

Auxiliary Support Equipment

VM Vacuum Mixer



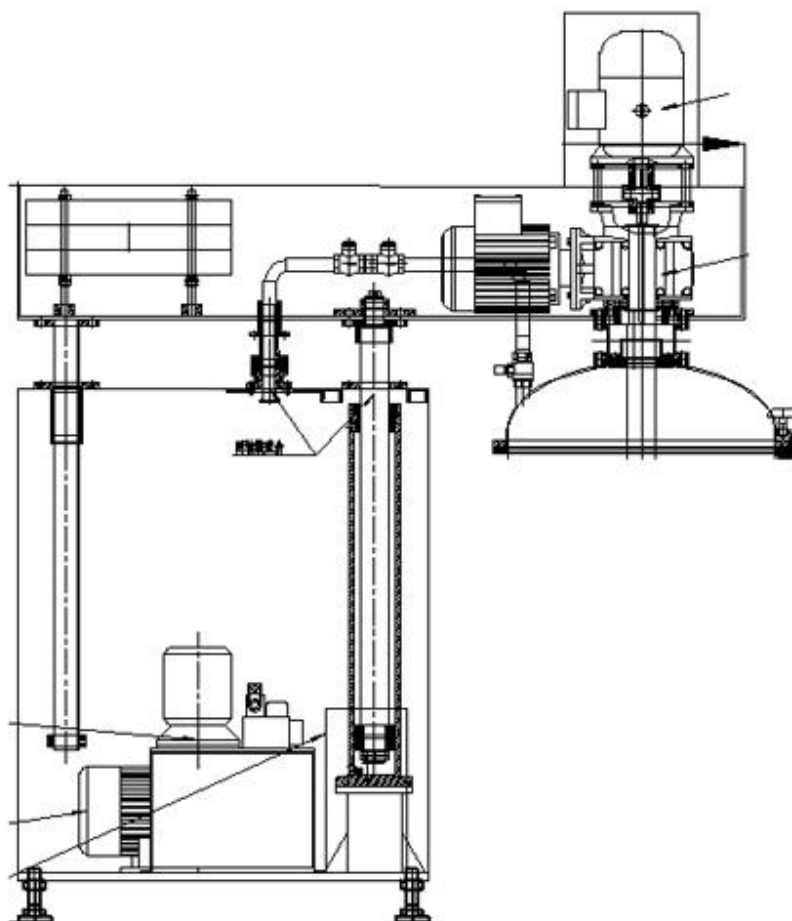
Vacuum Mixer



It consists of high-speed cutting and stirring assembly, vacuum and normal pressure assembly, hydraulic pressure assembly, liquid-supplying barrel from floor with temperature-controlling automatically. It has compact structure, stable performance with bright and smooth surface. It could be operated and cleaned conveniently. It complies with the requirement of GMP and cGMP. It is applied to production of semifluid products such as milk food, grease and cream cosmetics and grease drugs. It is an ideal multipurpose equipment for homogenizing and mixing.

Features:

- Pneumatic hydraulic lifting and lowering cover
- Consists of: vacuum system, hydraulic system; homogenizing, slow mixing, temperature control
- Homogenizer: 4KW/380V/3phase; 0-2800RPM; Variable speed control;
- Slow mixer: 2.2KW/380V/3phase; 0-50RPM; Variable speed control;
- Electric heater: 4KW/380V/3phase; 1pc
- Vacuum pump: 2.2KW
- Hydraulic: 0.75KW
- Nozzles: DN65 sight view, sight light, vacuum port, vent, material inlet and outlet; compressed air inlet with adjusting valve, safety valve, vacuum and pressure gauge and etc;
- Necessary vacuum piping



Technical Data	VM-150	VM-200	VM-300
Volume	150 L	200 L	300 L
Vacuum degree	< 0.09 Mpa	< 0.09 Mpa	< 0.09 Mpa
Cutting power	3 KW	4 KW	4 KW
Cutting speed	0-1500 RPM	0-1500 RPM	0-1500 RPM
Mixing power	1.5 KW	1.5 KW	2.2 KW
Mixing speed	50 RPM	50 RPM	50 RPM
Electric heater	4 KW, 380V, 3 Phase	5 KW, 380V, 3 Phase	6 KW, 380V, 3 Phase
Dimension	1580x860x2100 mm	1600x860x2150 mm	1710x860x2200 mm

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