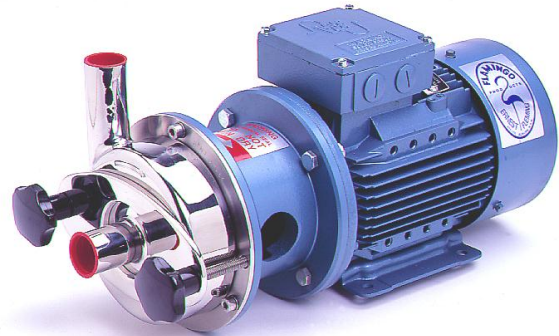


Flamingo In-line Emulsifiers

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.

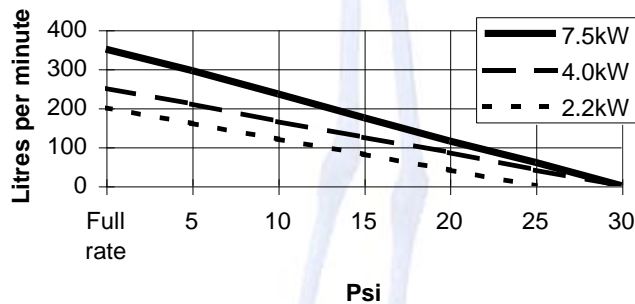


Features of the In-Line Unit:-

- Two-in-One Emulsifier & Pump
- All wetted parts grade 316 Stainless Steel
- External Seal for Sanitary Operation
- TEFC Motors 415 volt 3 phase
- Low Cost High Efficiency
- Hygenic Quick Opening for Easy Cleaning, no tools required for dismantling
- Two machines in one, an Emulsifier and a Centrifugal Pump
- Hygienic Design
- Australian Design & Manufacture
- Choice of Screens

OPTIONS: Special Motors, S S Trolleys and motor covers, fittings and valves

In-Line Emulsifier Flow Rates Based on Water



In-Line Units				
KW	Inlet	Outlet	Net Weight	Price
2.2	38mm	32mm	30kgs	
4.0	38mm	32mm	52kgs	
7.5	50mm	38mm	107kgs	

ex Stock Silverwater NSW Store

Free Test Facilities available at our Store

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

