

HARVEST

HIGHPRESSURE HOMOGENISER



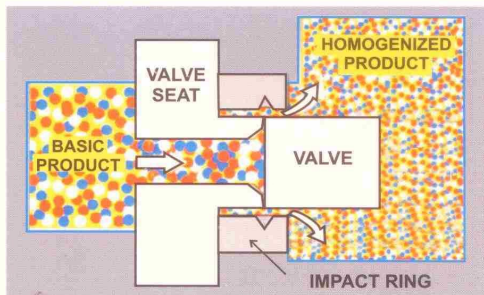
"Our reputation is on your Trust"

HARVEST

HIGH PRESSURE HOMOGENISERS

Theory of Homogenisation

The basic product enters the valve area at very high pressure and velocity, guided into micron clearance valvespace, where it is pierced, injected to impinge over the impact ring and homogenised.



Application of Homogenisation

To improve product stability, uniformity, consistency, viscosity, absorbency, shelf life and brightness

Technical Aspects

- ★ Crank case made out of high quality cast iron.
- ★ Splash lubrication to provide effective cooling.
- ★ All fluid contact parts and homogenising chamber made out of AISI-316.
- ★ Homogeniser valve assembly made from stellite.
- ★ Single and double stage homogenising head (manual/hydraulic).
- ★ Imported diaphragm type pressure gauge.
- ★ Designed for CIP cleaning.
- ★ Enclosures are made out of imported plastic coated AISI - 304 sheet.

Range : 20 to 20000 LPH

Applications

Dairy : Pasteurised milk, cream, lassi, yoghurt, butter milk.

Ice cream : For richer taste & smoothness of ice - cream.

Our Other Products : High Pressure Triplex Plunger Pumps.



HARVEST PUMPS

An ISO 9001 : 2000 Certified Company

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