

VACUUM

HOMOGENIZER MIXER



The vacuum homogenizer mixer is a specialized machine designed for the homogenization of sauces, creams, toothpaste and other similar products. By removing air during processing, the vacuum ensures superior texture and stability. Equipped with both heating and cooling functions, It ensures high-quality homogenization of a wide range of products, making it ideal for industrial-scale production.







Other specifications:

Particle size reduction down to 2 microns

No bubble formation, ensuring improved product quality

No separate pump required for discharge and cleaning

Integrated CIP nozzle for cleaning without external equipment

Easy replacement of rotor, stator and spare parts

Double- and triple-jacket vessel with heating/cooling & temperature control system

Option for localized heating system

Fixed anchor-type scraper and baffle

Homogenizer pump with circulation, discharge and CIP flow path

Vacuum system with vacuum pump and pressure control

Mixer lid with clam-shell opening mechanism

Sight glass with internal lighting for product inspection

Options:

Butterfly valves with pneumatic actuators

Side tanks for water, oil and powder phases, equipped with mixer or bottom entry homogenizer

Raw material feeding via load cell, flowmeter or dosing pump

Variable speed control of homogenizer pump, scraper and second agitator through inverter installation

Mirror-polished internal and external surfaces

Optional lobe pump for material circulation and discharge

Customizable configurations based on customer requirements

HMI automation with PLC controller

In Industries

Food Industry: Various hot and cold sauces, ketchup, mayonnaise, cream fillings, chocolate

Cosmetics & Personal Care: Powder foundation, lipsticks, mascaras, masks, hair dyes, nail polishes, lotions, toothpaste, shampoos

Pharmaceutical Industry: Medical creams, gels and ointments, ophthalmic formulations, dermatological products

Chemical Industry: Adhesives, inks, greases, coatings



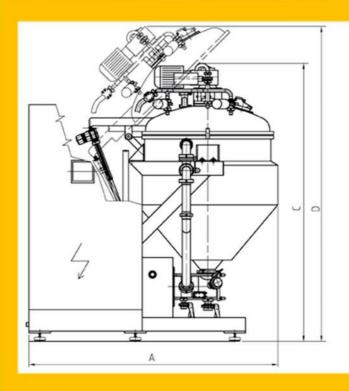


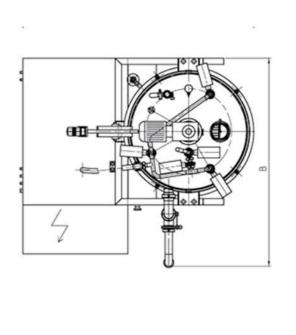






Schematic:





working volume	Power consumption (KW)	dimensions (mm)			
		A length	B length	C length	D length
2 - 12	5	1000	600	1300	1000
40 - 250	22	1900	1600	2000	1900
80 - 420	22	2050	1800	2300	2050
80 - 600	34	2250	2100	2550	2250
150 - 850	37	2250	2200	2700	2250
200 - 1100	45	3000	2200	2900	3000
250 - 1500	45	3000	2450	3400	3000



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