

Homogenizer Smoother

The Homogenizer Smoother is a machine specifically developed to meet the needs of the big retail distribution: it increases radically the shelf life of the product, without needing any additives or chemical agents, actually preventing the syneresis of the whey in the product with a strictly mechanic procedure.



More
Information



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MilkInnovation
group
Research & Development of dairy technologies

Homogenizer Smoother



The machine has been designed and manufactured to meet the needs of the large-scale retail trade, with a particular focus on being able to obtain products with long use-by dates without any use of chemicals or additives. This is achieved by preventing the synaeresis process which is the main factor causing the product to turn sour (in the case of ricotta the average life is increased from 3 / 4 days to 40/50/60 days).

The machine also delivers other benefits including an increased production yield as it is possible to incorporate a greater amount of humidity in the product, during the homogenisation process. Different types and different consistencies of substances (both liquids: colouring agent, flavourings, etc. and solids: cocoa, pieces of fruit or vegetables, etc.), can be mixed without these separating, so new products can be created.

In addition, the machine has a special system which heats the product inside the unit, so it is like a small pasteurizing or melting unit, enabling the client to produce new cheeses, puddings, desserts or other products.

The main differences between the models are the following:

- Homogenization Pressure: depending on the type of electrical motor and lobe pump installed, it can have a maximum value of 20 or 10 bars for different models.
- Tank Capacity: depending on the productivity of the customer, the machine can be fitted with a 140 liters container or with a 290 liters one.
- PLC Touch Screen: the models fitted with PLC and Touch Screen Interface are able to automate even more the use of the Homogenizer Smoother and to make it simpler. Moreover, the Homogenizers equipped with this control panel can employ programs like the automatic pump speed regulation that adjusts pump speed to match a given homogenization pressure, the automated washing cycles, or the product temperature controls.
- Direct Heating: the Homogenizers Smoother with this option are able to inject a steam spray, previously dried, directly in the container, making the heating of eventual cold products faster, and making the machine flexible and adaptable to various uses.



Technical Data:
 Length mm 1960
 Width mm 920
 Height mm 2150
 Total Weight kg 400
 Installed Power KW 10
 Avg. Hourly Productivity 1200 kg/h

Models and Characteristics	Homogenization Pressure	Tank Capacity	PLC with Touch Screen	Direct Heating	Indirect Heating
140/10 VI	10 Bar	140 lt			✓
140/10 VSI-PLC	10 Bar	140 lt	✓	✓	✓
290/10 VI	10 Bar	290 lt			✓
290/10 VSI-PLC	10 Bar	290 lt	✓	✓	✓
140/20 VSI-PLC	20 Bar	140 lt	✓	✓	✓
290/20 VSI-PLC	20 Bar	290 lt	✓	✓	✓