



EFEM-I2250

Flamingo In-Line Emulsifiers

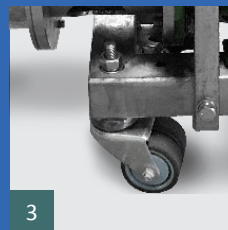
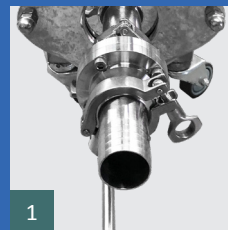
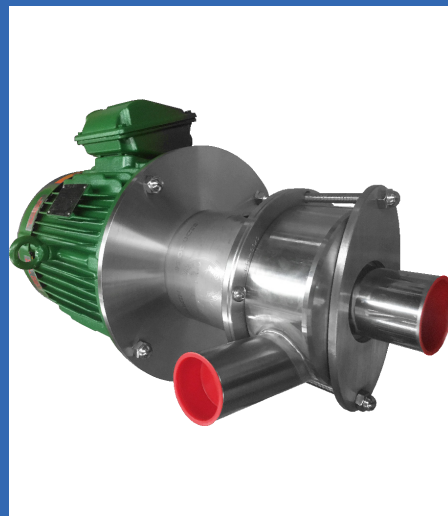
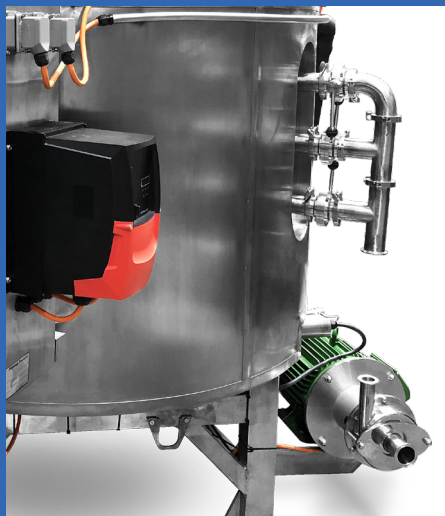
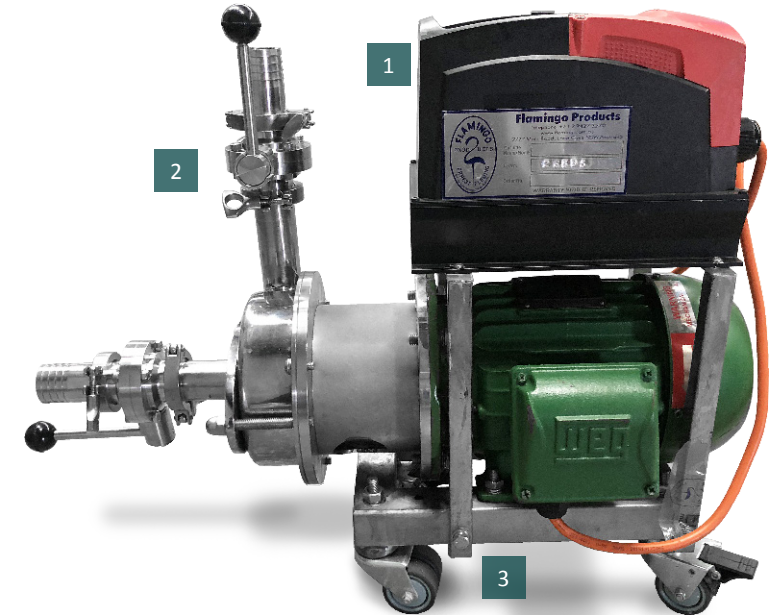
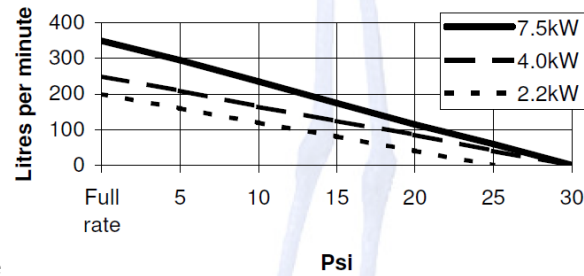
Flamingo EFEM emulsifiers are suitable for Free Flowing Liquids , Creams, Fruit Juices, Semi-Solids, Waxes in Food, Chemical, Cosmetic, Pharmaceutical industries.

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:

- Two-in-One Emulsifier & Pump Hygienic Design
 - All wetted parts Grade 316 Stainless Steel
 - Australian Design & Manufacture
 - External Seal for Sanitary Operation
 - Choice of Screens
 - Motor: 415 volt 3 phase, 2 pole
 - Low Cost High Efficiency
 - Hygienic Quick Opening for Easy Cleaning, no tools required for dismantling
 - Two machines in one, an Emulsifier and a Centrifugal Pump
- * **OPTIONS:** Special Motors, Stainless Steel Trolleys and motor covers, Variable Speed Drive, fittings and valves

In-Line Emulsifier Flow Rates Based on Water



Specifications

In-Line Units			
kW	inlet	outlet	net weight
2.2	38mm	32mm	30Kg
4.0	38mm	32mm	52Kg
7.5	50mm	38mm	107Kg

* Please confirm specifications on order as features may change