

Niro Soavi

High pressure homogenization of Food ingredients Nano-Emulsion with the new TwinPanda600

- **Table-top Laboratory / Pilot scale Homogenizer**
Newly developed for process research and product formulation, the new Niro Soavi TwinPanda 600 is a unique table-top laboratory / pilot scale homogenizer designed for product testing and performance trials in the food, food ingredients, dairy and chemical industries.
- **Two plungers, up to 600 bar**
Featuring a simple and reliable two plunger power end, the TwinPanda 600 can handle under constant flow conditions small volumes of liquids, pumpable fluids and more viscous products in all the applications, where the ideal homogenizing pressure is up to 600 bar.
- **Scalable performances for Nano-emulsions**
The homogenizing valve has been especially designed for Nano-emulsions, to obtain sub-micronized homogeneous and stable products, and can guarantee a perfect scalability of the results and of the process conditions to industrial scale homogenizers.
- **For in-line small productions and skid mounted systems**
Supplied as standard with two stage homogenizing valve assembly and Tri-Clamp® in/out connection fittings, the new TwinPanda 600 is also suitable for in-line small productions and skid mounted systems with CIP/SIP operation.
- **Simple as a plug & play machine**
The simplified compression block design, with special high performance packing which do not require water lubrication, make the TwinPanda 600 simple to use and service, to let the customer focus only on product performances and homogenization results.



EGTE-TEKNIK AB

Box 293

611 26 NYKÖPING

Tfn.: 0155-26 85 20

www.egte.se

Fax: 0155-21 85 60

info@egte.se