



# FrymaKoruma Inline-Homogenizer DIL 230

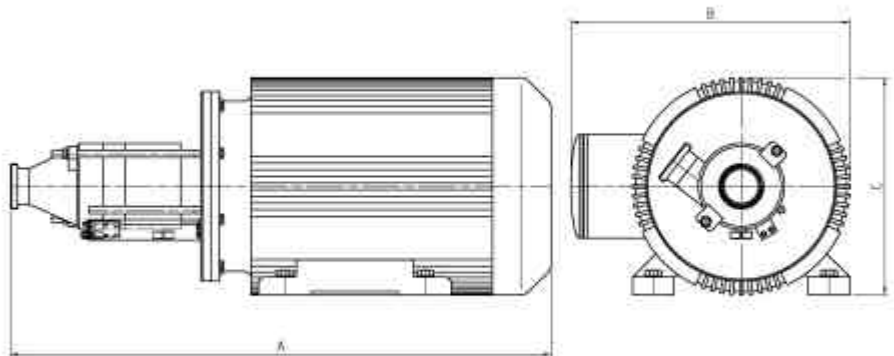
## Efficient Homogenizing for Continuous Processes

### The Multi-Chamber Homogenizer

The FrymaKoruma Inline-Homogenizer DIL is based on the rotor/stator principle in a multi chamber system. In the first chamber there is a special mixing and feeding combination, followed by the homogenizing system, a toothed rotor/stator. This machine is suitable for emulsifying and suspending of liquid and pasty products such as Ointments, Creams, Emulsions and Suspensions in food-, pharma-, cosmetic- and chemical industry.

### Key Benefits:

- ◆ high efficiency
- ◆ high flexibility due to vertical or horizontal use
- ◆ optimized sealing technology
- ◆ design according to GMP
- ◆ CIP/SIP-able



A Unit of Robbins & Myers, Inc.

Product inlet	DN 100		
Product outlet	DN 100		
Residue discharge	DN 25		
Throughput	85 m <sup>3</sup> /h		
Driving capacity (standard)	110 kW	3000 rpm / 50 Hz	
Dimensions (approx.) [mm]	A = 1570	B = 810	C = 640
Weight (approx.) [kg]	1000		

technical data subject to modification

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