



SHAPING IDEAS SINCE 1994





DUMEK

GENERAL CATALOGUE



MARCHESINI
— **GROUP** —

BEAUTY

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01 | VACUUM TURBOEMULSIFIERS

- 8 LAB VACUUM TURBOEMULSIFIERS | **TURBO-MEK 5 - 10 SERIES**
- 10 VACUUM TURBOEMULSIFIERS | **TURBO-MEK 25 - 1000 SERIES**
- 11 PLANT VACUUM TURBOEMULSIFIERS | **TURBO-MEK 1500 - 6000 SERIES**
- 12 FIX TURBOEMULSIFIERS | **TURBO-FIX**

02 | MELTERS

- 15 MELTERS | **MELTER SERIES**
- 16 FLEX-MELTER | **FLEX-MELTER SERIES**

03 | LAB MACHINES

- 20 FILLING MACHINES | **E-FILLY SERIES**
- 20 FILLING MACHINES | **FILLY SERIES**
- 20 METAL TUBE CRIMPER | **CH10**
- 20 SCREW CAPPER | **AV30**

DUMEK, PART OF MARCHESINI GROUP BEAUTY, PRODUCES A WIDE RANGE OF MACHINES FOR PROCESSING LIQUID AND CREAMY PRODUCTS, ESPECIALLY EMULSIONS (CREAMS AND MILKS), SERUMS, OILS AND BALMS, GELS AND LOTIONS.

The history of Dumek started back in 1979 when engineer Luigi Pizzirani met a gifted chemistry professor who was working in Milan who invited him to work on designing a turbo-emulsifier for use in a university research laboratory.

Pizzirani constructed the first two prototypes which were delivered for testing. This heralded the launch of Dumek, which promptly received its first orders: more than 30 machines in the first year alone.

In 1985, in response to continuous market demands for machines with increasingly high-tech performance and the ability to handle high-volume workloads, Dumek expanded its turbo-emulsifier range to 12 models, ranging from small machines with a 5-litre capacity for laboratory use, to 2000-litre versions for industrial production.

From 1986-1989, Dumek consolidated its presence in the mixer sector and embarked on a major industrial plan. New ideas and the acquisition of electronic technologies enabled the company to obtain its first patent for an application designed for the automated control of machine work cycles and the storage and reproduction of formulae or recipes, a field in which Dumek has always been a trailblazer.

Today Dumek is highly specialised in the cosmetic and pharmaceutical processing machinery sector, with over 3,000 operational items.

In 2017, Dumek became part of the Marchesini Group Beauty, in a move that extended the Group's range of machinery in view of its plans for expansion into the cosmetic sector.







01

MACHINE SOLUTIONS
VACUUM TURBOEMULSIFIERS

TECHNICAL DATA

TURBO-MEK USEFUL CAPACITY	CAPACITY (L)		DIMENSIONS (mm)	WEIGHT (kg)	POWER (KW-A)	SUPPLY (V-Ph-Hz)
	(max)	(min)				
5	8	2,5	1350x800x1800 h (2250)	450	5-16	400-3-50
10	14	3,5	1350x800x1800 h (2250)	500	6-18	400-3-50
25	34	8	1450x800x1800 h (2400)	740	12-24	400-3-50
50	73	15	1600x980x1800 h (2400)	780	12-24	400-3-50
100	135	30	1800x800x1900 h (2650)	960	16-29	400-3-50
150	180	50	1850x800x2000 h (2800)	1100	18-32	400-3-50
200	230	67	2000x800x2000 h (2850)	1200	18-35	400-3-50
300	375	100	2100x1000x2400 h (3400)	1900	31-56	400-3-50
400	480	130	2300x1000x2400 h (3450)	2000	31-56	400-3-50
500	579	170	2300x1100x2470 h (3500)	2200	39-62	400-3-50
600	720	200	2550x1300x2700 h (3850)	2800	48-84	400-3-50
1000	1215	300	2750x1300x2800 h (4100)	3500	58-103	400-3-50
1500	1820	500	3050x1800x3350 h (4300/5000 tilting)	4000	53-101	400-3-50
2000	2300	650	3150x1800x3350 h (4400/5200 tilting)	4500	53-101	400-3-50
3000	3250	1000	3350x1900x3750 h (4600/5670 tilting)	5000	80-125	400-3-50

LAB VACUUM TURBOEMULSIFIERS

TURBO-MEK 5 - 10 SERIES

Vacuum turboemulsifiers suitable for processing liquid and creamy products for laboratories, pilot plants and very small-scale productions.

