

INLINE LIQUID-LIQUID HOMOGENIZER



MGT's inline liquid-liquid homogenizer is a specialized processing equipment designed for the efficient and uniform mixing of two immiscible liquids. This versatile homogenizer is commonly used in various industries such as pharmaceuticals, food and beverage, chemical processing, and cosmetics. It employs advanced technology to ensure the creation of stable emulsions and dispersions, contributing to improved product quality and consistency.

KEY FEATURES:

1. Inline Operation:

- Enables continuous and seamless processing of liquid-liquid mixtures.
- Eliminates the need for batch processing, enhancing efficiency and reducing production time.

2. High Homogenizing Efficiency:

- Powerful mechanical forces ensure thorough mixing and uniform distribution of components.
- Effective in achieving micron-scale emulsions and dispersions.

3. Adjustable Operating Parameters:

- Variable pressure and flow settings allow customization for different viscosity and volume requirements.
- Flexibility to optimize processing conditions for specific applications.

4. Sanitary Design:

- Constructed with materials suitable for hygienic processing, meeting industry standards.
- Easy to clean and sterilize, minimizing the risk of contamination.

5. Compact and Space-Efficient:

- Designed for integration into existing production lines.
- Space-saving design without compromising performance.

6. Versatile Applications:

- Widely used in the pharmaceutical industry for drug formulation and vaccine production.
- Essential in the food and beverage industry for emulsifying oils, flavorings, and other ingredients.
- Commonly applied in cosmetics for the production of creams, lotions, and emulsified beauty products.

7. User-Friendly Interface:

- Intuitive controls for easy operation.

8. Safety Features:

- Equipped with safety interlocks and emergency stop functionalities.
- Designed to comply with relevant safety standards.

BENEFITS:

- **Improved Product Quality:** Ensures consistent and homogenous mixtures, enhancing the overall quality of the final product.
- **Increased Efficiency:** Inline operation reduces processing time and allows for continuous production, maximizing efficiency.
- **Cost-Effective:** Minimizes product wastage and requires less manual intervention, resulting in cost savings.
- **Versatility:** Adaptable to a wide range of applications, making it a valuable asset for diverse industries.
- **Compliance:** Designed and manufactured to meet industry regulations and standards.

MAINTENANCE:

Regular maintenance is crucial to ensure optimal performance. Follow the manufacturer's guidelines for cleaning, lubrication, and parts replacement.

APPLICATIONS:



Food and Beverage



Chemical Processing




Cosmetics and Personal Care



	Typical batch sizes (L)	Circulation rate (L/H) (water)	Motor power (kW)
LL4	300 – 1,000	15,000	4
LL7.5	500 – 3,000	20,000	7.5
LL15	2,000 – 8,000	25,000	15
LL30	6,000 – 15,000	33,000	30
LL55	12,000 – 25,000	45,000	55

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