



KappaVita® Homogenizing Mixer

For liquid to semi-solid Products



KAPPAVITA® Homogenizing Mixer Quality in every detail

For economic production in a highly competitive environment, you need the highest level of quality and reliability, as provided by the NETZSCH Vakumix *KAPPAVITA®* VHM, HM and HMS series homogenization tanks.

The design of these machines guarantees repeatable production results with maximum efficiency for processing liquid to semi-solid products.

- Mixing
- Homogenization
- Dispersing
- Degassing

Models

НМ

21-3,0001

- Machine with liftable lid hydraulically Pressure range: -1 to 2 bar



HMS

1,100 | - 10,000 |

- Machine with bolted lid
- Pressure range: -1 to 2 bar



VHM

50 | - 1,000 |

- Machine with liftable lid hydraulicallyPressure range: -1 bar to ambient pressure



KAPPAVITA® Homogenizing Mixer Technical Features and Sizes

Technical Features

- GMP-compliant machine design
- Scalability
- CIP- and, optionally, SIP-capable machine design
- All product-wetted parts in high-quality stainless steel (316L)
- Uniform homogeneity of the vessel contents due to external circulation line
- Stepless control of the agitator and homogenizer speeds
- Bi-directional operation of anchor agitator with patented double-sided scraper system (EP 0761296 - HM; DE 19742648 - HMS)
- Efficient radial and vertical mixing of the product due to special baffle positioning on the agitator
- Homogenizer mounted at the center of the vessel bottom with multi-rim rotor/stator system
- High-performance homogenization within the vessel and in circulation operation due to the circulation line for products with higher viscosities (EP 0760 254 B1)
- Patented homogenizer protection system protects against extraneous materials (EP 0988 887)
- Virtually complete emptying of the machine via the homogenizer
- Fast CIP processes with homogenizer
- Additional measuring probe assembly in the homogenizer chamber possible (temperature, pH value, pressure, etc.)
- Various suction options for solids and liquids in a closed system
- Can be heated/cooled via energy modules with features and media to meet customer requirements
- Vacuum operation via water ring vacuum pumps
- Various machine control and automation styles available
- Can be combined with the model series GAMMAVITA®, DELTAVITA® AND OMEGAVITA® as System VITA
- Sizes from 2 to 10,000 liter



Schematic picture of KAPPAVITA®

KAPPAVITA® Laboratory Homogenizing Mixer Design Features

- GMP-compliant design
- Available with 2, 5 or 10 liter working volume
- Scale-up to larger machines and production plant
- Liftable lid
- Anchor agitator with flow-breaker and scrapers
- Integrated vacuum pump and heating/cooling control
- Homogenizer in 4-rim design
- Mobile and robust machine design
- Control and visualization via color touch panel in multi-language version
- Ready-to-connect unit
- Various accessory options
- Available as rental unit

Testing of your product possible any time in the NETZSCH Technical Center.







The NETZSCH Group is an owner-managed, international technology company with headquarters in Germany. The Business Units Analyzing & Testing, Grinding & Dispersing and Pumps & Systems represent customized solutions at the highest level. More than 3,700 employees in 36 countries and a worldwide sales and service network ensure customer proximity and competent service.

Our performance standards are high. We promise our customers Proven Excellence – exceptional performance in everything we do, proven time and again since 1873.

Proven Excellence.

Business Unit Grinding & Dispersing – The World's Leading Grinding Technology

NETZSCH-Feinmahltechnik – Germany

NETZSCH Trockenmahltechnik – Germany

NETZSCH Vakumix – Germany

NETZSCH Lohnmahltechnik – Germany

NETZSCH Mastermix – Great Britain

NETZSCH FRÈRES – France

NETZSCH España – Spain

ECUTEC – Spain

NETZSCH Machinery and Instruments – China NETZSCH Technologies India Private – India

NETZSCH Tula – Russia

NETZSCH Makine Sanayi ve Ticaret – Turkey

NETZSCH Korea - Korea

NETZSCH Premier Technologies – USA

NETZSCH Equipamentos de Moagem – Brazil

NETZSCH Vakumix GmbH Zeppelinstraße 1 28844 Weyhe-Dreye Germany

Tel.: +49 421 8 49 56 0 Fax: +49 421 8 49 56 90 info.nvm@netzsch.com

