

FEATURE OF EMULSIONIZER

The 'EMULSIONIZER' is an innovative emulsification device characterized by the new method. This emulsification device is composed of two parts ; high-pressure centrifugal pump (international patent, 9 countries), micro bubble generator equipped with valve (Japanese patent examination claim) and material storing tank. Materials circulate in these two devices via the storing tank. The circulated pump system is just in international patent pending.

Materials are emulsified by cavitation resonance in the pump case by mean of mixing, centrifugal force, compression and shearing force. The emulsification of the materials is furthermore promoted by the micro bubble generator. The pump system enables regulation of the emulsification because of the circulating system and therefore is better than processing of a batch system. Definitely, the emulsionizer is available for the following fields because of the unique functions described above.

- 1) Food processing (dressing, cream, source, etc.)
- 2) Drinks (soda, Redox(hydrogen) water, juice, etc.)
- 3) Cosmetics (lotion, skin cream, nourishment cream, etc.)
- 4) Emulsified fuels (light oil or crude petroleum / water / air), this emulsified fuels contribute to the energy saving and the reduction of carbon dioxide exhaust.

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