

**FrymaKoruma**  
› technology in motion

## FrymaKoruma Inline Homogenizer

The most advanced technology  
for consistent homogeneous products



# The Inline Homogenizer

The FrymaKoruma Inline Homogenizer offers a clean, high-performance solution at the highest technical level:

It is marked out by first-class production performance and exceptional hygiene levels. Optimized design of the product chamber eliminates dead zones and the machine is simple and easy to clean. It is ideal for processing even the most sensitive products and the wide range of options ensures extreme flexibility.

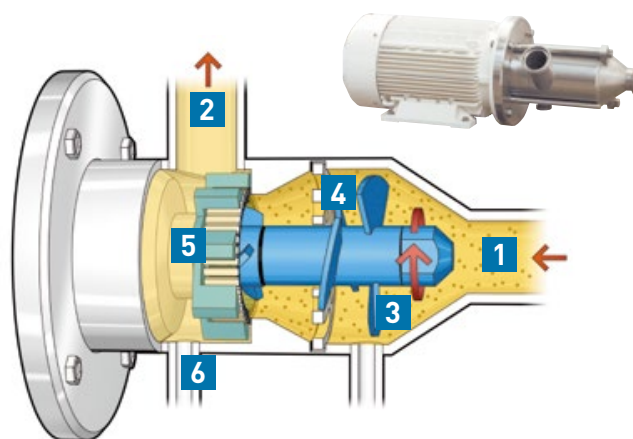
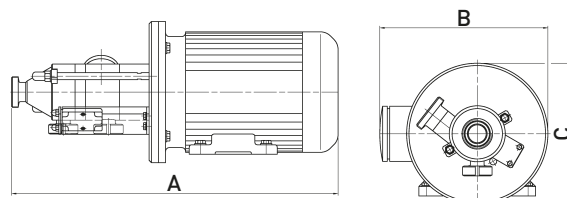
Based on the principle of a multi-chamber rotor/stator system, the Inline Homogenizer is suitable for emulsification and suspension of fluid products. Product is introduced via a pump into the first chamber, where a special mixer/feeder combination premixes the product and feeds it to the toothed rotor/stator system – a high-performance homogenizer. The product is then sheared: the high level of shear forces in the shear gap and high-energy turbulence at the rotor channel outfeed ensure excellent product quality. When processing emulsions, this unit can achieve particle sizes down to 1µm with a fine distribution.

When dispersing suspensions, powder solids are wetted, de-agglomerated and homogenized until the desired product quality is achieved. The homogenizer is designed for use inline.

## Key Benefits

- /// GMP-compliant aseptic design
- /// Optimized product chamber
- /// Optimized sealing technology
- /// High throughput
- /// High performance
- /// Fully CIP/SIP-compatible

	Through-put (l/h), approx.	Installed power (kW)	Dimensions (mm)			Weight (kg), approx.
			Length A	Width B	Height C	
DIL 100	7000	7.5	700	360	330	150
DIL 160	30000	22.0	960	430	350	300
DIL 180	60000	45.0	1200	600	450	500
DIL 230	85000	110.0	1570	810	610	1000



- |                            |                            |
|----------------------------|----------------------------|
| <b>1</b> Product infeed    | <b>4</b> Dispersing zone   |
| <b>2</b> Product discharge | <b>5</b> Shearing zone     |
| <b>3</b> Pre-mixing zone   | <b>6</b> Residue discharge |

## Standard version

- /// Single acting mechanical seal (cartridge design)
- /// GMP-compliant design
- /// Inlet/outlet connections: hygienic thread to DIN 11851-1

## Options

- /// Product contact surfaces: Ra ≤ 0,4 µm (pharma finish)
- /// Tri-clamp and flange connections
- /// Heated/cooled inlets/outlets
- /// Explosion-proof design (ATEX)
- /// Double acting mechanical seal

## Applications

- /// Mayonnaise, ketchup, dressing
- /// Ointments, creams, emulsions, suspensions
- /// Agro-chemicals

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