



COLLOID MILL



- CT Colloid Mill with an advanced design
- Suitable for food milling into cream or fluid forms
- Adjustable rotor speed by inverter
- The machine is installed with an electrical control panel which consists of main switch, start switch, stop switch, rotor speed adjuster, rotor speed digital display, and emergency stop switch.
- The colloid mill can be equipped with relevant auxiliary accessories, i.e. circulating pipeline for batch milling and jacketed vessel for temperature control.
- The special bearings and seals are specifically designed to maximize working life.

MODEL	CML-D50	CML-D75	CML-D100	CML-D125
Capacity (L/hr)	10 – 20	20 – 40	40 – 80	75 – 150
Rotor Diameter (mm)	50	75	100	125
Min. Volume per Operation (L)	1	2	4	7.5
Volume of Hopper (L)	2	4	8	15
Contacting Material	Stainless Steel Rotor, Stator, Hopper, Piping			
Max. Rotor Speed (rpm)	2,800 (Digital Display)			
Max. Product Viscosity (cP)	30,000			
Milling Mode	Batch and Continuous			
Heating / Cooling	External Water Heating / Cooling via Jacket			
Heating / Cooling Supply (Bar)	2 – 4			
Main Motor (kW) With Overload Protection	1.5 Yes	2.2 Yes	3.7 Yes	7.5 Yes
Electrical Supply	3 Phase / 380 V / 50 Hz			

Contact us for more information about CT products and services. We are keen on working with you:

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