



HOM-302

HOM-302, HOM-312, Homo Mixer Emulsifier Applications:

The emulsion mixer use flowing molecule to pressurize, accelerate, destroy and strike sample. Through these interaction, the sample would be dispersed & become tiny and blender. It is suitable for emulsifying food, paint and chemicals, such as dairy, juice, vinegar, fat, molasses and so on. It can good efficiency. No precipitation and separation of assure not only the emulsification quality but also phases are strong features of these models.

Features:

- Spring hoister for easy operation.
- Torque increase automatically with a constant speed.
- Overheat and fuse safety device.
- Impeller made by stainless steel SUS316 material.
- HOM-302 with digital display speed.
- HOM-312 with digital timer (0-99 h) (59 min) speed & time display.



HOM-312

Model	HOM-302	HOM-312
Motor	DC 220W	
Max. Speed (rpm)	12,000	12,000
Capacity (L)	0.1 ~ 2	
Body size (mm)	W145xD285xH210	
Stand Body size (mm)	W370xD270xH500	
Net weight (kg)	10	
Power	AC 110/220V, 50/60Hz	



HOM-010V

HOM-010V, Vacuum Emulsion Mixer

The MRC system is a modular designed mini plant reactor system, planned and designed to simulate and optimize chemical reaction processes as well as mixing, dispersion and homogenization processes at a model scale with a maximum volume of 2000ml. The medium in the reactor vessel can be heated up to 100°C. Vacuum operation is possible up to 26 mbar.

Features:

- Chemical resistant, stainless steel chuck and stirring shaft
- Small motor with high torque provides a quiet & vibration less operation.
- Stable rotational speed.
- Widely used in vacuum emulsion preparation.



Model	HOM-010V
Mixer motor	DC 220W
Speed (rpm)	0 ~ 12,000
Stirring capacity (L)	0.1 ~ 2
Water bath temp.	RT ~ 100°C
Water bath capacity (L)	10
Heater	600W
Vacuum pump motor	250W
Pressure	-740mmHg
Pumping speed (L/min)	60
Power	AC110/220V, 50/60Hz