

Colloid Mills

Wet-mixing colloid mills reduce particle sizes and provide uniform distribution for food, pharmaceutical and cosmetic manufacturing. They feature a milling head that has a rotor and stator gap that can be adjusted while running to achieve particle size reduction and micron dispersion, dispersions and emulsions of varying viscosities. Providing precise process control, repeatability and consistency, these mills are suitable for in-line applications or batch processing - anywhere particle size reduction and uniform distribution are desired. Available with flow rates from 12 to 7500 GPH, they are offered in K-Series Industrial Models and Z-Series Sanitary Models with 316 stainless steel construction and Viton O-rings that comply with 3A, USDA and FDA standards.

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