### UIP. YOUR PROCESS MATTER

# **BATCH EMULSIFIER**

## **HIGH SHEAR: SERIES 650**

#### HYGIENIC EFFECTIVE MIXER

Mixquip Series 650 Batch Emulsifiers are designed to perform a variety of duties from mixing, emulsifying, homogenizing, disintegrating and dissolving.

The range of high shear batch mixers are made robust and simple ensuring cleaning and maintenance is kept to a minimum. Each mixer is designed and manufactured for interchangeable workheads allowing for a variety of different products with just the one mixer. The option greatly increases the flexibility of these mixers, allowing them to be moved from vessel to vessel and to be raised and lowered during operation, if required, in order to give the optimum mixing position at varying stages of the process.



#### **APPLICATIONS**

- Gum Dispersions
- Oral Suspensions
- Cosmetics & Toiletries





PAINT & COATINGS PHARMACEUTICALS INDU \*these applications are not limited. Please talk with our team if you have a specific duty

- Fumed Silicas
- Specialty Chemicals
- Oil Blending



- Suspending Agents
- Syrups & Linctus
- Carbopol Dispersions



FOOD & BEVERAGE

CHEMICAL



National Call: 1300 649 784 sales@mixquip.com | www.mixquip.com

#### **ADVANTAGES**

- Eliminates all agglomerates
- Hygienic and sanitary design that is easy to clean
- Creates stable emulsions and suspensions
- Reduces particle size
- Rapidly dissolves solids
- Accelerates reactions
- Aeration reduced to a minimum

#### OPTIONS

Capacity: 1 - 30,000 litres.

**Workheads:** Interchangeable workheads available for all models.

Materials of Construction: Product contact parts in 316L stainless steel. Non-standard materials such as carbon steel or Hastelloy available on request.

**Motor Specification:** 1 - 200 hp, TEFC, washdown duty, explosion proof, ATEX approved and stainless steel motors available as standard.

#### MIXQUIP ADVANTAGE

Mixquip range of products are are Australianmade, stocked, assembled and distributed from our Sydney based factory, allowing for efficient response to market needs with short lead times and quality service. Mixquip range of agitators can also be purchased online, backed by a great support team who understand your process matters. **Mounting:** All mixers can be supplied with either a rectangular or circular flange for mounting on the vessel. Smaller models can be mounted on specially constructed mobile hydraulic floor stands.

**Sealing:** Where sealing is required, lip seals and single or double mechanical shaft seals can be supplied.

Cleaning: Simple, easy-to-clean construction.

#### **ROTOR STATOR WORKHEADS**

A range of workheads are available for all high shear emulsifiers. These interchangeable workheads allow for greater versatility enabling one machine to perform a wide range of high shear operations.





