

GEA Niro Soavi Homogenizers

Technical Leaflet: One Series



Now the quality of the very best homogenizers is also available for simple processes and small-medium productions. The 3-piston homogenizers of One Series are manufactured to ensure easy maintenance and simple installation into small systems for dairy products, beverages and soft chemicals.

Constant design innovation, optimization of production processes, material selection, excellent cost-quality ratio and unmatched performance make this the best solution available on the market.

Technical features

Simply the best

Constructed to improve the process performance and reduce operating costs, One machines feature one-piece compression head made in forged duplex stainless steel and machined with CNC equipment to strict quality parameters. The limited number of parts and the simplified construction allow a simple use and maintenance. The design and surface finish of the parts ensure safe sanitary execution for optimized CIP of machine parts that come into contact with the processed product. One homogenizers, available for one or two stages, come in a wide range to meet every production need. The objective is a product with constant, optimized quality that will open new market opportunities.



Applications

One is an ideal homogenizer for dairy products and beverages, such as:

- Pasteurized flavoured milk
- Milk cream
- Cheese
- Yogurt drink
- Dressing
- Ice cream
- Fruit juice
- Cloudy drink
- Butter oil
- Tomato products
- Liquid Soap & Detergent
- Wax emulsion



Advantages

The most reliable solution is also the simplest

The homogenizers from the One range combine convenience and absolute quality to deliver unmatched benefits.

- **Simple:** One offers a simple design construction, complete with all the options needed to be easily integrated into the system, as ready-to-use and low maintenance units.
- **Flexible:** available in five versions, One homogenizers can meet any production need (from 300 l/h to 10.000 l/h up to 250bar)
- **Reliable:** constant engineering improvement, excellent quality standard of our production and the competence of our personnel are the winning drivers to guarantee long lasting machine.



One TS and One TF

A complete family homogenizers at your disposal
 One homogenizers could be divided in two size families; One TS and One TF. Both of them can be customized with two homogenizing stages and electric power board. As standard are available with the following characteristics:

- Duplex alloy monoblock
- Tungsten carbide homogenizing valve
- High efficiency motors

OneTS

OneTS homogenizers are ideal machines for small production volumes up to 4.500 l/h, with top sanitary features and splash lubrication. Designed and constructed to ensure flexibility and ease of installation and maintenance, these machines can be easily integrated into small systems.

OneTF

Homogenizers from OneTF series are fit for purpose solution for medium size process lines up to 10.000 l/h and variable speed drive. They feature a forced lubrication with gear pump and low oil pressure switch.



Performances					
Max Flow Rate l/h					
Pressure bar	One7TS	One11TS	One15TS	One 37TF	One75TF
100	1.050	3.300	4.500	8.000	10.000
130	1.050	2.500	3.400	8.000	10.000
150	1.050	2.200	3.000	7.500	10.000
180	1.050	1.800	2.500	6.500	10.000
200	850	1.650	2.200	6.000	10.000
210	850	1.550	2.100	5.700	10.000
240	800	1.300	1.800	5.000	10.000
250	650	1.300	1.800	4.000 - 4.800	9.800
Power kW	7,5	11	15	37	75

Technical specifications are preliminary and subject to modification without notice.

Quality and service

Main features

- Easy to use
- Reduced maintenance cost
- Safe sanitary design
- Low energy consumption
- Complete package ready for the installation

Absolute quality is our standard

The energy efficient solutions of One range homogenizers are the fit for purpose solutions for small and medium size process lines with reduced consumptions and optimized running costs. The 3-piston homogenizers, built according to EN ISO 9001:2008 Quality System and suitable for CIP and SIP, can reach a working pressure up to 250 bar. No compromise on quality: One is the modern answer to market demands, designed to give you everything you need at the right price.

Designed and manufactured to ensure flexibility, easy installation and maintenance, these machines can be easily integrated into small systems in dairy, beverages and soft chemicals productions.



GEA Mechanical Equipment

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