

Lab/Process Questionnaire

Shaping the homogenizer's future

Please fill in all for us to provide you a accurate equipment to suit your need ! All information will keep confidentially.

1. Customer Information

Full Add.		Type of Business	A. Industrial Manufacturer/GMP Plant B. Lab Services/R&D C. Equipment Supplier/Dealer
Contact Person		Land/Cel Phone	
Dept.		Fax	
Designation		Email	

2. Type of enquiry

A. Standard Product Offer B. Customised Product Offer C. Subsequent Revised Offer D. Information material, Brochures

Others : _____

3. Reason of enquiry

A. Quality / process Improvement B. Increased Capacity C. Replacement D. Rationalization

E. New Product/Process Others: _____

4. Process

A. Stirring B. Dispersing C. Kneading D. Powder Liquid Incorporation

Others: _____

5. Type of Process

A. Continue B. Discontinuous

Others: _____

6. Process Target

A. Mixing B. De-solving C. Emulsification D. Homogenization E. Suspension

Others: _____

7. Application

A. Ceramic B. Pharmaceutical C. Petrochemistry D. Sewage Control E. Paper&Tissue

F. Food & Beverage G. Tobacco H. Medicine I. Paint J. Cosmetics K. Micro-Biotechnology

L. Bonding Industry Others: _____

8. Raw Material Description(please attached MSDS of material if allow !)

A. % of liquid _____ B. % of solid _____ C. % of powder _____

D. Density (kg/m³) for solid / powder _____

E. Expected process temperature _____

Lab/Process Questionnaire

Shaping the homogenizer's future

9. Process Environment

A. Normal B. Abrasive C. Corrosive D. Pumpable

Others: _____

10. Process Flow rate

A. Current Volume/flowrate (liters/hrs) _____

B. Requested Volume/flowrate (liters/hrs) _____

11. Process Duration

A. Current processing duration (mins/hrs) _____

B. Requested processing duration (mins/hrs) _____

12. Process Viscosity

A. 1-100mPas; water B. 100-2000 mPas; salad oil C. 2-5 Pas; motor oil D. 5-10 Pas; protomalt

E. 10-100 Pas; paste, cream F. > 100Pas; tar, dough

Others: _____

13. Final Products Particle Size

A. Suspension Fitness (um) : _____ B. Emulsion fitness (um) : _____

14. Container / Vessel Size

A. 0.5ml Eppendorf tubes B. 100ml test tubes C. 250ml test tubes D. 100ml-200ml small beakers

E. 1L-5L big beakers

Vessel Size : A. Inner Diameter(mm) _____ Height(mm) _____

Height of usable room (mm) : _____