TEKMASH ®

The equipment employs hydrodynamic phenomena: liquid friction, turbulence, cavitation. The operating principle is based on the shear stress in liquids, on the collapse of cavitation bubbles as a result of "jet-against-jet" fluid cavitation.

These hydrodynamic processes contribute to the intensification and simultaneous implementation of the following operations:

- decontamination
- crushing
- dispersing
- homogenisation
- disintegration
- micromixing

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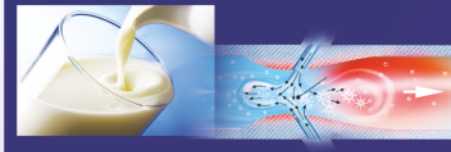
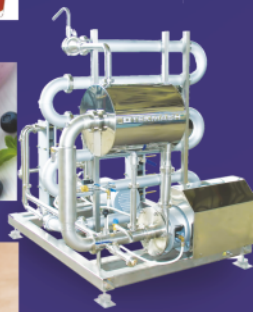
TEKMASH® GROUP





HTD technology

TEK-PH(B) flow-type pasteurizer-homogenizer

- Capacity up to 6 mi/h
- Temperature up to 115°C
- Viscosity up to 100 cSt
- Density up to 1400 kg/m³
- Temperature accuracy ±0.3°C
- Particle size 0.5-5 micron
- Power consumption 11 - 13 kW/t
- Automatic or semiautomatic operation

TEK-SH flow-type sterilizer-homogenizer

Dairy products

- Ice cream mixtures (pasteurization, homogenization)
- Yoghurt, kefir, cream (homogenization, sterilization, pasteurization)
- Reconstituted milk (pasteurization, homogenization)
- Cream, up to 30% fat content (pasteurization, sterilization, homogenization)
- Elimination of fodder odor

Fruit and vegetables

- Reconstituted juices (reconstitution, sterilization, homogenization)
- Neat juices (sterilization, homogenization)

Pulp juices (sterilization, homogenization)

TEK-P flow-type pasteurizer

Egg melanges

- Pasteurization, homogenization
- Temperature accuracy ±0.3°C, preservation of amino acid content

Beer, wine

- Sparing thermal processing

Oil and fat products

- Organic and inorganic fats and oil (mixing, heating, introducing additives)
- Acceleration of chemical reactions