

PerMix PVC Universal Vacuum Processor.

The pump action allows the product to circulate from the feed hoppers through the working hopper continuously. All the parts that come in contact with the product are stainless steel.

The following options/features are available:

- Jacket for heating/cooling of the mixing chamber
- Pneumatic/Motorized elevation for the hopper cover
- By-pass lobe pump for low shearing mixing and discharging
- Pre-mix tanks for liquid materials
- Volumetric flow meter for automatic OFF of liquid feeding
- Manual feeding hopper for small ingredients
- Mobile under-frame
- Fully automation control of the vacuum emulsifying system

HOW IT WORKS:



PerMix PVC Vacuum Emulsifying Mixer includes a mixing tank



The inline mixer has several inlet ports, and the main inlet is connected with the bottom discharge



The basis of this plan is the PerMix innovative inline mixer, which has a mixing, dispersing

The **PerMix** PVC series Vacuum Homogenizing Mixer is more than a single homogenizer, but a vacuum mixing, dispersing and homogenizing system that is used whenever a high quality and absolutely air-free product is required as with the **PerMix** PMS series Multi-shaft Mixer, but at a lower cost.

The **PerMix** PVC series Vacuum Homogenizing Mixer caters to various work processes which normally require more machinery in one system. In the **PerMix** PVC series Vacuum Homogenizing Mixer, base materials can be mixed in liquids, dispersed and homogenized while at the same time all air is removed. This produces stable emulsions with a long shelf life in storage.



APPLICATIONS

The PerMix PVC series Vacuum Homogenizing Mixer is used extensively in the food, cosmetic, chemical and pharmaceutical industries, especially in production of mayonnaise, ketchup, dressings, etc.