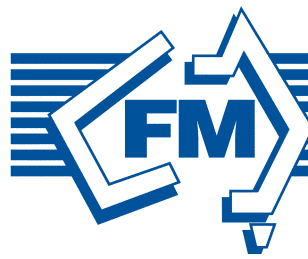


**MADE IN
AUSTRALIA**



**FALLSDELL PTY.
MACHINERY LTD.**

A.B.N. 76 977 877 192

(Incorporated in N.S.W.)

Machinery Merchants & Engineers Servicing the Food,
Chemical, Cosmetic, Pharmaceutical & Allied Trades

EMULSIFIERS

NEW, IMPROVED HYGIENIC HI-FLOW DESIGN

Featuring all stainless steel construction, these heavy duty, high shear Emulsifiers are especially suitable for Food, Chemical, Cosmetic and Pharmaceutical processes requiring rapidly produced Solutions, Gels, Suspensions or Homogenous Emulsions.

Batch Type Emulsifier

Products:

Creams
Lotions
Gels
Sauces
Mustards
Mayonnaise
Dressings
Soups
Shampoo
Conditioner
Gums and Resins
Glues and Adhesives
Soaps and Detergents
Oils and Greases
Inks and Dyes
Insecticides
Oils
Flavours
Beverages
Polishes
Varnishes
Paints
Dairy



In-line Emulsifier



Features:

- 316 grade polished stainless steel wetted parts
- New hygienic quick clean design, no tools required
- High flow impeller
- Interchangeable screens
- External seal design
- IP56 rated T.E.F.C. motors

Options:

- Flameproof motors, Exe or Exd
- Interchangeable head and screen designs
- Shaft length (RB) only
- S/S motor cover and trolley (RC only)

Emulsifiers are used for the rapid disintegration of solids, reduction of agglomerates and production of stable emulsions, gels and suspensions in either batch or continuous processes.

How the Emulsifier works:

The mixing cycle is divided into three stages, the first being when the materials are drawn into the mixing chamber and subjected to intense mixing in the chamber by the high speed rotor. The second stage occurs when the materials are expelled through the perforated screen and subjected to intense shear at extremely high velocity by the rotor blades. The third stage is the expulsion of the processed ingredients with great force and velocity into the body of the mix or into the recycling vessel.

66-68 Harley Crescent
Condell Park NSW 2200

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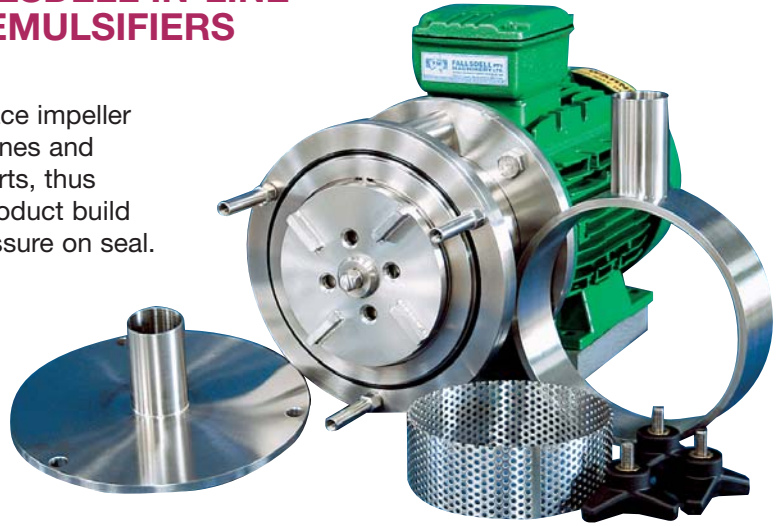
Due to continued improvement, Fallsdell Machinery Pty. Ltd. reserves the right to change the above specifications without notice.

FALLSDELL IN-LINE EMULSIFIERS

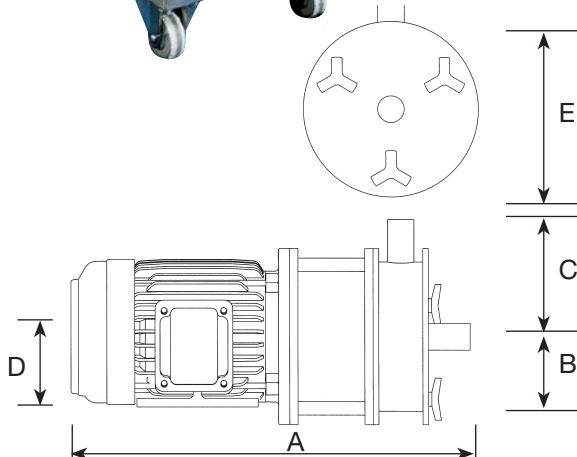


In-Line Emulsifier on Trolley (optional)

New design clean-in-place impeller with rear vanes and cleaning ports, thus reducing product build up and pressure on seal.



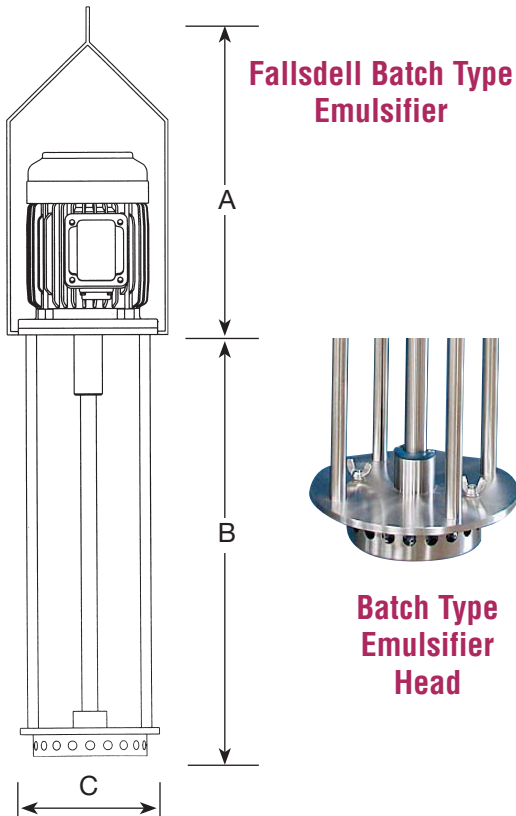
Hygienic quick clean design easily dismantled without tools



Approx. dimensions. Standard Motor

IN-LINE SPECIFICATIONS: All dimensions in mm

Model	RC22	RC40	RC75	RC11
Motor (k.w.)	2.2	4.0	7.5	11.0
(h.p.)	3.0	5.5	10.0	15.0
Capacity ltr/min	270	350	600	600
A	515	570	650	650
B	100	100	100	100
C	160	160	160	160
D	90	115	130	130
E	200	200	200	200
Inlet ø	38	50	63.5	63.5
Outlet ø	38	38	50	50



Fallsdell Batch Type Emulsifier

Batch Type Emulsifier Head

BATCH SPECIFICATIONS: All dimensions in mm

Model	RB.75	RB22	RB40	RB75	RB11
Motor (k.w.)	.75	2.2	4.0	7.5	11.0
(h.p.)	1.0	3.0	5.5	10.0	15.0
Batch Size (ltr)	200	600	1000	2000	2000
A	410	450	550	725	725
B	840	845	1050	1060	1060
C	200	200	250	300	300

Note: Capacities listed are indicative of MAXIMUM capacity on simple mixtures of MINIMUM viscosity. Actual results depend on viscosity of materials, vessel shape, nature of process, etc.

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