- Lifting lid
- Tilting vessel
- Base entirely realized in AISI 304 stainless steel
- Vessel equipped with jacket for heating by electric resistances and cooling
- Vessel insulating jacket
- Integrated melter (option)

- Turbine positioned on the vessel bottom having a speed regulated by inverter
- Slow mixer with counter-rotating movement having a speed regulated by inverter
- Vacuum circuit
- 12" Touchscreen
- D-connect for connection and remote service with dedicated App (option)



Featured Model:
TURBO-MEK 10



RANGE

5 - 10 litres

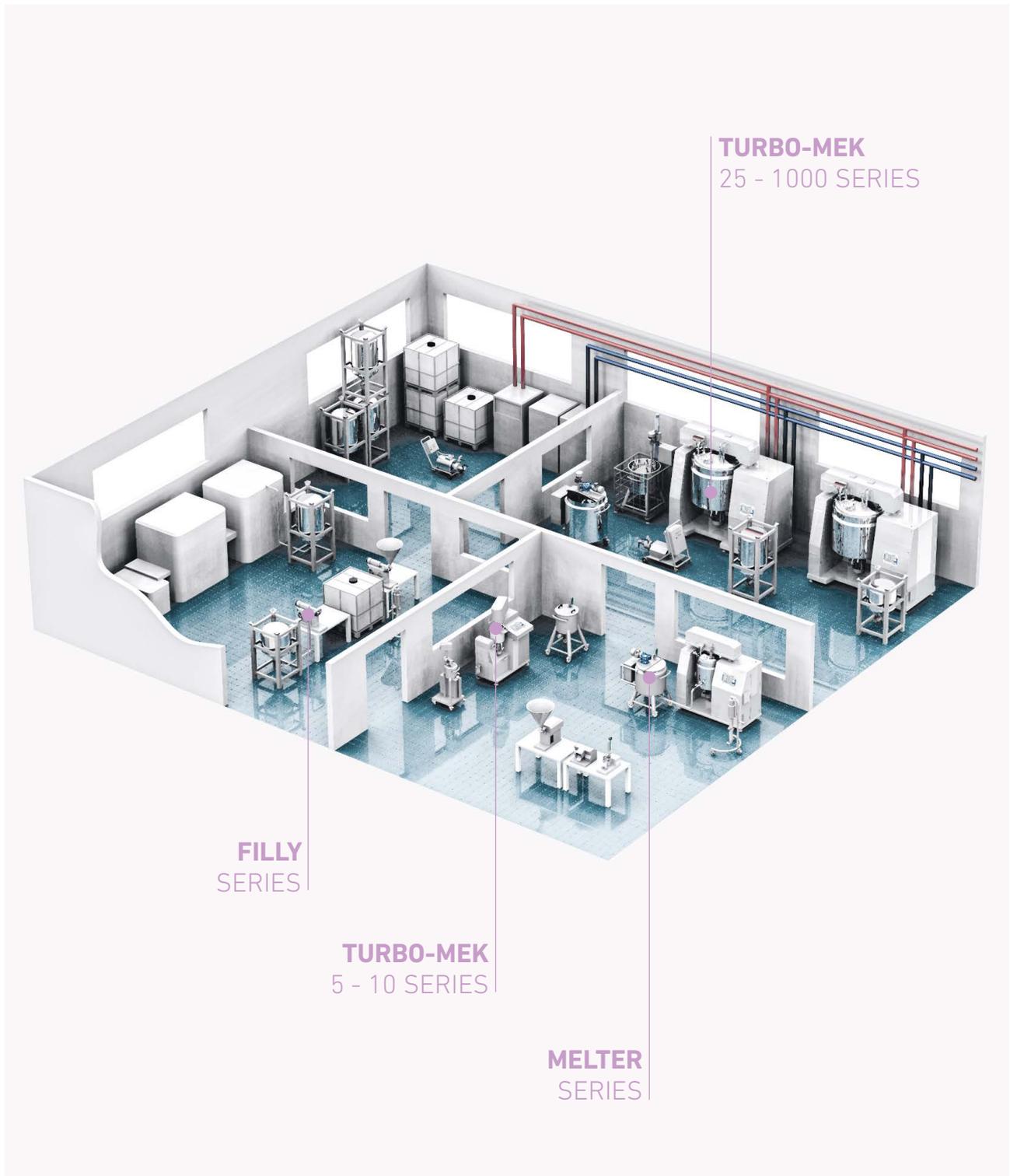
Made by



DUMEK

LABORATORY

A laboratory where Dumek machines are used for processing liquids, creams and pastes to guarantee impeccable products in terms of lustre, stability and conservation.



VACUUM TURBOEMULSIFIERS

TURBO-MEK 25 - 1000 SERIES

Vacuum turboemulsifiers suitable for processing liquid and creamy products for medium scale productions.

- Lifting lid
- Tilting vessel
- Base entirely realized in AISI 304 stainless steel
- Vessel equipped with jacket for heating and cooling
- Vessel heating by electric resistances or by steam
- Vessel insulating jacket
- Ancillary melters (option)
- Turbine positioned on the vessel bottom having a speed regulated by inverter
- Slow mixer with counter-rotating movement having a speed regulated by inverter
- Slow mixer with double-planetary blades (option)
- Vacuum circuit
- Vessel emptying by pressure (option)
- Set up for inside vessel washing (option)
- 12" Touchscreen
