

Unopex UHM 50 Vacuum Mixer



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Unopex UHM 50 Vacuum Mixer has been designed and manufactured for mixing of products that come up with various degree of viscosity under vacuum.

It is appropriate for batch production of emulsions, syrups, lotion, skin care products, ointment, semisolids and creams in pharmaceutical, cosmetics, food and chemical industries.

An external agitator with chemically coated PTFE scrapers and an internal agitator enables mixing with bottom-up/top-down recirculation while a bottom mounted homogenizer enhances the shearing and mixing effect as well as giving homogeneous stability to the mixing components.

Key Features

- Hydraulic lid lifting system
- Variable speed homogenizer and external/internal agitators
- Mirror polished vessel surfaces
- Indirect heating & cooling through insulated vessel jacket
- Product temperature upto 80 °C
- Vacuum rate adjustment with PLC control
- Product recirculation through the vessel
- CIP spray balls
- Product contact parts are made of AISI 316L stainless steel (316Ti optional)
- Stainless steel control cabinet with 10.1" touchscreen operating panel
- Data transfer with USB flash drive
- Working volume range: 20 to 50 liters
- Validation documentation for IQ/OQ in accordance with the FDA requirements (optional)



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