Low-Energy-Process
SAVING TIME AND ENERGY

- For emulsions with fat and water phases
- Only fat phase to be heated
- Immediate emulsifying of both phases through EKATO S-JET homogenizer technology
- Significantly shorter cooling and batch times
- Trials and process evaluation in our labs (scales: 3 to 1000 liters)

Homogenizer EKATO S-JET
Agitator EKATO PARAVISC

Comparison Low-Energy-Process vs. HOT/HOT
Moisturizing cream, medium viscosity (O/W, 5000 liter, 42% fat phase)

Low-Energy-Process
Cooling time: 39-28 °C, 60 min

HOT/HOT process:
Cooling time: 80-28 °C, 146 min

Time saved: 86 min = 59%

Saving potentials of Low-Energy-Process
with various fat phases %

Example:
Fat phase 35%
Savings:
time (80%),
energy (65%)

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