



atmospheric mixing unit with inline homogenizer

Model: AHU Yumix 15/50

The inline homogenizer is designed for emulsifying fluid and viscous materials in the chemical, cosmetic and food industry. It is based on the rotor/stator principle.

The homogenizer is available with a hopper, built-in on the top of the machine and recirculation loop, plus a discharge line for liquid and semi-liquid materials.

Thanks to the unique design, the inline homogenizer provides perfect conditions for processing even immensely sensitive materials thanks to its product chamber (no dead zone

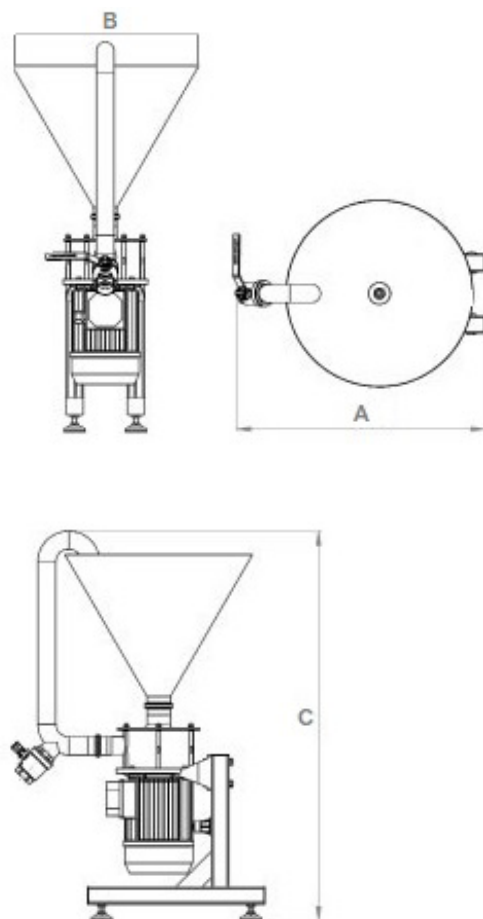
or dirt traps) and its easy and efficient cleaning technology: The machine is used for the production of food such as ketchup, mayonnaise, dressings, lotions, creams, solutions and suspensions in the cosmetics industry.

The wide range of available choices provides a high scope of flexibility.

AHU 50



AHU 15



Model	AHU 15	AHU 50
A: length, mm	560	435
B: width, mm	430	355
C: height, mm	880	1 100

Benefits:

- Technology for superior product performance and hygiene.
- High venting quality.
- High efficiency.

Options:

- GMP, aseptic design
- Advance production chamber
- CIP/SIP compatible

How it works

The inline homogenizer works on the rotor/stator principle. The product is fed in by a pump and subsequently mixed via recirculation loop with aid of the homogenizer. The high shear forces of the machine help achieve emulsions with a droplet size of down to 1 μm .

Powders inserted in hopper are likewise splendidly dispersed.

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