EKATO

UNIMIX 500, 1000, 2000

Pre-engineered solutions: UNIMIX next generation mixers are ideal for the production of a wide variety of cosmetic products with their advantageous sizes and equipment based on EKATO's many years of experience.

TECHNICAL EQUIPMENT:

- · PARAVISC scraper agitator for axial mixing
- Baffle with product temperature measuring point
- S-JET homogenizer for internal and external homogenizing
- 3 subsurface suction valves
- EPOS plant control with the options: InterAction, SmartCatch, electronic signature, RecipeCreator Matrix, BatchReporter, RecipeCreator FlowChart
- Electric lifting device for 500l and 1000l
- Integrated CIP system
- Integrated temperature control system
- Integrated vacuum system



DIMENSIONS

Size	Useable volume (I)	Length (mm)	Width (mm)	Height closed (mm)	Lid open (mm)	Weight (kg)
UNIMIX 500*	70-500	1,320	2,400	3,350	4,510	7,300
UNIMIX 1000	120-1,000	1,350	2,700	3,840	5,200	7,800
UNIMIX 2000*	200-2,000	1,760	3,000	4,200	5,950	8,500

^{*}Dimensions may vary due to technical changes



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