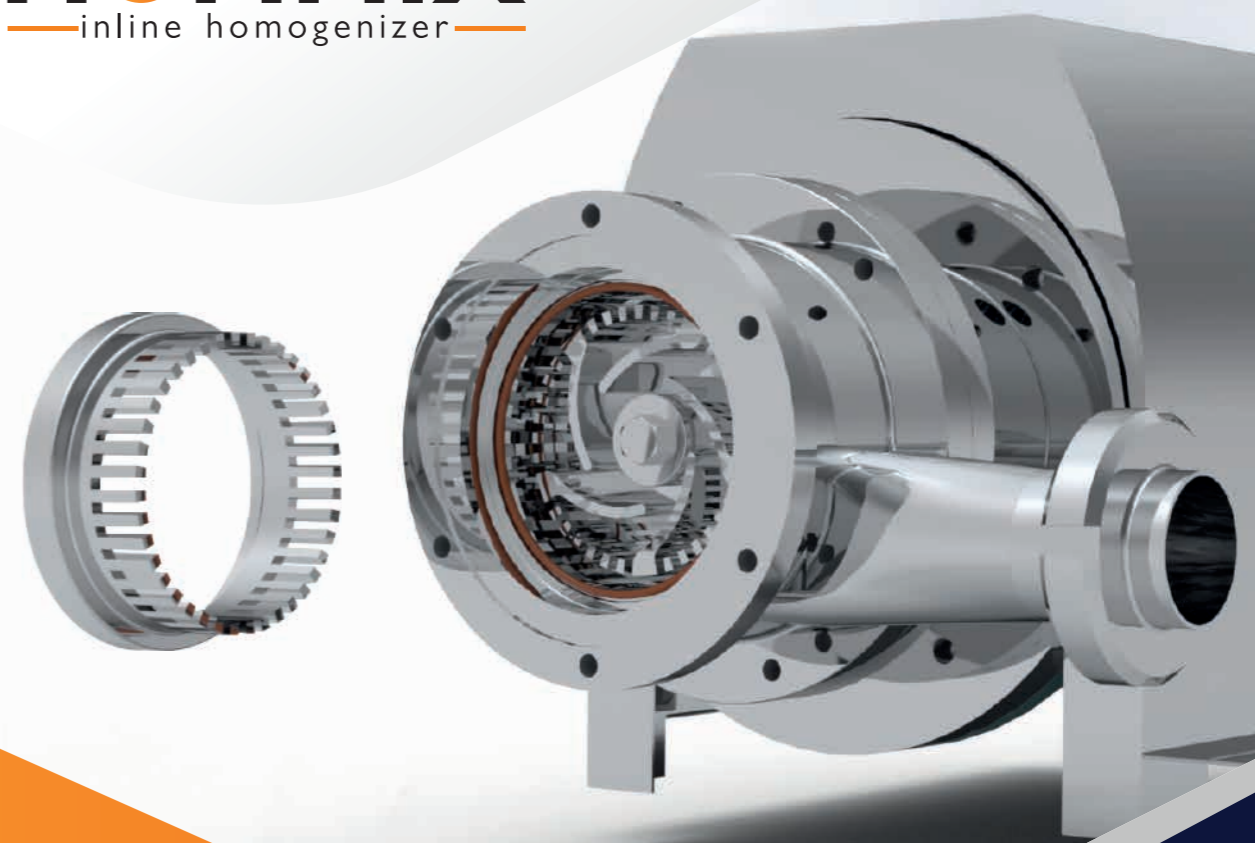




**INNOVATIVE
MANUFACTURING**
Brand

HOMMIX[®]
— inline homogenizer —



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Balkan Caddesi No:29 Yazıbaşı / Torbalı - İZMİR



HOMMIX Powder-Liquid and Liquid-Liquid Mixers

Inline Homogenizer

HOMMAK Makine developed the Hommix Powder-Liquid Mixer as a result of long R&D studies. It saves 80% in energy and production time compared to traditional methods. It is a practical and flexible system for homogeneous and rapid mixing of different types of solid particles without touching the atmosphere. Unlike many mixers, Hommix Powder-Liquid Mixer forces the powder-liquid mixture to flow in liquid form to attract powder. In this way, large-volume powders are dispersed more easily with the effect of cutting force.

