

Colloid Mill for Food Processing

This colloid mill is designed for fine grinding, homogenization, and emulsification of food materials. It is suitable for producing peanut butter, sauces, pastes, and other food products requiring consistent texture.



Overview

High-Efficiency Processing

This colloid mill utilizes dynamic and static grinding plates to subject materials to intense shear, friction, and high-frequency vibration. It is expertly designed to disperse, crush, emulsify, and homogenize materials, ensuring a refined and consistent final product. Ideal for both the food and pharmaceutical sectors, this machine provides reliable performance for various processing needs.

Technical Specifications

Model	JMS60
Power Output	2.2 KW
Motor Speed	2300 r/min
Voltage	220V 50Hz

Performance Metrics

Key Performance Metrics

700 kg/h

Max Capacity

50 μ m

Max Fineness

4.1 L

Hopper Volume

Physical Dimensions

Dimensions	510 x 250 x 520 mm
Weight	59 kg

Applications

Food Industry Applications	Fruit Tea, Ice Cream, Jam, Juice, Soy Milk, Peanut Milk, Dairy Products, Bean Paste
Pharmaceutical Applications	Syrups, Nutrient Solutions, Ointments, Vaccines, Oral Solutions, Injections