

# DISHO In-Line-Dispersing and Homogenizing Units

Soups – fruit juices – nectars – emulsions – sauces – salad mayonnaises – salad creams – etc.

## In-Line-DISHO

The KORUMA DISHO type in-line dispersing and homogenizing units are used for the rapid production of emulsions and dispersions.

Products with solids content can be wetted, mixed, disagglomerated and homogenized in the shortest possible time.

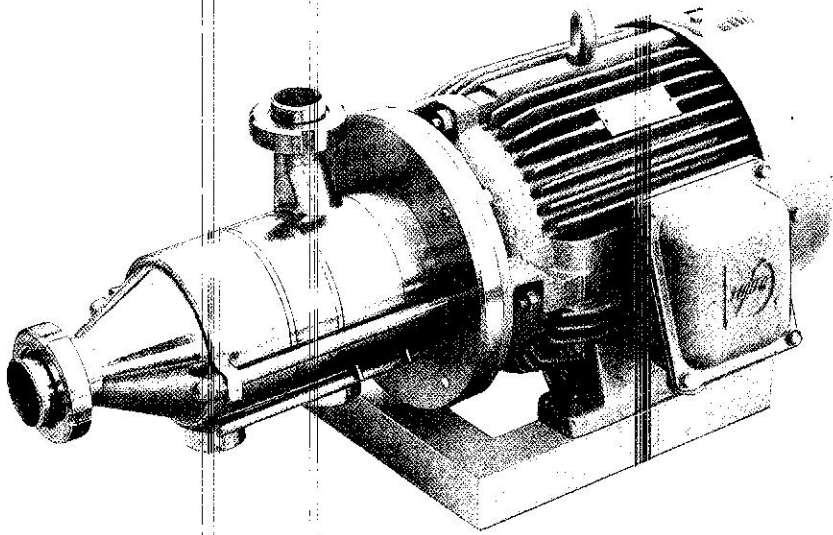
The units comprise two working chambers, in the first a mixing and feed combination, in the second a slotted rotor/stator system with conveying device.

According to the designated usage various rotor/stator systems are available with different slot widths, either single or multi-stage.

Machines with a capacity of 0.2 – 60 m<sup>3</sup>/h under continuous operation are available.

Design: special steel V 2 A (Aisi 304) oder V 4 A (Aisi 316), single or double action mechanical seal, two-speed motors or infinitely variable drivers.

Advantages: in addition to mixing and homogenizing the machines can also be employed as conveying equipment (pressure build-up outlet side approx. 1.5 bar).



## Mixing Homogenizer

For the preparation of emulsions the units can be converted into mixing homogenizers through the addition of a container on the inlet side and slewable recirculation pipe, and also with agitator if required.

In the case of smaller product loads or for the production of pre-emulsions, these units have a wide range of possibilities, e. g. for dissolving, decomposition of emulsifying agents and stabilizers.

Quick-action screw connections, easy dismantling and simple cleaning of the recirculation system ensure unproblematic operating, as no adjust-