MODEL	HOMMIX E- MX10	HOMMIX E- MX50	HOMMIX E- MX100	HOMMIX E- MX100 +
Liquid-Fluid Capacity	750-1.000 Lt/H	5.000-10.000 Lt/H	9.000-18.000 Lt/H	9.000-24.000 Lt/H
Powder Capacity	150 Kg	1.500 Kg	2.500 Kg	4.000 Kg
Motor power	2,2 kW	4 kW	7,5 kW	11 kW
Liquid Inlet	DN 20	DN 25	DN 40	DN 50
Fluid Outlet	DN 40	DN 40	DN 50	DN 65
Powder Inlet	DN 40	DN 50	DN 50	DN 65
Size (LxWxH mm)	900 X 520 X 715	1005 X 560 X 1288	1604 X 943 X 910	1604 X 943 X 910
Weight	75 Kg	120 Kg	190 Kg	220 Kg

Technical specifications of HOMMIX powder-liquid blenders:

- The parts in contact with the product are made of 316L stainless steel.
- The frame is made of 304 stainless steel.
- Stainless steel electrical panel (IP65)
- Liquid product inlet pressure gauge
- Powder product inlet vacuum pressure gauge
- Specially designed Rotor/Stator disintegrator system
- Application-specific high cutting force
- Operator controlled Powder-Fluid distribution
- AC motor driver
- Speed controlled (Frequency setting)
- Mechanical one-way sealing compound
- Automatic cooling system
- Minimizes processing time
- Design suitable for CIP and SIP
- Low energy consumption and high performance



HOMMIX

Advantages of HOMMIX Powder-Liquid and Liquid-Liquid Blenders:

- Runs at high and low temperature
- Powders that are extremely difficult to wet are processed in one pass
- Provides viscosity increase with cutting force effect
- Suitable for processing high viscosity products
- Provides higher efficiency even in hard wet powder
- Minimizes processing time
- Simple installation, ergonomic design, easy maintenance
- Sealing components can be replaced easily
- Easy to use and clean
- Unique design according to your needs in accordance with the conditions of use
- Low maintenance costs
- According to traditional methods:

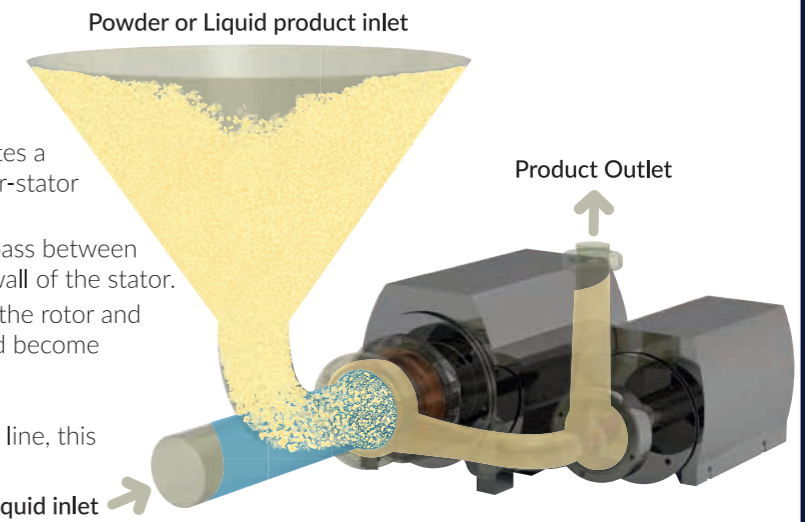
- Provides 80% energy saving
- Production time is reduced by 80%
- Provides better mixing
- Increases product quality



Inline homogenizer working principle:

- The high-speed rotation of the rotor blades creates a vacuum effect and draws the mixture to the rotor-stator group.
- By the effect of centrifugal force, it is forced to pass between the outer wall of the rotor blades and the inner wall of the stator.
- It tries to pass through the narrow gap between the rotor and stator, the fluid product particles disintegrate and become homogeneous.

Since the homogenization process takes place in a line, this machine is also called an inline homogenizer.



CHEMICALS

Adhesives, agricultural chemicals, tar, defoamer, gels, catalysts, carbomer, carbopol, concrete additives, foil and films, synthetics, mineral oils, resins, polyvinyl alcohol (PVA), mastics, waxes, paraffin, rubber solutions, etc.

COSMETIC

Creams, deodorants, fragrances, cosmetic gels, hair polishes, solid/liquid soaps, lipstick, lotions, nail polish, perfume, pigments, shampoo, sunscreen, toothpaste and tooth gel etc.

PHARMACY

Syrups, food supplements, gels, ointments, vaccine emulsions, tablet coatings, solutions, etc.

PAINTS

Automotive paints, roll, and container coatings, decorative paints, floor coverings, industrial coverings, sighting color, printing inks, polishers, pigments, wood preservation, varnishes and glazes, etc.

FOOD AND BEVERAGES

Flavors, baby formula, milk powder, chocolate, fruit juice, pectin, oils, honey, locust bean gum, ice cream mix, marmalades and jams, milk and dairy products, mustard, ketchup, mayonnaise, soups, sauces, molasses, starchy products, agar-agar, guar, gum arabic, etc.