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Product Name :
Pressure Homogeniser

Product Code :
LBNY-0005-10700050



Description :

The Pressure Homogeniser has been designed to complement the other processing equipment in the miniature-scale R & D range. The unit can also be used for salad creams and sauces. The double action of the homogeniser valve causes the mixture under pressure to be subjected to shear and compressive forces between the valve faces and impinge violently against the walls of the chamber, ensuring thorough dispersion. This index refers to testing homogenised product for fat content at the top and bottom of a sample and comparing the difference. Normal standards require an index of less than 12%. It is particularly useful for disintegrating fat globules in milk, ice cream and UHT dairy products. Results of performance using whole milk gave homogenisation indexes of 5%.

Features:

Hardened stainless steel cylinder block, valve and piston
Positive displacement piston
Specially developed, double action Stellite homogenising valve, eliminates the need for multiple valve heads
Rapid throughput, 45 litres per hour
Integral electric motor drive
Homogeniser index less than 5%.

Technical Specification :

Pressure Homogeniser



Laboratory Instrument India