

Flamingo Batch Emulsifiers

Suitable for :-

**Free Flowing Liquids - Food - Chemicals -
Cosmetics - Pharmaceuticals - Creams - Fruit
Juices - Semi-Solids - Waxes - Etc**

Emulsifiers are very effective where a high shear is required in the manufacture of Emulsions or Colloidal Dispersions. Thorough and efficient emulsification is by fast mechanical and hydraulic shear of ingredients, by high speed rotation and centrifugal force through a perforated screen.

Features of the Batch Unit:-

- Hygienic Design
- All wetted parts grade 316 Stainless Steel
- TEFC Motors 415 volt 3 phase
- Australian Design & Manufacture
- Additional Propellers on Shaft
- Optional S S Motors
- Specials Made to Order



Mobile Emulsifying Center

Emulsifying Systems consisting of 125 litres Stainless Steel Tank, 2.2kW In-line Emulsifier & 0.37kW 1400rpm Flamingo Portable Mixer, plus all pipe and electrical connections for recirculation and discharge of product.

- Detachable Trolley for easy cleaning & dismantling
- All contact parts stainless steel grade 316
- TEFC Motors 415 volt 3 phase

Options

- Stainless Steel or Hazardous Area Motors
- Specials Made to Order

Prices on Application

Batch Units				
KW	Vessel Capacity in Litres	Shaft Length	Net Weight	Price
0.18	Laboratory			
.75	200	810mm	33kgs	
2.2	600	830mm	40kgs	
4.0	1000	1040mm	64kgs	
5.5	1500	1040mm	102kgs	
7.5	2000	1040mm	102kgs	
11	2500	1140 mm	132kgs	

Flamingo Products

Unit 7, 27 Mars Road, Lane Cove West, NSW 2066, Australia

Telephone: 61 2 94273270 Facsimile: 61 2 94273590

Website: www.fleming.com.au

Email: sales@fleming.com.au

