

CONTAINERS • AGITATORS
EMULSIFIERS • MIXERS
HOMOGENISERS • MACERATORS

*Sectors: Food • Pharmaceutical
Cosmetic • Chemicals*



50 to 5000 Litres

An innovative line of: CONTAINERS, AGITATORS, EMULSIFIERS, MIXERS, HOMOGENISERS, MACERATORS

Standard and personalised solutions to satisfy your different operating requirements. The factory is able to build personalised solutions to meet all customer specifications: Reliable machines to guarantee the highest quality results.

All Tecnolab products are designed and manufactured to conform to the CE regulation and are extremely strong, corrosion resistant, simple to utilise and maintain.

Only top quality, reliable materials are utilised in construction. This is combined with an excellent technical support service at our factory to ensure a good point of contact for any problems or new requirements.

GENERAL CHARACTERISTICS

- Manufactured with top quality selected and certified materials, equipment can be supplied in conically-truncated, or cylindrical form, with specific bottom part
- Available with various types of internal finish and with external surface satined, flowered or balled.
- Constructed in Stainless steel AISI 304 or AISI 316
- Only specified and recommended materials are used for valves and washers.

CONTAINERS

Ideal for storage, transportation and the movement of any product.

Can be supplied with: anti-dust and watertight covers, fixed support or mobile carriage basis, anti-oxidant lids, visualisation column for level and drawing.

AGITATORS

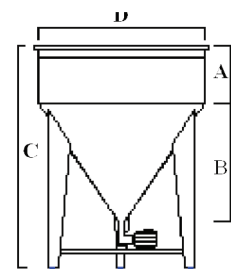
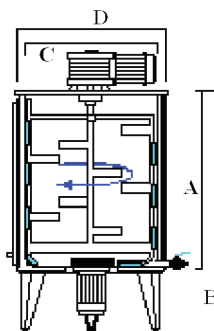
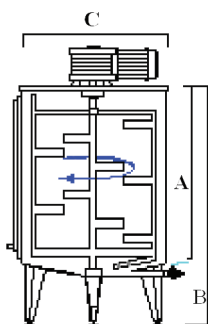
These are manufactured with vibration or alternating rotation racks.

EMULSIFIERS, MIXERS, HOMOGENISERS AND TURBO-EMULSIFIERS

Ideal for preparation and mixing dense products such as; Shampoo and creams

- Mixing can be with centrifugal pumps, with multiple impeller; with interchangeable propellers and also with double rotating anchor.
- Drive can be single-phase or three-phase motor with double speed.
- Motor support bars applied laterally with oil recovery safety system.
- Double thermal isolation chamber - on request - with direct thermostatic electronic control. Cooling with external supply or closedcircuit system.
- Turbo-Emulsifiers with holes or slots with double emulsion system and angled blades for varying agitation. Electronically controlledvariable speed.
- Electrical panel to Norm IP 65, complete with: Manual override safety switch and emergency button, setting and display of temperature, checking and visualisation indicator lamps, speed regulator and fully protected in Plexiglas.

TECHNICAL CHARACTERISTICS



Model CCT	50	100	200	300	400	500	
Capacity Lt	50	100	200	300	400	500	
Dimensions mm	A	600	750	900	900	1000	1100
	B	1000	1150	1300	1300	1400	1500
	C	400	500	600	700	780	800
	D	500	600	700	800	900	950

Model TCA	50	100	200	300	400	500	
Capacity Lt	50	100	200	300	400	500	
Dimensions mm	A	200	240	270	310	360	400
	B	600	620	640	660	700	700
	C	1100	1160	1200	1270	1400	1400
	D	500	600	800	900	1000	1000

Model CFC	50	100	200	300	400	500	1000	
Capacity Lt	50	100	200	300	400	500	1000	
Dimensions mm	A	550	680	800	850	900	1100	1350
	B	950	1080	1200	1250	1300	1500	1850
	C	400	480	620	700	780	800	1000

Manufactured in Italy by:



Via Vitale Rosi 42, 06038 SPELLO (PG) Italy
 Tel: +39 0742 651941 or +39 0742 301524 Fax: +39 0742 301435
 Web: www.timatic.it Email: info@timatic.it