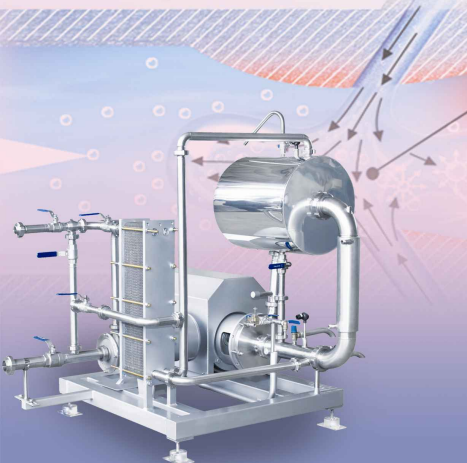


TEKMASH®

The equipment applies the effects of hydrodynamics: liquid friction, turbulence, cavitation. The principle of operation is based on shearing effect in liquids, collapse of cavitation bubbles as a result of jet cavitation with liquid cavitators of "jet-on-jet" type.

Using the effects of hydrodynamics contributes to the intensification and combination of the following processes:

- decontamination
- crushing
- dispersion
- homogenisation
- disintegration
- micromixing



CONTACT US



SIPE „Institute „TEKMASH”
73036, Ukraine, Kherson
177/2 Perekopskaya, office 77
tel./fax: +380 (552) 31-29-49,
+380 (552) 35-14-19

e-mail: info@tekmash.ua
www.tekmash.ua
www.tekmash.ca



EU COUNTRIES, TURKEY

BWS-Technologie GmbH
Nordstrasse 15
41515 Grevenbroich / Germany
tel.: +49 (2181) 602 0
fax: +49 (2181) 602 342
e-mail: tekmash@bws-technologie.de
www.supraton.de
www.bws-technologie.de

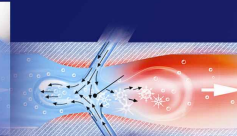


IRAN

Ashrafi Esfahani Boulevard,
22 Bahman Road, Hadj Seid Ahmadi Ave;
Golestane 2 Street, No. 11, Suite 11,
Tehran-Iran.
tel.: +98 (021) 44438723
fax: +98 (021) 44438723
e-mail: info@diceie.com
www.diceie.com



TEKMASH® GROUP



HTD technology



In-line TEK-PH Pasteuriser-homogeniser

- Capacity up to 6 m³/h
- Temperature up to 115°C
- Viscosity up to 100 cSt
- Density up to 1400 kg/m³
- Temperature accuracy ±0.2°
- Particle size 1-5 micron
- Power consumption 11 - 13 kW/t
- Automatic or Semiautomatic operation



In-line TEK-PH Steriliser-homogeniser

Vegetables, fruits

- Recovered juices (sterilisation, homogenisation)
- Neat juices (sterilisation)
- Pulp juices (sterilisation, homogenisation)

Dairy products

- Milk (pasteurisation, homogenisation)
- Yoghurts, kefir, cream, better (homogenization, thermal processing and pasteurisation)
- Recovered milk (pasteurisation, homogenisation)



In-line TEK-M Pasteuriser

Oils

- Organic and inorganic oils (heating, micromixing)

Chemical liquids

- Biodiesel (Esterification process intensification)
- Organic surface - substances production (process intensification)

Eggs melanges

- pasteurisation, homogenization