

Batch preparation system

Cosmetics and Pharmaceuticals



Products

- Ointments
- Creams
- Shampoos

Applications

- Preparation of emulsions, fat creams
- Dispersing, homogenising
- Heating and cooling



www.terlet.com

 **terlet**

MEMBER OF THE MPE GROUP



Terlet batch preparation system

The Terlet batch preparation system is able to perform multiple technological processes. Being enclosed, C.I.P.-cleanable and having a high standard of material finish, the concept is ultimately hygienic and thus extremely suitable for the preparation of cosmetics and pharmaceutical products.

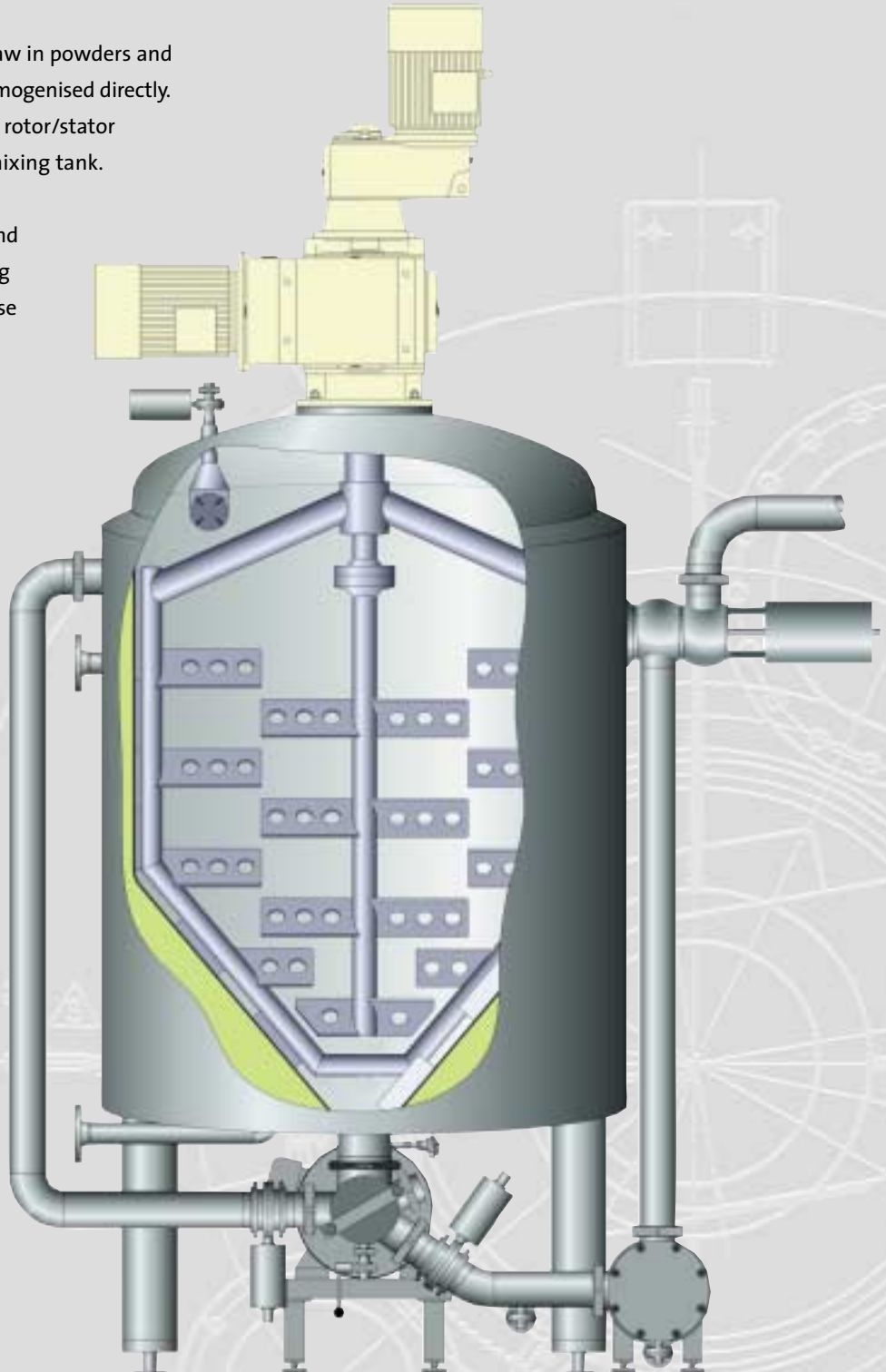
Process

Intake and dispersing of powders and fluids.

The units can be provided with a facility to draw in powders and fluid ingredients, which can be dispersed or homogenised directly.

The dispersing/homogenising takes place in a rotor/stator homogeniser, situated at the outfeed of the mixing tank.

By vacuumising the whole system, powders and fluid components can be drawn in. After taking in the powders through the homogeniser, these can be circulated over the tank and the homogeniser, until the desired result has been reached.



Cosmetics and Pharmaceuticals

Design

Mixing in the tank

In principle, the tank can be provided with a broad range of stirrers and scrapers. The stirrer shown is a so-called counter turning stirrer.

Heating and cooling

The bottom of the tank is double jacketed. Direct heating and cooling are also possible. In case the tank is provided with a condenser, vacuum cooling is possible as well. Furthermore the tank can be provided with injectors in order to heat with direct steam.

Cremes and ointments

During the preparation of cremes and ointments, the mixing property of the agitator and an even cooling throughout the product are very important. The structure of the product is determined by the way the fat is crystallised.

In order to guarantee the right structure, the crystals have to be build up evenly.

Features and benefits

- Superior quality and finishing
- Efficient and quick heat transfer
- Dispersing and homogenising, mixing, heating and cooling incorporated in one compact system



Tanks & Vessels specifications

Terlet develops and builds tanks and vessels specified by our customers. The tanks and vessels are based on standard diameters.

Tanks and vessels from 50 up to 150.000 liters (15 up to 40.000 gallons).

- Tank suitable for full vacuum and/or overpressure
- Other high quality SS-alloys applicable
- PED classification
- Insulation
- Various agitator designs for efficient heat transfer
- Lobe pump, sine pump or membrane pump
- Product/medium side SS 316/ 304
- Dimple jacket guarantees quick/smooth heat transfer
- ASME U-stamp
- Internal finish $RA \leq 0,8 \mu$
- Designed and constructed in accordance with EHEDG recommendations



Terlet International

P.O. Box 62, 7200 AB Zutphen

The Netherlands

T: +31 575 593 100 F: +31 575 593 111

I: www.terlet.com E: info@terlet.com

Terlet USA

6981 North Park Drive

East Bldg., Suite 201, Pennsauken, NJ 08109

T: +1 856 317 9960 F: +1 856 317 9963

E: info@mpegroupusa.com



MEMBER OF THE MPE GROUP

