

double-cylinder hydraulic lift vacuum emulsifying mixer

Double-cylinder hydraulic lift vacuum emulsifying mixer is designed for emulsification, homogenization and mixing of high-viscosity materials, which is widely used in cosmetics, pharmaceutical, food and other industries for pilot or large-scale production.

Double-Cylinder Hydraulic Lift Vacuum Emulsifying Mixer

Double-cylinder hydraulic lift vacuum emulsifying mixer has hydraulic lifting function, which is convenient for operation and rapid discharge of materials, and can meet the high requirements of production for precision, efficiency and stability.

Features

1. Frame-type scraping wall mixing: the design of frame-type scraping wall ensures that the equipment can effectively scrape the material from the wall of the pot during the mixing process of high viscosity materials, avoiding uneven mixing of the material due to adhesion, and enhancing the mixing effect.
2. Teflon scraper: Teflon material scraper has excellent corrosion resistance and high temperature performance, can adapt to the high viscosity and high temperature production environment, to extend the service life of the equipment.



3. Homogeneous emulsification structure: the equipment is equipped with homogeneous emulsification structure, which can emulsify the material with high shear, break the particles in the material, achieve fine emulsification effect, and ensure the uniformity and stability of the product.
4. Double-end-face mechanical sealing: High-precision double-end-face mechanical sealing system ensures the sealing in the emulsification process, effectively preventing material leakage and ensuring the efficient operation of the equipment for a long time.
5. Vacuum pumping and defoaming function: Vacuum pumping can remove air bubbles in the emulsification process, avoiding the unevenness caused by air bubbles and ensuring the high quality of the products.
6. Hydraulic lifting system: the hydraulic lifting system of the pot lid can conveniently lift the main pot and dump out the material after the material processing is finished, which improves the working efficiency and reduces the manual operation.
7. Heating system: electric heating or steam heating can be selected to meet different process requirements. The temperature control system can precisely control the temperature to ensure the stability of the temperature in the emulsification process.
8. Circulating water cooling system: the equipment is equipped with water cooling system, effectively control the heat generated by the equipment work, to avoid overheating of the equipment, to ensure the safe and stable operation of the equipment.

Working Principle

1. The working principle of double-cylinder hydraulic lift vacuum emulsifying mixer is based on vacuum emulsification, homogenizing shear and hydraulic lifting technologies.
2. In the working process, the material is emulsified and stirred in the vacuum environment, effectively avoiding the entry of impurities in the air and reducing the generation of air bubbles.
3. The homogeneous emulsification structure applies high shear force through high-speed rotation to quickly break up the large particles of materials to form a fine and uniform emulsion.
4. Meanwhile, the vacuum defoaming system ensures the removal of excess air bubbles during the emulsification process to enhance the quality of the product.
5. The hydraulic lifting system facilitates the discharge of materials and the lifting and lowering operation of the lid, which simplifies the production process and improves the production efficiency.

Application Areas

1. Cosmetic Industry: double-cylinder hydraulic lift vacuum emulsifying mixer is widely used in the production of cosmetics, applicable to the production of high viscosity products such as creams, face creams, lotions and so on. Through homogeneous emulsification and vacuum defoaming, it ensures the fine texture and even distribution of cosmetics.

2. Pharmaceutical industry: In the production of pharmaceuticals, medicinal ointment, cream production process, double-cylinder hydraulic lift vacuum emulsifying mixer can provide accurate emulsification effect, to ensure the uniform distribution of drug ingredients, to enhance the efficacy of the drug.
3. Food industry: used in the production of a variety of high-viscosity food, such as sauces, syrups, jams and so on. The equipment can effectively handle high-viscosity materials to ensure the taste and quality of food.
4. Chemical industry: It is suitable for emulsifying and mixing of various chemical pastes, paints and coatings and other high-viscosity chemicals. In the products which need to have high requirements on granularity and uniformity, double-cylinder hydraulic lift vacuum emulsifying mixer shows good performance.