- D-connect for connection and remote service with dedicated App (option)
- Full Atex certification (option)



Featured Model:
TURBO-MEK 300

RANGE

25-1000 litres with
intermediate capacities



PLANT VACUUM TURBOEMULSIFIERS

TURBO-MEK 1500 - 6000 SERIES

Vacuum turboemulsifiers suitable for processing liquid and creamy products for large scale productions.

- Lifting lid
- Tilting vessel (option, up to 3000 litres)
- Base entirely realized in AISI 304 stainless steel
- Vessel equipped with jacket for heating and cooling
- Electric or steam vessel heating system
- Vessel insulating jacket
- Ancillary melters (option)
- Turbine positioned on the vessel bottom having a speed regulated by inverter
- Slow mixer with counter-rotating movement having a speed regulated by inverter
- Product recirculation line with 2 stage turbine system (option)
- Slow mixer with double-planetary blades (option)
- Vessel emptying by pressure (option)
- Vacuum circuit
- Set up for inside vessel washing (option)
- 12" Touchscreen
- D-connect for connection and remote service with dedicated App (option)
- CIP and SIP systems with possible storage tanks
- Staircases and mezzanine in AISI 304 stainless steel
- Full Atex certification (option)



Featured Model:
TURBO-MEK 2000

RANGE

1500-6000 litres with
intermediate capacities



FIX TURBOEMULSIFIERS

TURBO-FIX

Vacuum turboemulsifiers suitable for processing liquid and creamy products for medium and large scale productions, featuring with a fixed cover and vessel.

