

PREPARATION SYSTEM

Food Colloid Mill

PRODUCT CODE	CATEGORY	ORIGIN
EQMH-CHINA-MY3155001	Preparation System	China, exported worldwide



Description

A food colloid mill grinding and homogenising food pastes and suspensions to a fine particle size by shearing the product between a rotating and a stationary surface at a close controlled gap.

Colloid mills are what produce the smooth texture in peanut butter, tahini, sauces, chilli pastes, fruit preparations and emulsified products, and the gap setting rather than the machine size is what determines fineness. Heat generated in the grinding zone has to be managed on fat-bearing products, which is why cooled versions exist. Contact us with your product and target particle size and we will advise on the mill and whether cooling is required.

Technical specification

Colloid mill is damp type super- particulate new type processing equipment, applying for homogenization, emulsification, dispersing, mixing, smashing, milling for emulsification, it is applied widely in such industries as food (jam, juice, dairy, plant albumen beverage, etc), medicine (all kinds of syrup, nutrition liquid, Chinese traditional medicine, poultice, etc)

Request a quotation

Send your capacity, voltage and destination port and we will reply with drawings, a price and a lead time within one working day.

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