

Homogenisers & Shear Mixers

Designed to impart extreme shear to product in order to obtain stable emulsions, resulting in a smooth, homogenous product.



Top right: bottom entry homogeniser - dairy application,
Top middle: fruit lagoon shear mixer for blending of gums into solution.



Above: batch processing homogeniser for nut milk make-up complete with analogue-type temperature gauge

Top and bottom: heavy-duty, top-entry ink milling homogeniser.

