

# Vacuum Emulsifying Mixer

The Vacuum Emulsifying Mixer is designed for efficient mixing and emulsification processes under vacuum conditions. It features a robust stainless steel construction with a high-shear homogenizer and a scraper mixer.



## ADDITIONAL IMAGES



## Product Overview

### Advanced Vacuum Emulsifying Solution

This high-performance Vacuum Emulsifying Mixer is engineered for complex mixing and emulsification processes in high-viscosity and high-solid content applications. Featuring a robust stainless steel construction, it ensures hygienic production standards for the pharmaceutical, cosmetic, and food industries. The integrated vacuum system effectively removes air bubbles, preventing oxidation and significantly extending the shelf life of the final product.

## Technical Features

### Mixing Components

- High-shear homogenizer for uniform particle size
- Scraper agitator to prevent wall buildup
- Vacuum system for bubble removal and oxidation prevention
- Multi-tank configuration for oil, water, and additives

### Control Capabilities

- Precision temperature control (heating and cooling)
- Adjustable mixing speed settings
- Automated vacuum level management
- Overload protection and emergency stop safety mechanisms

## Certifications

### Quality & Safety Standards

CE • ISO • GMC • UKAS • TÜV Rheinland

## Industrial Applications

### Suitable Industries

Cosmetics, Biopharmaceuticals, Food Processing, Chemical, Paint & Ink, Petrochemical, Pulp & Paper, Pesticide & Fertilizer