LIQUID POWDER MIXING MACHINE

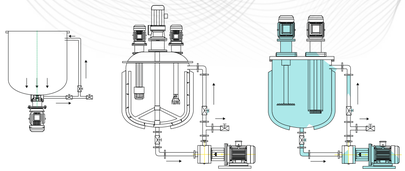
TIPCO offers Liquid Powder Mixing (LPM) solutions for powder wetting and dispersing machines that provide fast, lump-free wetting and dispersing of various powders or granules in liquids. Suitable for both continuous as well as batch (recirculation) processes.

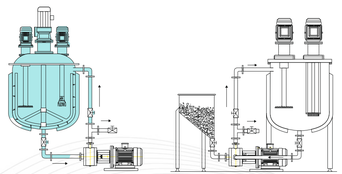
TIPCO LPM works on a special Rotor Stator System that generates a large negative pressure and absorbs powder, without dust formation and loss-free, directly into the liquid. The inducted powder is dispersed immediately and under high shear.



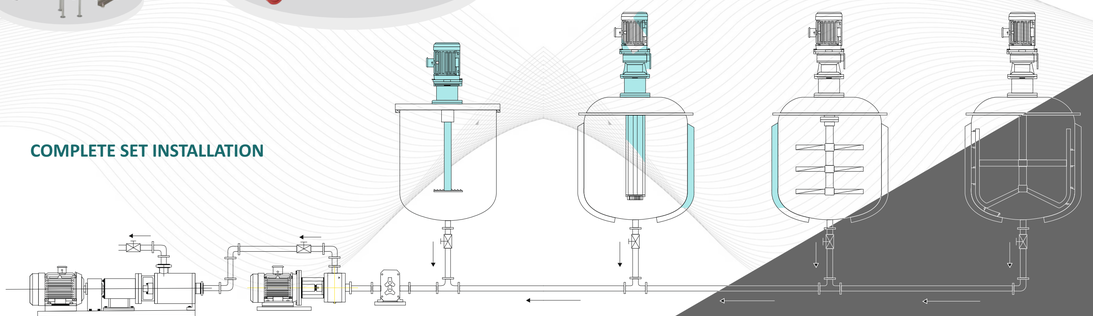


POWDER - ABSORBING





COMPLETE SET INSTALLATION



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TIPCO ENGINEERING INDIA LIMITED

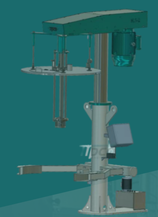
Manufacturer of Grinding Mill, Dispersers
Homogenizers & Turnkey Projects.

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Rai Industrial Area,
Sonipat, Haryana 131029

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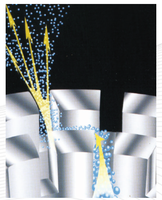
Homogenizers Series

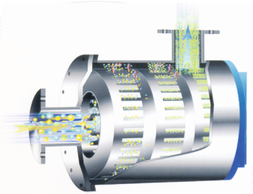
INK, COATING, PAINT & CHEMICAL

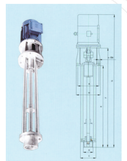
HOMOGENIZERS SERIES

Tipco Engineering provides a wide range of Homogenizers with the latest and improved technology. High shear Homogenizers are fast and efficient and are capable of producing a fine droplet or particle size, typically in the range of 2-5 microns. This degree of homogenization is suitable for the vast majority of products, such as creams and ointments, lotions, sauces and flavor emulsions and in various other industries.

High Shear Dispersing Machine a compound machine which combines the function of mixing, dispersing, fining, homogenizing, and emulsifying. Its invention is a revolution in mixing industry. It solves the problem that carried with the traditional machines, enhances the productivity and is applied intensively in chemical engineering food and pharmacy industries. Applicable medium Liquor and Liquor, Liquor and Solid.









Mesh Stator

Mesh stator, which is applied for mixing low-viscosity liquid, possesses ultra cutting speed; it is optimum for the preparation of latex and crushing and dissolving tiny granule in liquid.



Long-hole stator

Long-hole stator is applicable for rapidly crushing medium-size solid granule and the blending with liquid with medium viscosity; it provides the maximum area of cutting surface and good circulation.



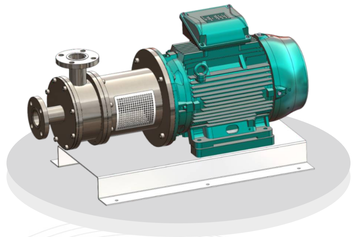
Round-hole stator

Round-hole stator is applicable for normal mixing or crushing big-size granule, the round holes in this stator provide the ultra circulation among all stator types, applicable for processing material of high viscosity.

37+ YEARS OF EXCELLENCE

IN-LINE HOMOGENIZER

In-line homogenizer is a high-pressure mechanical device used for creating a stable mixture or emulsion of two or more immiscible liquids, or for reducing the size of particles in a liquid. It is commonly employed in industries such as food and beverage, pharmaceuticals, and cosmetics for processes such as emulsification, dispersion, and particle size reduction.



Application of Homogenizers

- Pigments
- Oil Emulsions
- Petrochemical Blending
- Agro-Sc Formulation
- WDG Adhesives
- Cosmetics
- Face Creams
- Personal care
- Gels
- Body Lotions.



Food

- Mayonnaise
- Tomato Ketchup
- Chilly Paste

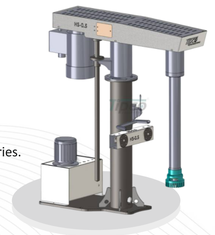
Quality & innovation beyond comparison

IN-TANK HOMOGENIZER

Tipco High-Shear In-Tank Homogenizer can be used to create emulsions, suspensions, lyosols (gas dispersed in a liquid), and granular products. It is used in the paint, adhesives, chemical, cosmetic, food, pharmaceutical, and plastics industries for emulsification, homogenization, particle size reduction, and dispersion, and in today's world with a lot of new evolutions, process changes to improve the quality and efficiency of the production process, the use of High shear Homogenizers are more. Our Homogenizers are fast and efficient and are capable of producing a fine droplet or particle size, typically in the range of 2 -5 microns. This degree of homogenization is suitable for the vast majority of products, such as creams and ointments, lotions, sauces, and flavor emulsions, and in various other industries.

Benefits

- Enhances product stability and shelf life.
- Reduces production time and costs.
- Ensures consistent product quality.
- Facilitates efficient and thorough mixing.
- Enables versatile applications across different industries.



Major Features

- High-speed impellers create intense turbulence for thorough mixing.
- Ideal for emulsification, dispersion, and particle size reduction.
- Ensures uniformity and consistency in liquid blending within the tank.
- Widely used in food and beverage, pharmaceutical, and cosmetic industries.
- Contributes to improved product quality and production efficiency.

Applications



Paint



Solvent Based Paint



Water Based Paint



Resin



Cosmetics



Ink



Coating

HIGH SHARE IN-TANK HOMOGENIZER

In-Tank Homogenizer is a machine used for the blending and mixing of liquids within a tank. It is designed to effectively reduce particle sizes and create a uniform mixture. By using high-speed impellers or rotors, the in-tank homogenizer generates intense turbulence, resulting in a consistent and homogeneous product.

This equipment is commonly employed in industries such as food and beverage, pharmaceuticals, and cosmetics for processes like emulsification, dispersion, and particle size reduction. The in-tank homogenizer significantly contributes to improved product quality, enhanced stability, and efficient production processes in various manufacturing applications.





