

EMTE

Solid-liquid emulsifier



Solid-liquid emulsifiers EMTE with its rotor stator system optimized design altogether with its suction system, give homogenous mixtures of liquids with powders and granulated products. The simplicity of the parts and the connections ensure highly hygienic operation conditions.

The operating principle of this system is found in the suction generated by the quick circulation of the fluid through the feeder thanks to the Ventury effect, making powder suction easier. The mix enters the central part of the impeller and once inside, is dispersed through the diffuser orifices, where it is crushed and dispersed to obtain a completely homogeneous product. This way, the dissolution procedure is optimized achieving homogenous product with or without product recirculation.

Once it has been completely homogenized by rotor-stator system, the reverse turbine impeller provides the impulsion pressure necessary to pump the product towards the next unit, and also generates the suction necessary during operation.

The solid incorporation system prevents product moistening, thickening and solidification, thus avoiding any operation problems resulting from the appearance of agglomerations in the load.

Their performance makes them ideal for working in the foodstuff, cosmetics and pharmaceuticals industries. Some examples of operations where EMTE mixers are used are as follows:

- Dissolving of sugar in foodstuffs (wine, syrup, condensed milk, ice cream, etc.)
- Preparation/reconstitution of powdered milk
- Brine preparation
- Syrup production
- Dissolving of bentonites, tannins, thickeners, active carbon, etc.
- Incorporation of additives, colourants, flavourers, agrochemical products, lime, etc.

MODELS

- EMTE 4 - 3000**
- EMTE 7.5 - 3000**
- EMTE 15 - 3000**
- EMTE 18.5 - 3000**

CHARACTERISTICS

- Dual cartridge mechanical seal
- High degree of hygiene
- Quick dismantling with CLAMP connections
- Manual butterfly valve
- External protection against environmental oxidation
- Assembled over a transportable table
- Mechanical seal cooling system through thermosiphon vessel
- Control panel
- Level of finish: mate exterior (sandblasted) / inner polish (chemical polished + brushed)

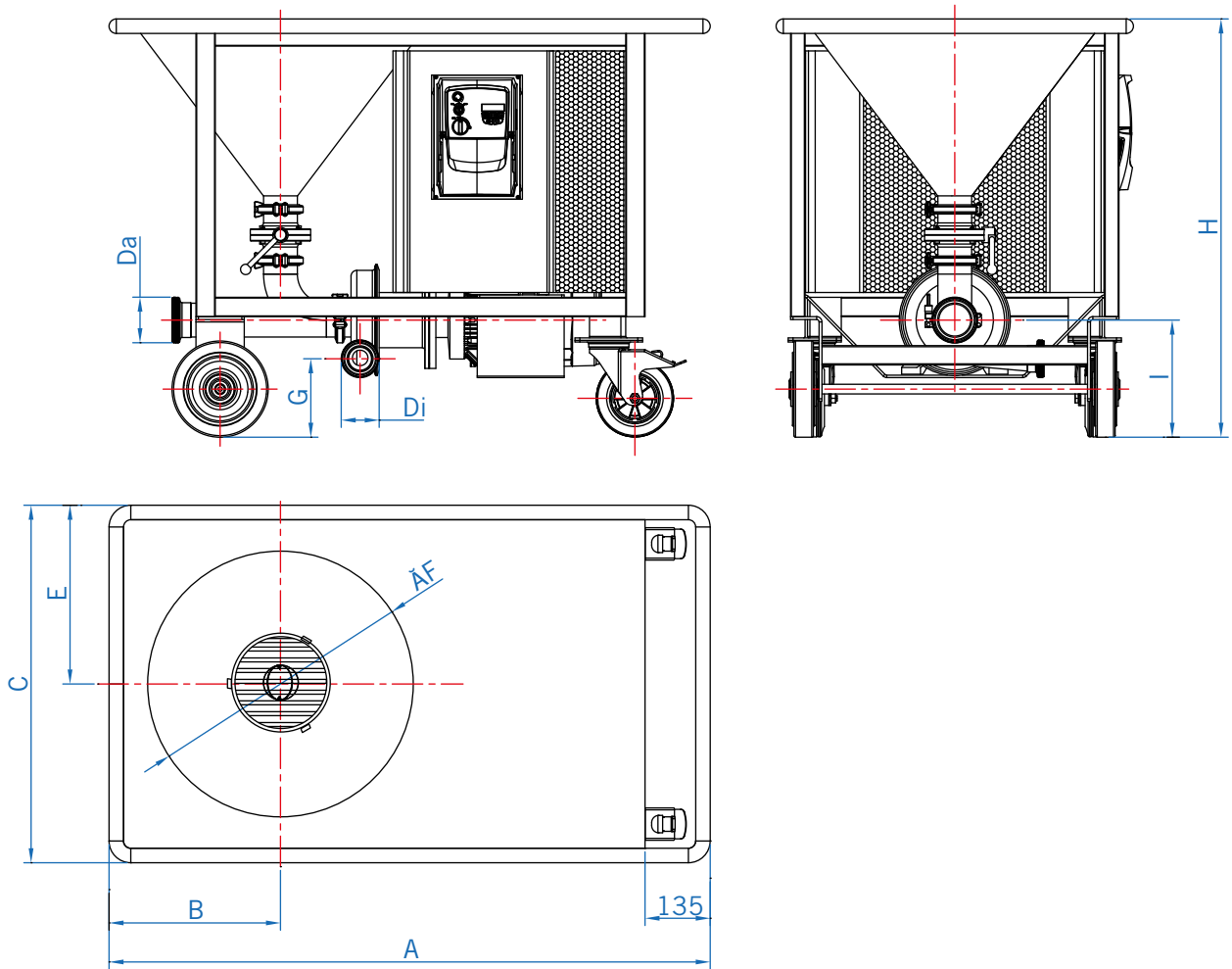
MATERIALS

- The parts in contact with the product are made from stainless steel AISI 316L
- Table and structure in AISI 304
- EPDM gaskets

OPTIONS

- Pneumatic or electric actuator valve
- Ball valve, knife valve, etc.
- Frequency converter
- Solid presence probes
- Liquid presence probes
- Multi-stages head
- Gaskets alternative materials: Viton, Silicone, PTFE encapsulated, ..
- Centrifugal feeding pump
- Positive displacement feeding pump
- Drainage connection on emulsifier body
- Vibrator
- Sanitary level of finish Ra < 0,6 µm
- Other connections: DIN 11851, SMS, DIN 11856, DIN 2576, etc.
- Turbine and diffuser in other materials: Hastelloy, AISI 904L, etc.

DIMENSIONS OF EMTE MODEL



GENERAL DIMENSIONS											
MODEL	Power (kW)	A	B	C	Da	Di	E	F	G	H	I
EMTE 4-3000	4	1245	355	740	65	50	370	550	165	865	245
EMTE 7.5-3000	7.5	1475	450	860	80	65	430	650	185	975	285
EMTE 15-3000	15	1780	475	1050	100	80	525	650	185	1220	400
EMTE 18.5-3000	18.5	1780	475	1050	100	80	525	650	185	1220	400

