



FrymaKoruma



# FrymaKoruma Inline Homogenizer

The most advanced technology for consistent  
homogenous products

# The Inline Homogenizer –

## The most advanced technology for consistent homogenous products

### 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

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

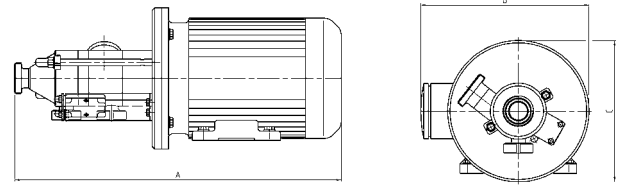
It is marked out by first-class production performance and exceptional hygiene levels. Optimized design of the product chamber eliminates dead zones and the machine is simple and easy to clean. It is ideal for processing even the most sensitive products and the wide range of options ensures extreme flexibility.

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 pre-mixes 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 out-feed ensure excellent product quality. When processing emulsions, this unit can achieve particle sizes down to 1 µm 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.

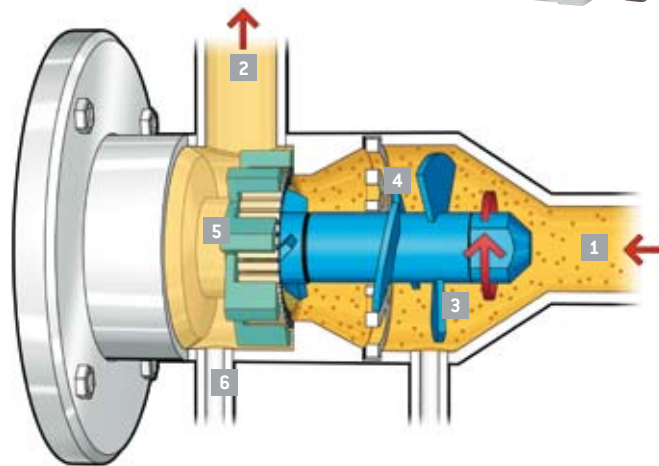
	Throughput [l/h], approx.	Installed power [kW]	Dimensions [mm]			Weight [kg], approx.
			Length A	Width B	Height C	
DIL 100	7 000	7.5	700	360	300	150
DIL 160	30 000	22.0	960	430	350	300
DIL 180	60 000	45.0	1200	600	450	500
DIL 230	85 000	110.0	1570	810	610	1 000



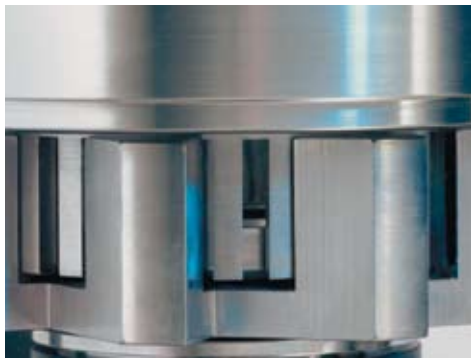
### Key benefits

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

- 1 Product infeed
- 2 Product discharge
- 3 Pre-mixing zone
- 4 Dispersing zone
- 5 Shearing zone
- 6 Residue discharge



Rotor/stator



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Romaco  
FrymaKoruma

Sales  
FrymaKoruma GmbH  
Fischerstraße 13  
79395 Neuenburg  
Germany  
Tel. +49 (0)7631 7067 0  
Fax +49 (0)7631 7067 29

Service  
FrymaKoruma AG  
Theodorshofweg  
4310 Rheinfelden  
Switzerland  
Tel. +41 (0)61 8364 141  
Fax +41 (0)61 8364 169

frymakoruma@romaco.com  
www.frymakoruma.com

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