

turbomixer®

V E R T I C A L H E A D M I X E R

**TURBO EMULSIFIER HEAD**

The turbo emulsifier head is completely made of stainless steel AISI 304, externally glazed and internally finished with ceramic micro-balls water blast. The head is composed of three essential parts:

- Rotor
- Stator
- Double-wall cover for chilled fluid circulation

The stator is jacketed in order to permit the cooling liquid circulation. The stator and the rotor are equipped with prismatic teeth at squared section which intersect at regular steps.

The teeth are fixed to the stator-rotor through a special process of braze-welding and the new rotary seals certified FDA guarantee a perfect sanitification of the head during washing cycle. The product which enters into the head is mixed thanks to the action carried out by the teeth which allow also effective and uniform air absorption to the product. The injection of air, which is previously treated by suitable cleaning filters, take place directly in the head, while the quantity to be injected is regulated through a fluxmeter with a needle valve. The work pressure in the head is adjustable through a pneumatic device of counter pressure. The head is powered by an electrical motor controlled by vector frequency converter.



Temperature Check

Pressure Check

Foamed Product Exit

Chilled Fluid

Heat-exchanging Chamber with Counter Water Flow comparing to the product

Stator

Rotor

Product Entrance

Air Injection

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