- Vessel equipped with jacket for heating and cooling
- Electric or steam vessel heating system
- Vessel insulating jacket
- Ancillary melters (option)
- Turbine positioned on the vessel bottom having a speed regulated by inverter
- Slow mixer with counter-rotating movement having a speed regulated by inverter
- Vessel emptying by pressure
- Vacuum circuit
- Set up for inside vessel washing (option)
- 12" Touchscreen
- D-connect for connection and remote service with dedicated App (option)
- CIP and SIP systems with possible storage tanks
- Staircases and mezzanine in AISI 304 stainless steel
- Full Atex certification (option)



Featured Model:
TURBO-FIX 2000



RANGE

300-10000 litres with
intermediate capacities





02 | MACHINE SOLUTIONS
MELTERS

MELTERS

MELTER SERIES

Turboemulsifier ancillary units for heating the oil/water phase or, when equipped with an adequate mixing system, a processing unit suitable for some creamy products, which do not require sophisticated emulsifier functions.

- Electric or steam vessel heating system
- Product temperature thermo-regulation
- Vessel insulating jacket
- Slow stirrer and/or fast agitator available
- Base on braking casters, or palletised
- Lid in two parts, one openable



Featured Model:
MELTER 50

RANGE

30-5000 litres with intermediate capacities
and customised/higher capacities



Made by



DUMEK

FLEX-MELTER

FLEX-MELTER SERIES

Extremely flexible and customisable machine which, thanks to the motor on the bottom of the container, can fit a variety of quickly interchangeable anchors and mixing blades, making it versatile in processing raw ingredients.

- Electric vessel heating system
- Product temperature thermo-regulation
- Vessel insulating jacket
- Base on braking casters, or palletised

- Main motor installed on the bottom for improved access
- Quick & Easy interchangeable slow mixer anchor shaped (Flex option)



Featured Model:
FLEX-MELTER



RANGE

100-300 litres with
intermediate capacities



FLEXIBILITY AND CUSTOMISATION

Our extremely flexible and customisable machines can fit a variety of quickly interchangeable anchors and mixing blades, making them the best solution for processing raw ingredients.



03 | MACHINE SOLUTIONS
LAB MACHINES

SEMI-AUTOMATIC FILLING MACHINES

Dumek semi-automatic volumetric filling machines are suitable for filling liquid, creamy and pasty products without the need to replace any component intended for the cosmetic, chemical and food industries.

TECHNICAL DATA

MODEL	DRIVES	RANGE (ml)	DIMENSIONS (mm)	WEIGHT (kg)	SUPPLY
FILLY MICRO	PNEUMATIC	3 - 125	350x940x550 h	45	6/8 Bar
FILLY 350	PNEUMATIC	5 - 350	350x940x550 h	45	6/8 Bar
FILLY 600	PNEUMATIC	10 - 600	350x940x550 h	45	6/8 Bar
FILLY 1100	PNEUMATIC	20 - 1.100	350x1000x550 h	60	6/8 Bar
e-FILLY	ELECTRIC	2 - 250	390x800x870 h	70	230 Volt 1P 50 Hz



LAB MACHINES

FILLING MACHINES

e-FILLY SERIES

MAIN FEATURES

- Filling range: 2 - 250 ml
- Electric running with touch panel
- The suction and batch speeds are independent and separately adjustable
- The machine operates with an intermittent or continuous cycle
- Wi-fi remote control via Tablet and Smartphone with a dedicated APP D-connect® (option)



FILLING MACHINES

FILLY SERIES

MAIN FEATURES

- Wide dosage range, up to 1100 ml
- Pneumatic running
- The suction and batch speeds are independent and separately adjustable
- Machine operates with an intermittent or continuous cycle
- Top bench or on wheels



METAL TUBE CRIMPER

CH10

MAIN FEATURES

Semi-automatic metal tubes closer to crimp metal tubes up to a diameter of 40 mm



SCREW CAPPER

AV30

MAIN FEATURES

Semi-automatic screw capper suitable for closing any kind of cap cylindrical or conical in shape, rough or smooth, chromate or golden, on any kind of bottle and jar









PROCESSING SOLUTIONS

Dumek mixes tradition and innovation to provide the best solutions for processing cosmetic products.

The technical specifications given in this catalogue are subject to change without prior notice or liability. Size range may vary in accordance with the different applications. Dumek constantly updates its products to meet market needs.



**MARCHESINI
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