

Bottom Homogenizers

- Homogenization - Dispersion – Emulsification
- Designed to be installed inside the cap bottom vessel
- Option to be installed vertically, horizontally, or angular.
- Simultaneous Homogenization, Dispersion, and Emulsification.
- Capable of functioning under various viscosity and temperature conditions
- Option for total custom-made design for customers with special needs
- Option for stainless steel 304 or 316 based on different applications
- Applicable to work under vacuum, pressure, and atmospheric conditions.
- no need for coolant tank and pump for cooling mechanical seal
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- Option for installing Inverter to create high/low velocity into the surrounding mix and homogenization.
- Option for installing explosion-proof motors for highly flammable products such as alcohol.

Note: This series of homogenizers can be very useful as auxiliary pre-mix to vacuum mixer homogenizers (VMH) e.g. dissolving starch and gum in oil (in production of mayonnaise) or diluting tomato paste (Ketchup production)

MODEL	POWER (KW)	R.P.M	Min-Max batch vol (Lit)
BH-1.5	1.5	3000	30-100
BH-2.2	2.2	3000	50-200
BH-4	4	3000	100-300
BH-5.5	5.5	3000	150-500
BH-7.5	7.5	3000	300-1000
BH-11	11	3000	800-1500
BH-18.5	18.5	3000	1000-2000

Min-Max batch volume is calculated for water
Arkan Felez Industrial Group reserves the right of changing technical data with out prior notice



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