

## Homogenizer Applications - General Food

### PRODUCT HIGHLIGHTS



### WHY SPX FLOW?

The APV Brand Homogenizers and High-Pressure Pumps, are the products of choice for

food applications. The expansive model offering (up to 13,200 g/h (49,967 l/h) and 21,750 psi (1,500 bar)), the updated design with options for low-pressure homogenization, extensive instrumentation and monitoring, and the well-established network of local distributors with inventory and service support, all mean you will have decades of operation at a low cost of ownership. When it comes to know-how, experience and product range within the field of Homogenization and High-Pressure Pumps, you won't find a better business partner than SPX FLOW.

### FEATURES

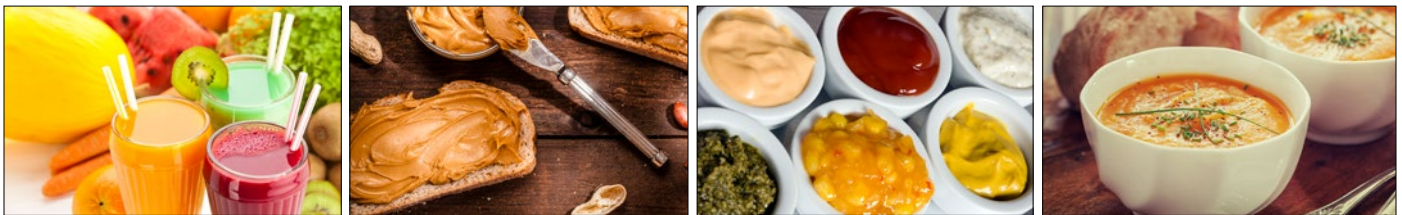
- Extensive models - Flows to 13,200 g/h (49,967 l/h), pressures to 21,750 psi (1,500 bar)
- Single and 3-piece cylinders
- Manual and actuated homogenizing valves
- Aseptic and sterile arrangements
- One and two stage homogenizing valves
- Micro Gap valve for low pressure homogenization
- Forced lubrication with cartridge filters
- Operator and maintenance friendly

### BENEFITS

- Installed base experience
- Product specific arrangements
- Low cost of ownership
- Long product lifetime
- Reduced utility demands due to high efficiency machine
- Energy and utilities minimized

### ASK US ABOUT OUR OTHER INNOVATIVE PROCESS TECHNOLOGIES:

PD PUMPS ▪ PLATE HEAT EXCHANGERS ▪ SEPARATORS ▪ HOMOGENIZERS ▪ VALVES ▪ MIXERS



Based in Charlotte, North Carolina, SPX FLOW, Inc. (NYSE: FLOW) is a multi-industry manufacturing leader. For more information, please visit [www.spxflow.com](http://www.spxflow.com)

