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Miniature-scale research & development technology

HOMOGENISER FT9



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ISO 9001:2008
2YR EXTENDED WARRANTY

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 l/hr

BENEFITS

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

ISSUE - 3



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Armfield R&D products include:

316 Stainless steel ✓

CE certification ✓

Extended warranty as standard ✓



An ISO 9001 Company

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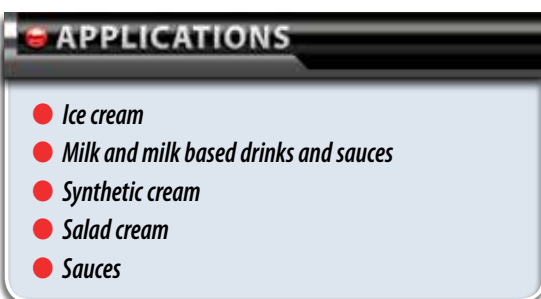
Description

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.



Specifications

Throughput: 45l/hr
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

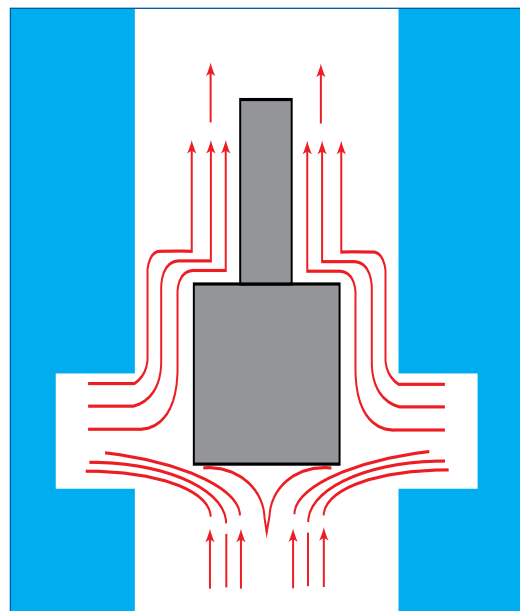


Diagram showing action of the homogeniser valve

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.