

GEA Niro Soavi Homogenizers

Technical Leaflet: Delivery PROGRAM



GEA Niro Soavi is the leading supplier of dynamic high pressure homogenization technology for a complete range of industries and applications. From food to cosmetic products, from drugs to chemical and biotech applications, homogenization technology plays a primary role and is applied to a variety of everyday, widely used products. This is the result of specific know-how and a spirit of

innovation constantly focused on process performance. Thanks to a development strategy of both established and potential applications often based on cooperation with our customers' Research and Development Centers, GEA Niro Soavi can offer highly specific and customized process solutions to always meet, ensure and repeat over time product quality excellence.

Laboratory & pilot plant homogenizers.

Laboratory machines enable us to verify the homogenization effects and optimize the use of pressure.

From the initial concept, through pilot trials and final analysis: this is the right way to fine tune the perfect product's formulation and the best homogenizing condition. It helps to refine the most appropriate recipes, with minimum development time

and maximum outcome security. Test results from laboratory homogenizers trials are reliable when scaling up to larger GEA Niro Soavi homogenizer.

Laboratory Homogenizers perfect for any application. Our laboratory homogenizers are ideal for the treatment of nanoparticles, nanodispersions, nanoemulsions, cell disruption, and can also be used successfully for processing milk and dairy products, fruit juices and food in general.



Laboratory Homogenizers		
Models	Max Pressure	Flow Rate
PandaPLUS 1000	1000 bar	20 l/h
PandaPLUS 2000	2000 bar	9 l/h
TwinPANDA 400	400 bar	55 l/h
TwinPANDA 600	600 bar	30 l/h

Pilot Plant Homogenizers the high pressure units ideal for continuous operation.

These pilot high pressure homogenizer units are designed for continuous operation up to 1500 bar and limited productions easy Plug & Play installation, simple operation and quick maintenance. Pony NS2006L and Panther NS3006L models are standalone fully equipped laboratory units for food & beverage, pharmaceutical, biotechnology, cosmetic, chemical testing or small scale production, featuring the performances of the industrial scale homogenizers.



Pilot Plant Homogenizers		
Models	Max Pressure	Flow Rate
Pony 1200	1200 bar	80 l/h
Pony 1500	1500 bar	35 l/h
Panther 1200	1200 bar	120 l/h
Panther 1500	1500 bar	50 l/h

Ariete series.

State-of-the-art technology for total customer satisfaction.

The Ariete machines are the state-of-the-art technology for powerful reliable high pressure homogenizers and customized solutions. Compliant to EU safety rules (CE standards) and built

according to EN ISO 9001:2008 Quality System, are the best fit for dairy, food & beverage, chemical and cosmetics, pharmaceutical and biotechnology industries.

Ariete Homogenizers Max Flow Rate (l/h)									
Models	100 bar	180 bar	200 bar	250 bar	400 bar	600 bar	1.000 bar	1.200 bar	1.500 bar
Ariete NS2006	650	450	450	400	200	100	80	80	35
Ariete NS3006	1.000	750	750	600	350	220	120	120	50
Ariete NS3011	3.000	1.800	1.600	1.300	800	550	/	/	/
Ariete NS3015	4.500	2.500	2.200	1.800	1.100	750	400	370	250
Ariete NS3030	7500	5000	4200	3300	1700	1100	650	500	330
Ariete NS3037	12.000	6.700	6.000	5.000	3.000	2.000	1.200	1.000	800
Ariete NS3045	12.000	8.000	7.300	5.800	3.600	/	/	/	/
Ariete NS3055	14.000	10.000	9.000	7.200	4.500	2.800	/	/	/
Ariete NS3075	14.000	12.000	11.000	8.200	4.900	3.100	1.400	1.400	1.000
Ariete NS3090	17.500	16.000	14.500	11.700	7.300	4.900	/	/	/
Ariete NS3110	22.000	20.000	18.000	15.000	8.700	5.500	3.400	2.600	1.800
Ariete NS5132	28.000	23.900	21.500	17.200	10.700	7.000	/	/	/
Ariete NS5180	37.000	32.000	28.000	24.000	14.500	9.500	5.500	4.200	3.000
Ariete NS5250	50.000	37.000	34.000	27.000	17.000	11.000	/	/	/
Ariete NS5355	60.000	50.000	45.000	37.000	23.000	15.000	8.000	6.000	5.000

Each capacity value shown above refers to a machine designed for the specific maximum pressure and the specific maximum capacity.

Main options on request.

- 2nd stage homogenizing valve
- High efficient NanoVALVE™ 2G or NanoVALVE™ technology
- Special materials used for high pressure block, plungers and homogenizing valves
- Electric power board for fixed or variable capacity
- Machine automation and remote controls
- Aseptic execution
- 3-A execution, FDA approved gasket and cGMP documentation and support
- High pressure pump version
- Very high pressure liquid-end configuration



One series Homogenizer.

No compromise on quality: this is the modern answer to market demands, designed to give you everything you need at the right price.

The energy efficient solution 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 are leaders for quality and performance, with top sanitary features. Designed and manufactured to ensure flexibility, easy installation and maintenance, these machines can be easily integrated into small systems.

One TS and One TF are the ideal homogenizers to process dairy products and beverages, such as: pasteurized flavoured milk, cream, milk for yogurt and cheese, yogurt drinks, dressings, bases for ice cream fruit juice, soya milk and drinks. The high-efficiency, abrasion-resistant homogenizing valve guarantees correct micronization for excellent quality and long shelflife. One Series is a complete range of models that guarantees maximum flexibility for working pressures up to 250 bar and flow rate up to 10.000 l/h .



One Homogenizers Max Flow Rate (l/h)

Models	100 bar	130 bar	150 bar	180 bar	200 bar	210 bar	240 bar	250 bar
One 7TS	1.050	1.050	1.050	1.050	850	850	800	300-650
One 11TS	3.300	2.500	2.200	1.800	1.650	1.550	1.300	1.300
One 15TS	4.500	3.400	3.000	2.500	2.200	2.100	1.800	1.800
One 37TF	8.000	8.000	7.500	6.500	6.000	5.700	5.000	4.000-4.800
One75TF	5.000-10.000	5.000-10.000	5.000-10.000	5.000-10.000	5.000-10.000	5.000-10.000	5.000 - 10.000	5.000-9.800

GEA Niro Soavi: excellence is our target.

Today, with thousands of systems operating worldwide, GEA Niro Soavi is the world leader for high pressure homogenizers and pumps, both in terms of technology and market presence. Committed to this mission, the company has achieved this thanks to constant innovation and a clear production advantage, under the vision that a continuous commitment to research and development will open new innovative applications to high pressure homogenizers.

GEA Mechanical Equipment

GEA Niro Soavi

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