INTERPUMP PROCESS TECHNOLOGY

HOMOGENIZERS - COLLOIDAL MILLS - PISTON PUMPS - AGITATORS



COLLOIDAL MILL
MODEL
BMC037

BMC colloidal mills are highly efficient machines capable of processing up to 12.000 l/h of product, grinding solids and creating emulsions in applications such as plant-based foods, baby food, hummus, soups, sauces, and seaweed.

PERFORMANCES						
MODEL	INSTALLED POWER [kW – rpm]	WORKING PRESSURE (bar)	CAPACITY (l/h)	Width [mm]	Length [mm]	Height [mm]
BMC037	37 – 3000	6	12.000	700	600	1.270

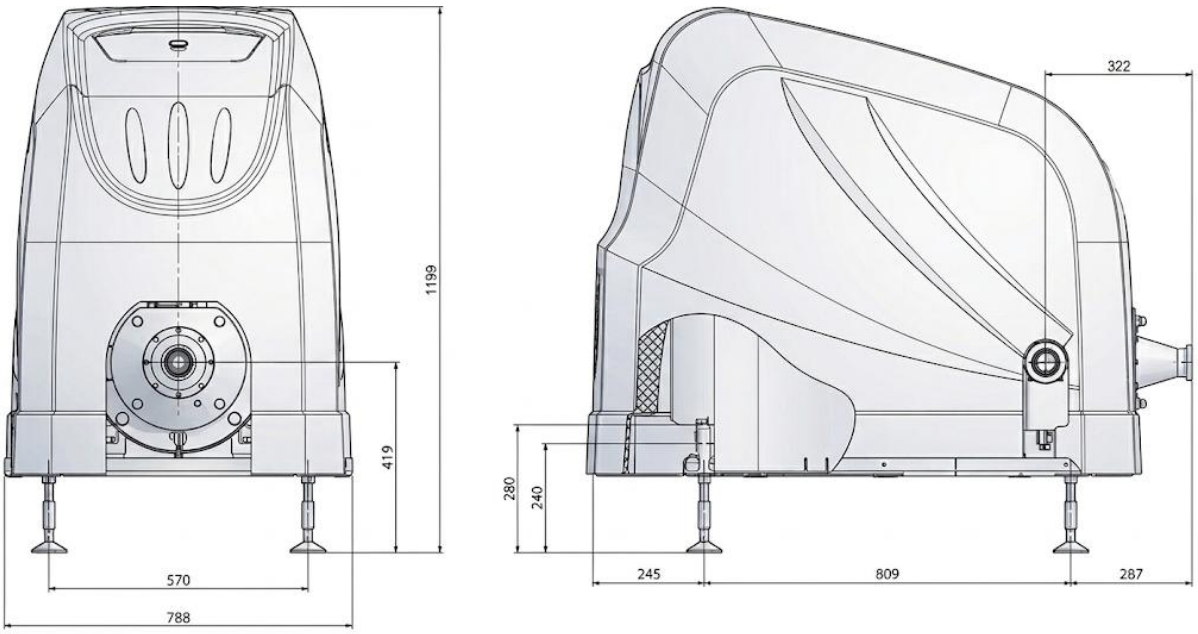
TECHNICAL DATA	
Machine weight (kg)	600
Connection product inlet & outlet	DN40/DN40
Cooling water consumption l/h	60
Cooling water inlet/discharge connection	G 1/2”

Design according to MACHINE DIRECTIVES and the HARMONIZED EUROPEAN STANDARD in force.

Brand of **INTERPUMP GROUP S.p.A.**
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MILL CHARACTERISTICS

- AISI 630, Stainless steel rotor and stator for improved wear resistance
- Cooled Hygienic dual cartridge tungsten carbide mechanical seal, EPDM
- Connections available in Clamp BS 4825, DIN 11851
- Terminal Box
- Flow switch + solenoid valve for cooling water
- Cooled Hygienic dual cartridge tungsten carbide mechanical seal, EPDM

EXTRA FEATURES

- Stator and Rotor available in Duplex SAF2205
- Wetted parts Ra < 0.6 µm
- Electrical Power board installable inside of the machine

***Technical specifications are not mandatory and subject to change without notice.

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