

## 欧式真空均质乳化机

### European style vacuum emulsifying mixer



200L, 上下均质, 内外循环, PLC控制

200L, upper and lower homogenization, internal and external circulation, PLC control

- ◆ 釜体采用航空保温工艺, 保证物料质量
- ◆ 封头: 双层封头
- ◆ 管道: 双层真空钎焊管道, 保温效果好
- ◆ 下均质最高转速: 6000转

- ◆ The kettle body adopts aviation insulation technology to ensure material quality
- ◆ Head: double layer head
- ◆ Pipe: Double-layer vacuum brazed pipe, good thermal insulation effect
- ◆ Maximum speed of lower homogenization: 6000 rpm