

FT9 **HOMOGENISER**



When preparing small quantities of new products homogenisation is often a vital operation required at some stage of the process. Until now suitable small scale equipment has not been available and product development technicians have been unable to reproduce the full scale process in the laboratory. The Armfield Homogeniser fulfills the need for a laboratory size unit to permit small batches to be processed and evaluated before proceeding to full scale production design and operation. It permits reproducible tests to be carried out using only a few litres of food material.

features

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

benefits

- Easy to use*
- Economical*
- Small processing samples ease the disposal of waste*

Miniature-scale research & development technology

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Description

The FT9 homogeniser has been designed to complement the other processing equipment in the Armfield miniature scale R&D range. It is particularly useful for disintegrating fat globules in milk, ice cream and UHT dairy products. The unit can also be used for salad creams and sauces.

The diagram illustrates how 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. Results of performance using whole milk gave homogenisation indexes of 5%. 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%. Hardened stainless steel is used for the cylinder block which contains the valve and positive displacement piston, also of hardened stainless steel.

The homogeniser is driven by an integral electric motor and gearbox and is supplied complete with pressure gauge, tools for maintenance and 4.5 litre stainless steel feed tank of hygienic design.

A pressure safety valve is incorporated in the valve assembly.

APPLICATIONS

- Ice cream
- Milk and milk based drinks and sauces
- Synthetic cream
- Salad cream
- Sauces

Specifications

Throughput: 45lph
Operating Pressure: Up to 70 bar (1015psi)
Pressure gauge: 0 to 300 bar
Feed hopper capacity: 4.5 litres
Homogenisation index:
5.0% for whole milk

Requirements

Electrical Supply: Single Phase (see Ordering Codes)

Ordering Codes

FT9-A: 220-240V/1Ph/50Hz, (0.18kW)
FT9-B: 120V/1Ph/60Hz, (0.18kW)
FT9-G: 220V/1Ph/60Hz, (0.18kW)

Shipping specification

Volume: 0.2 m³
Gross weight: 60kg

Overall dimensions

Height: 0.56m
Width: 0.56m
Depth: 0.41m

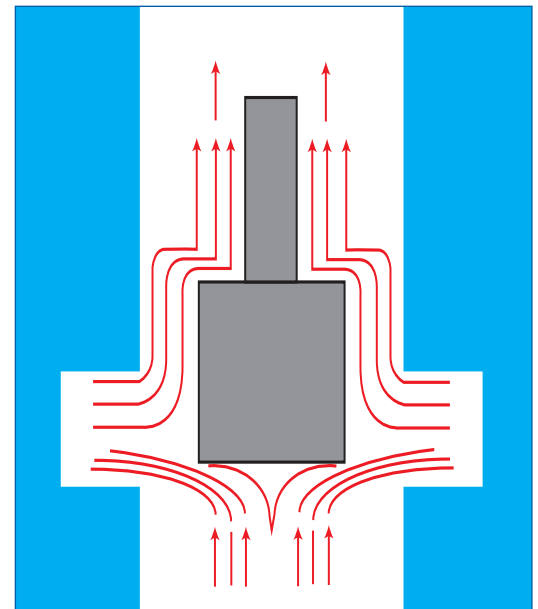


Diagram showing action of the homogeniser valve

The Armfield range includes HTST/UHT/aseptic systems, carbonator/filler/cappers, spray dryers/chillers, multifunction batch processors, ice cream freezers, margarine crystallisers, extractors, edible oils processors and more. For further information about our products and services, or to book a trial at one of our trials facilities, please contact us.