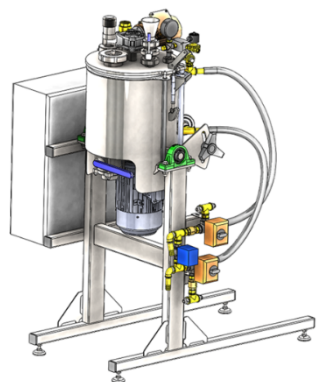


LABORATORY VACUUM HOMOGENIZER VMG - LAB



Vacuum homogenizer is designed for a wide range of processes in the production of mayonnaise, ketchup, various sauces, confectionery pastes and fillings, liquid or pasty products with a homogeneous structure. Also suitable for the production of various creams, gels, shampoos and other cosmetic products.

The basic version of the unit is a three-layer stainless steel tank with a heating/cooling jacket made of stainless steel AISI304, mounted on a supporting structure with a mechanical system for tilting the working tank. The tilting system has 3 working positions with fixation (unloading/discharging, opposite tilting for active "gravity" mixing and service position). A high-speed Ultra Shear bottom homogenizer is installed in the lower part of the working tank, which ensures intensive circulation of the product inside the tank, homogenization of the product, and also helps to efficiently distribute heat in the product from the walls of the heating jacket from an external heating source. The homogenizer is equipped with 2 mechanical shaft seals with an open cooling system. An electrically driven agitator is also installed inside the working tank. Top cover - the body of the unit is equipped with an auxiliary lifting system based on gas lifts. Already in the basic version of the foot valve for the release of the product DN50. The unit is equipped with a temperature sensor and starters for the mixer and homogenizer.

Processes performed by the vacuum homogenizer:

heating, cooling, mixing, emulsification, homogenization, mixing under vacuum, deaeration.



	20 l	50 l
Installed power, up to, kW	3	3
Volume, l	20	50
Working pressure vacuum, Bar	-0,6	-0,6
Dimensions, LxWxH, mm	899x1000x136	1696x1135x1696
Weight, kg	150	300