Vacuum Mixer

Brand **Master Science** | Unit **Pc**



Complete process of mixing, dispersing, homogenizing, emulsifying, vacuum, heating and cooling in one unit.

KEY HIGHLIGHTS

- Double jacketed tank for heating and cooling function.

AT A GLANCE

0-60 r/min
MIXING WAYFREQUENCY CONVERTER TO ADJUST MIXING SPEED

1.1KW, maximum rotation speeds: 3000 r/min.
HOMOGENIZING WAYBOTTOM HOMOGENIZER, POWER

Request a Quotation
Contact us for pricing, configuration options and delivery details.

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Key Benefits

- Burgmann mechanical sealing, good sealing effect and ensure long working life.
- **Double jacketed tank for heating and cooling function.**

Technical Specifications

GENERAL	
General	Volume Capacity10L
General	Maximum speed3000 rpm
General	Working temperature range5 to 100 degree C
General	Inner pot working pressure-0.07 to -0.02 Mpa
General	The contact material part is stainless steel 316L, and the other part is SS304
General	Industrial voltage and frequency is 380V, 50HZ 3 Phase
General	SIEMENS mixer & homogenizer
General	With vacuum pump
General	With electric heating function
General	With cooling
General	Hydraulic lifting type
General	Button control
General	Anti-flammable

POWER	
Mixing wayFrequency converter to adjust mixing speed	0-60 r/min
Homogenizing wayBottom Homogenizer, power	1.1KW, maximum rotation speeds: 3000 r/min.

SIEMENS motor with frequency converter for speed adjustment, keeping the machine working stably and durably.

All material contact parts are made of SUS316L and mirror polished, fully conforms to GMP standard.

The emulsifying pot adopts hydraulic lifting and tilting system, convenient for discharging finished products and easy cleaning. Push button control panel for easy operation.