

vacuum emulsifier for high-viscosity toothpaste and cream

The toothpaste vacuum emulsifier can efficiently process colloids and liquids with certain viscosity through precise emulsification, kneading and homogenization technology.

Toothpaste Vacuum Emulsifier

The application areas of this vacuum emulsifier include the production of toothpaste, ointment, cosmetics, lipstick and other products, which is suitable for materials with strict requirements on particle fineness and uniform distribution.

Features

1. Frame-type wall scraping mixing: the use of frame-type wall scraping mixing device can effectively reduce the adhesion of the material with the container wall during the mixing process, ensure uniform mixing of the material, and improve the production efficiency.
2. Teflon scraper wall scraping: Teflon material scraper can resist high temperature, corrosion, long service life, and can ensure that the material does not stick to the wall in the mixing process, to avoid clogging and waste.



3. Homogenization structure: equipped with double-end mechanical seal to ensure uniform material handling, prevent leakage, improve sealing performance and ensure the stability of the production process.
4. Vacuum pumping and defoaming function: vacuum defoaming technology is adopted, which can effectively remove the air bubbles in the material, avoiding the defects produced by air bubbles and ensuring the smoothness and fineness of the paste.
5. Hydraulic lifting of pot lid: the equipment is designed with hydraulic lifting system, which is convenient for dumping and discharging operation of the main pot, and improves the working efficiency and operation convenience.
6. Electric heating and steam heating optional: according to the production demand, the user can choose electric heating or steam heating, to meet the temperature demand of different materials and enhance the heating effect.
7. Circulating water cooling: the equipment is equipped with water cooling system, which can effectively cool all parts of the equipment to ensure long-term efficient and stable operation.

Working Principle

1. The working principle of toothpaste vacuum emulsifier is based on the multiple functions of high shear emulsification, homogenization, grinding and vacuum pumping.
2. During the heating and mixing process, the materials are effectively mixed and defoamed under vacuum environment to ensure the paste is fine and uniform.
3. Through the hydraulic system, the lid of the pot can be lifted and lowered to facilitate the pouring of materials.
4. The efficient shearing action of the homogenizing head enables the material to be evenly distributed even at high viscosities without air bubbles.
5. This equipment is suitable for the production of materials with high viscosity, and can meet the needs of fine production.

Application Areas

1. Toothpaste production: vacuum emulsifier in the toothpaste production process, to help the various raw materials evenly mixed, and remove air bubbles, to ensure that the toothpaste has a fine texture and uniform particle distribution.
2. Cosmetic industry: It is suitable for the production of cream, face cream, toner and other cosmetics, helping to regulate the viscosity of the material to ensure that the product is fine and smooth.
3. Food industry: in the food field, high viscosity paste (such as syrups, sauces, etc.) in the production of vacuum emulsifier plays an important role.
4. Pharmaceutical industry: used in the production of ointment, ointment, to ensure that the active ingredients of the drug is evenly distributed to increase its efficacy.
5. Chemical industry: suitable for all kinds of viscous liquid and paste homogenization, emulsification and defoaming treatment, to meet the production needs of high-viscosity chemicals.