

High-Pressure Food and Beverage Homogenizer

This homogenizer is used for homogeneity, emulsifying, spraying and transportation of liquid materials. It features stainless steel construction and precise pressure control, making it suitable for food and beverage applications like dairy, juice, and sauce production.



Overview

High-Pressure Homogenization Technology

The JJ Series Homogenizer is a professional-grade solution designed for the emulsification, spraying, and transportation of liquid-liquid or liquid-solid phase materials. Engineered for industries such as food, beverage, medicine, and chemical processing, it utilizes high-pressure energy generated by reciprocating plunger motion to achieve fine, uniform particle dispersion. This equipment combines durability with ease of operation, featuring advanced wear-resistant components to ensure long-term reliability and strict adherence to food hygiene standards.

Technical Specifications

Maximum Viscosity	0.2 Pa-s
Maximum Operating Temperature	80 °C
Pressure Control System	Two-stage mechanical pressure regulating
Crank Drive Mechanism	One-stage driving type

Construction & Materials

Plunger Sealing Type

- Self-caulking ring
- V-shaped sealing ring

Material Standards

Stainless Steel • Etching-resistant Alloy • Food Grade

Plunger Material Technology

Wear-resistant alloy, Flame plating alloy, Ceramics

Key Benefits

Operational Advantages

1 High

Drive Efficiency

1 Low

Noise Level