	JSRHJ -1500	JSRHJ -2000
Capacity (L)	20	50	100	150	200	350	500	750	1000	1500	2000
Emulsify motor (Kw)	2.2	3	3	4	5.5	7.5	7.5	11	15	18.5	22
For emulsifying tank (RPM)	0-3500										
Scraper /Frame (Kw)	0.37	0.75	1.5	1.5	1.5	2.2	2.2	4	4	7.5	7.5
Agitator motor (RPM)	0-40										
For emulsifying tank											
Vacuum pump (Kw)	0.75	1.1	1.45	2.2	3.0	3.7	4.0	5.5	7.5	11	11
Oil/water tank motor (Kw)	0.37	0.37	0.75	0.75	0.75	1.1	1.1	2.2	2.2	3.0	3.0
Dimension (mm)	1800*1600	2700*2000	2920*2120	3110*2120	3150*2200	3650*2650	3700*2800	3780*3200	3900*3400	4000*4100	4850*4300
(LxWxH)	*1850	*2015	*2200	*2200	*2200	*2550	*2700	*3050	*3150	*3600	*3750

*Above model just for reference, we can do according to client's URS *