

High-Shear Mixer Homogenizer

This high-shear mixer/homogenizer is designed for food, beverage, and cereal processing applications. It features a stainless steel rotor-stator mixing head for efficient emulsification, homogenization, and particle size reduction.



Overview

High-Performance Emulsification and Homogenization

This high-shear mixer and homogenizer is engineered for demanding food, beverage, and cereal processing applications. Featuring a precision stainless steel rotor-stator head, it delivers superior emulsification, homogenization, and particle size reduction for consistent product quality. The unit includes a variable-speed motor and control system, allowing for precise adjustments to meet specific formulation requirements.

Technical Specifications

Construction Material	Stainless Steel
Mixing Head Type	Rotor-Stator
Speed Control	Yes
Mounting	Sturdy stand with adjustable height

Applications

Process Capabilities

- Emulsification
- Homogenization
- Particle size reduction
- Suspension preparation
- Dispersion

Scale Suitability

Laboratory Scale • Pilot-Scale Production

Suitable Industries

Food Processing, Beverage Industry, Cereal Processing