Email: sales@fleming.com.au

Flamingo Batch Emulsifiers

Flamingo EFEM-B Batch emulsifiers are suitable for Free Flowing Liquids, Creams, Fruit Juices, Semi-Solids, Waxes in Food, Chemical, Cosmetic, Pharmaceutical industries.

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:

- Hygienic Design
- All wetted parts Grade 316 Stainless Steel
- TEFC Motors 415 volt 3 phase 2 pole, 2800 rpm
- Australian Design & Manufacture
- Specials Made to Order

Optional: Stainless Steel Motors, Single Phase to 2.2kW, Lifting Stand, Additional Propellers on Shaft











Specifications

Batch Units			
kW	Vessel Capacity (L)	Shaft Length	net weight
0.18	Laboratory		10Kg
0.75	200	810mm	30Kg
2.2	600	830mm	40Kg
4.0	1000	1040mm	64Kg
5.5	1500	1040mm	102Kg
7.5	2000	1040mm	102Kg
11.0	2500	1140mm	132Kg

* Please confirm specifications on order as features may change