

PVC - Vacuum Emulsifying Mixer

Introduction:



PerMix PVC series Vacuum Emulsifying Mixers are especially designed and used extensively in production of Mayonnaise, Ketchup, Dressings, Chocolate Fillings, Chocolate Frostings, Sauces, etc; but can also be applied in the food, cosmetic, chemical and pharmaceutical industries.

The PerMix Vacuum Emulsifying Mixer is more than a single emulsifying mixer, but a vacuum mixing, dispersing and emulsifying system that is used whenever a high quality and absolutely air-free product is required as with the PerMix PMS series Multi-shaft Mixer, but at a lower cost.

PerMix PVC series Vacuum Emulsifying Mixers cater to various work processes which normally require more machinery in one system. In the PVC series Vacuum Emulsifying Mixer, base materials can be mixed in liquids, dispersed and homogenized while at the same time all air is removed. This produces stable emulsions with a long shelf life in storage.

How It Works:



PerMix PVC Vacuum Emulsifying Mixer includes a mixing tank (with or without jacket), an internal slow running anchor mixer, and an external inline high shear mixer.



The inline mixer has several inlet ports, and the main inlet is connected with the bottom discharge of the tank, with other two inlets connected with other liquid and powder tanks. The inline mixer's outlet goes back to the top section of the mixing tank.



The basis of this plan is the PerMix innovative inline mixer, which has a mixing, dispersing and emulsifying head with multi-working chambers. It can be supplied with mixing vanes, dispersion components or emulsifying tools. For each operation, these components can be interchanged or combined so that the mixer operates to suit every product possibility.

The pump action allows the product to circulate from the feed hoppers through the working hopper continuously. All the parts that come in contact with the product are stainless steel.

The following options/features are available:

- Jacket for heating/cooling of the mixing chamber
- Pneumatic/Motorized elevation for the hopper cover
- By-pass lobe pump for low shearing mixing and discharging
- Pre-mix tanks for liquid materials
- Volumetric flow meter for automatic OFF of liquid feeding
- Manual feeding hopper for small ingredients
- Mobile under-frame
- Fully automation control of the vacuum emulsifying system

Specifications:

Model	Total volume, liter	Working volume, liter	Emulsifying motor, kW	Scraper motor, kW	Length (mm)	Width (mm)	Height [closed] (mm)	Height [open] (mm)
PVC-8	10	8	2.2	0.37	1,360	1,250	1,320	1,500
PVC-50	70	50	4	0.37	1,820	1,710	1,610	1,900
PVC-100	125	100	7.5	0.55	2,050	1,920	1,740	2,100
PVC-150	180	150	11	0.75	2,230	2,010	1,820	2,200
PVC-300	350	300	18.5	1.1	2,810	2,180	2,030	2,500
PVC-500	580	500	30	2.2	3,110	2,580	2,320	3,000
PVC-1000	1,200	1,000	55	4	3,270	2,850	3,250	4,000

- 1) All specifications are as accurate as is reasonably possible, but they are not binding.
- 2) Customized sizes are available against request.
- 3) PerMix reserves the right to modify the design without notice.

Gallery:



PVC-500 Vacuum Emulsifying System



PVC Mixer with Open Cover



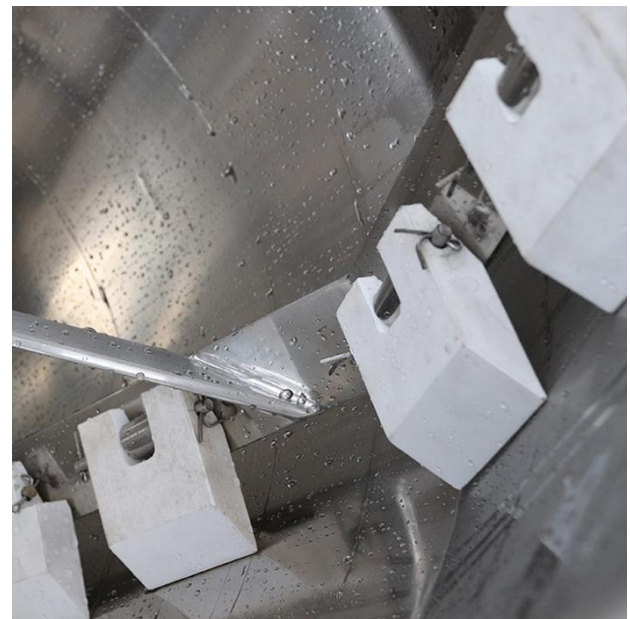
Inside Anchor Mixer of PVC-500 Mixer



Pushbutton Electric Control of PVC Mixer



Flow Meter to Control Liquid Adding



Anchor Mixer with Scrapers of PVC Mixer