

COL VERTICAL COLLOID MILL

HD Process supply vertical (COL-V) and in-line (COL-P) colloid Mills. Colloid mills work on the rotor-stator principle: a rotor turns at high speeds (1400 2800 RPM). These mills allow for adjustment of the gap between the (coned) rotor and stator with wider settings providing a slightly coarser product texture if required. In some cases for in-line mills with high viscosity product a pusher pump may be required.

Colloid mills can work with chunkier, more viscous and more sticky products compared to standard emulsifiers. Some of the tricky application where colloid mills come into their own include - mincemeat (for pet food), peanuts (to become peanut butter), chillis (for sauces), almonds (for almond milk).

The internal forces evenly disperse, emulsify, smash and homogenize various semi-liquids, liquids and emulsions.

Colloid Mill Industries

Food industry; Chemical industry; Daily chemicals; Pharmacy; Other industries;

Main Parameters

Model	Emulsified granularity Single cycle or multi-cycle(um)	Regulating rage(mm)	Output (variable with different medium) (t/Hr)	Electrical power (KW)	Rotatiuon speed (r/min)	Stand Voltage	Diameter of milling slice	Diameter of feed inlet	Diameter of feed outlet	Port size of cooling system	Dimension L xWxH (mm)
CO-V50	5-40	1-0.01	0.01-0.2	1.1	2900	380	50	32	15	1/8"	420×280×760
CO-V 80	3-40	1-0.01	0.3-1	3	2900	380	80	50	25	1/4"	520×400×900
CO-V100	2-40	1-0.01	0.5-2	5.5	2900	380	100	50	32	1/4"	560×420×950
CO-V120	2-40	1-0.01	0.7-3	7.5	2900	380	120	65	40	1/4"	560×420×950
COL-V 80	2-40	1-0.01	0.3-1	4	2900	380	80	50	25	1/4"	640×550×1030
COL-V100	2-40	1-0.01	0.5-2	5.5	2900	380	100	50	32	1/4"	750×620×1080
COL-V120	2-40	1-0.01	0.7-3	7.5	2900	380	120	65	40	1/4"	750×620×1080
COL-V140	2-40	1-0.01	1-4	11	2900	380	140	80	40	1/4"	820×700×1250
COL-V180	2-40	1-0.01	2-7	15	2900	380	200	120	65	1/4"	980×800×1550
COL-V280	2-40	1-0.01	3-10	22	2900	380	250	120	65	1/4"	1140×900×1850

COL-V AND CO-V VERTICAL COLLOID MILL



Sanitary split-case colloid mill
(COL-V) (sanitary version)



Normal vertical colloid mill
(CO-V) (normal version)



Normal split-case colloid mill
(COL-V) (normal version)



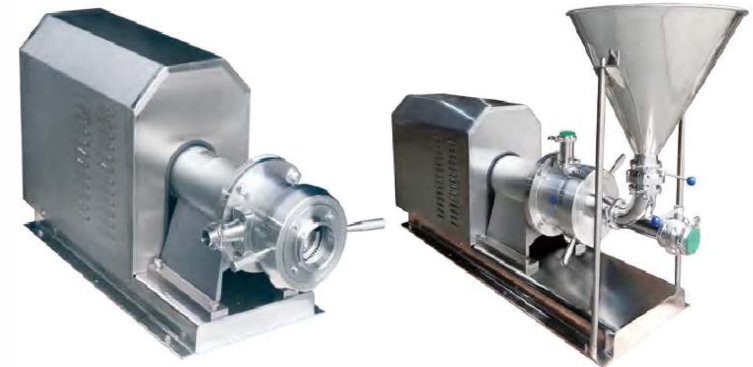
Sanitary vertical colloid mill
(CO-V) (sanitary version)

COL-P IN-LINE COLLOID MILL

The in-line type colloid mill is a horizontal design, with high-speed rotation, and adjustable gap between rotor and stator. The rotor turns at high speeds (1400 2800 RPM). Wider head settings providing a slightly coarser product texture if required. In some cases for in-line mills with high viscosity product a pusher pump may be required.

Colloid mills can work with chunkier, more viscous and more sticky products than comparable standard in-line emulsifiers. Some of these applications include mincemeat and vegetable soups (for processed food).

The internal forces evenly disperse, emulsify, smash and homogenize various semi-liquids, liquids and emulsions.



In-Line / Pipeline versus Vertical Colloid Mill layout

Main Parameters

Model	Emulsified granularity Single cycle or multi-cycle(um)	Regulating range(mm)	Output(variable with different medium)(T/Hr)	(Electrical power(Kw)	(Rotation speed(r/min)	Diameter of milling slice	Diameter of feed inlet	Diameter of feed outlet	Port size of cooling system
COL-P 80	2-40	1-0.001	0.3-1	4	2900	80	50	25	1/4"
COL-P 100	2-40	1-0.001	0.5-2	5.5	2900	100	60	32	1/4"
COL-P 120	2-40	1-0.001	0.7-3	7.5	2900	120	65	40	1/4"
COL-P 140	2-40	1-0.001	1-4	11	2900	140	80	40	1/4"
COL-P 180	2-40	1-0.001	2-7	15/18.5	2900	200	120	65	1/4"
COL-P 280	2-40	1-0.001	3-10	22/30	1450/2900	280	120	65	1/4"
COL-P 320	2-40	1-0.001	4-15	37/45	1450/2900	320	150	76	1/4"