

# Hightech

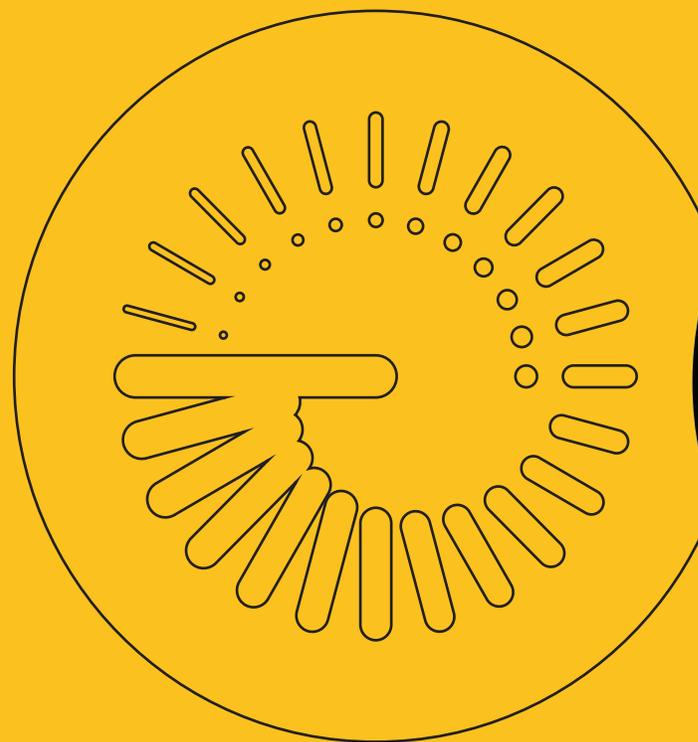


## Emulsifier EM

Guaranteed efficiency and quality, machines built to last.  
We are committed to the best hygiene and maintenance practices.

# Ensuring quality and productivity.

The Hightech line of Emulsifiers EM features cutting systems with up to 04 discs, ensuring high efficiency in the emulsification and homogenization process.



**Up to 04 cutting sets**

Diverse setups for different raw materials and emulsions.



**Vacuum system**

Better emulsification quality by eliminating air in the mixture.



**Positive displacement pump**

Product input can be automatically controlled.



**Temperature control**

Possibility for automatically controlling the input and output temperature.



**Product pressure control**

Allows pressure control in the equipment through a PID system for the raw material feed pump.



**Repair or replacement parts:**

- Cutting discs
- Knives

- Applications:**
- Mortadella, sausage, chocolates,
  - jam, and emulsions



# Emulsifiers EM Line



Model	Dimensions (mm)	Power (kW)
EM 150	L: 1912 W: 800 H: 1193	22
EM 175	L: 2700 W: 1637 H: 2185	147
EM 225	L: 2696 W: 1730 H: 2282	184

