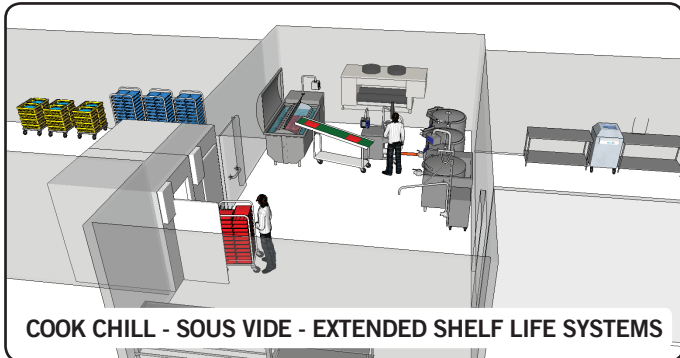


HOMOGENISER



COOK CHILL - SOUS VIDE - EXTENDED SHELF LIFE SYSTEMS

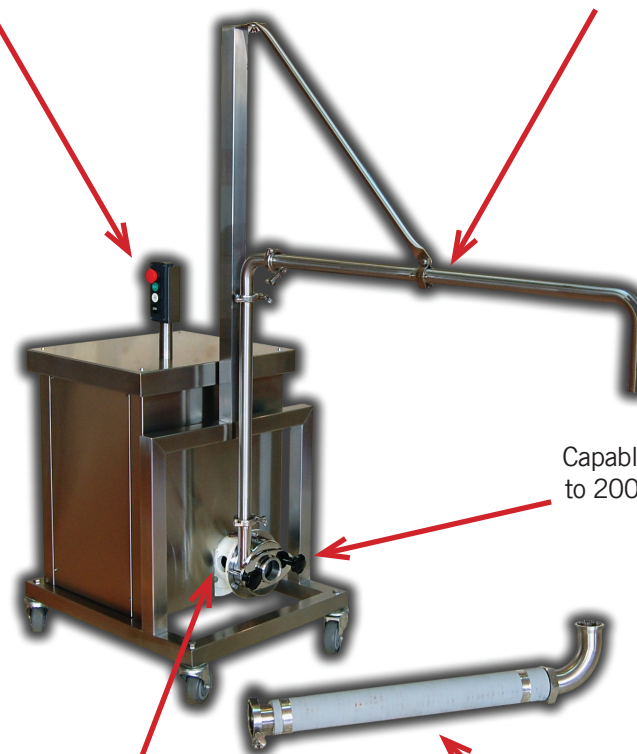
The Homogeniser is suitable for emulsifying, pureeing and texture modification of wet pumpable product from the mixer kettle.

Application is designed to include a wide range of product viscosity including soups, sauces, gravies, and mashed potatoe.

Effectively the unit is a Vitamiser, Homogeniser and transfer pump

Easy to use controls with Emergency stop for added safety

High quality food grade pipes connected with triclover connectors for ease of cleaning and assembly



Capable of pumping up to 2000kg's of product per hour

Variable speed motor allows the operator to control the flow depending on product thickness

Connections can be customised to suite virtually all configurations and equipment

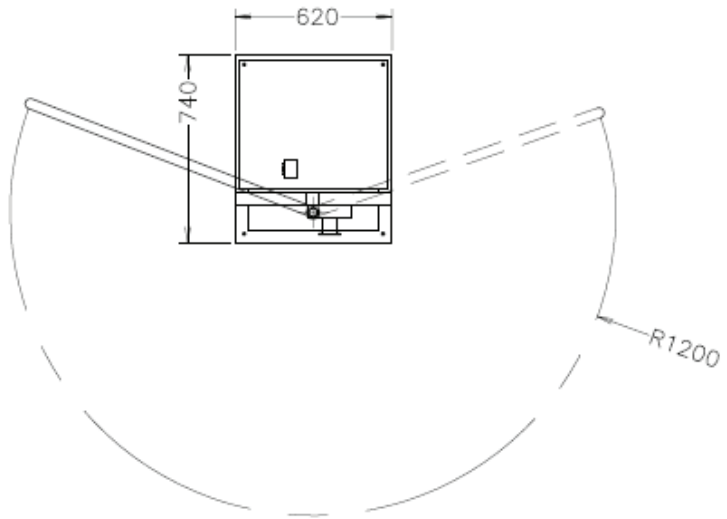
Head Office
131 Alexander Street
Crows Nest NSW 2065
Ph +61 2 9966 9500
Fax +61 2 9966 9511

Melbourne Office
Ph: 1300 138 026
Fax: 1300 138 027

Brisbane
Ph: 1300 138 026
Fax: +61 7 3878 9042
M: +61 411 500 245

Over 40 years experience in specialised catering systems

HOMOGENISER



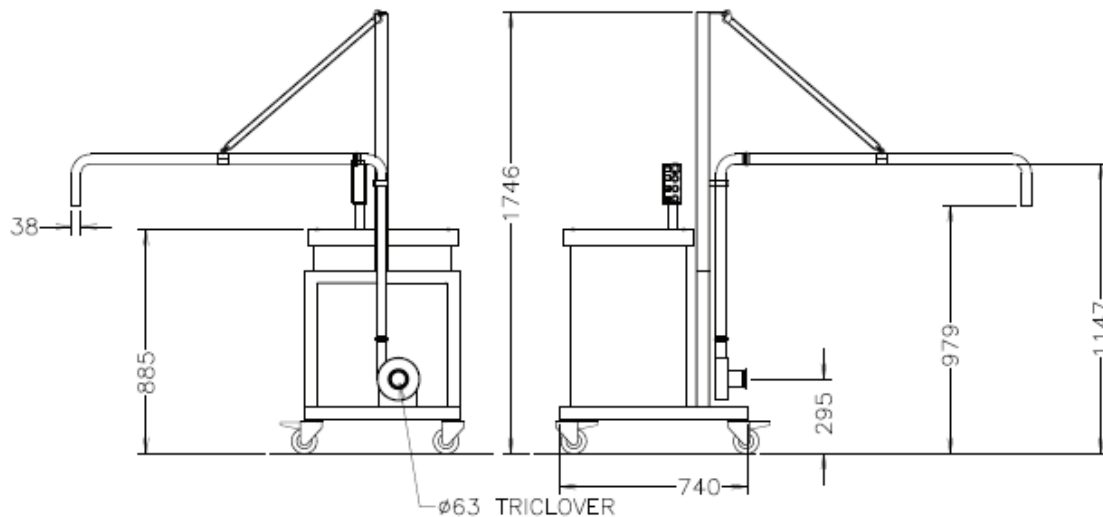
Specifications

Power	415V 3~ 4.5kW 10A
Runs with VSD	90mA RCD required
Power option	240V 3.6kW 15A
Runs with VSD	30mA RCD required
Dimensions (LWH)	800 x 650 x 850

Options & Accessories

3, 5, 10mm sieves

Round or Square sieves



← Emergency Stop

← Start

← Increase speed

← Reduce speed

Head Office

131 Alexander Street
Crows Nest NSW 2065
Ph +61 2 9966 9500
Fax +61 2 9966 9511

Melbourne Office

Ph: 1300 138 026
Fax: 1300 138 027

Brisbane

Ph: 1300 138 026
Fax: +61 7 3878 9042
M: +61 411 500 245

Over 40 years experience in specialised catering systems