



LEADERS IN PROCESS
TECHNOLOGY EQUIPMENTS



HIGH PRESSURE HOMOGENISER

TURNKEY SOLUTIONS FOR

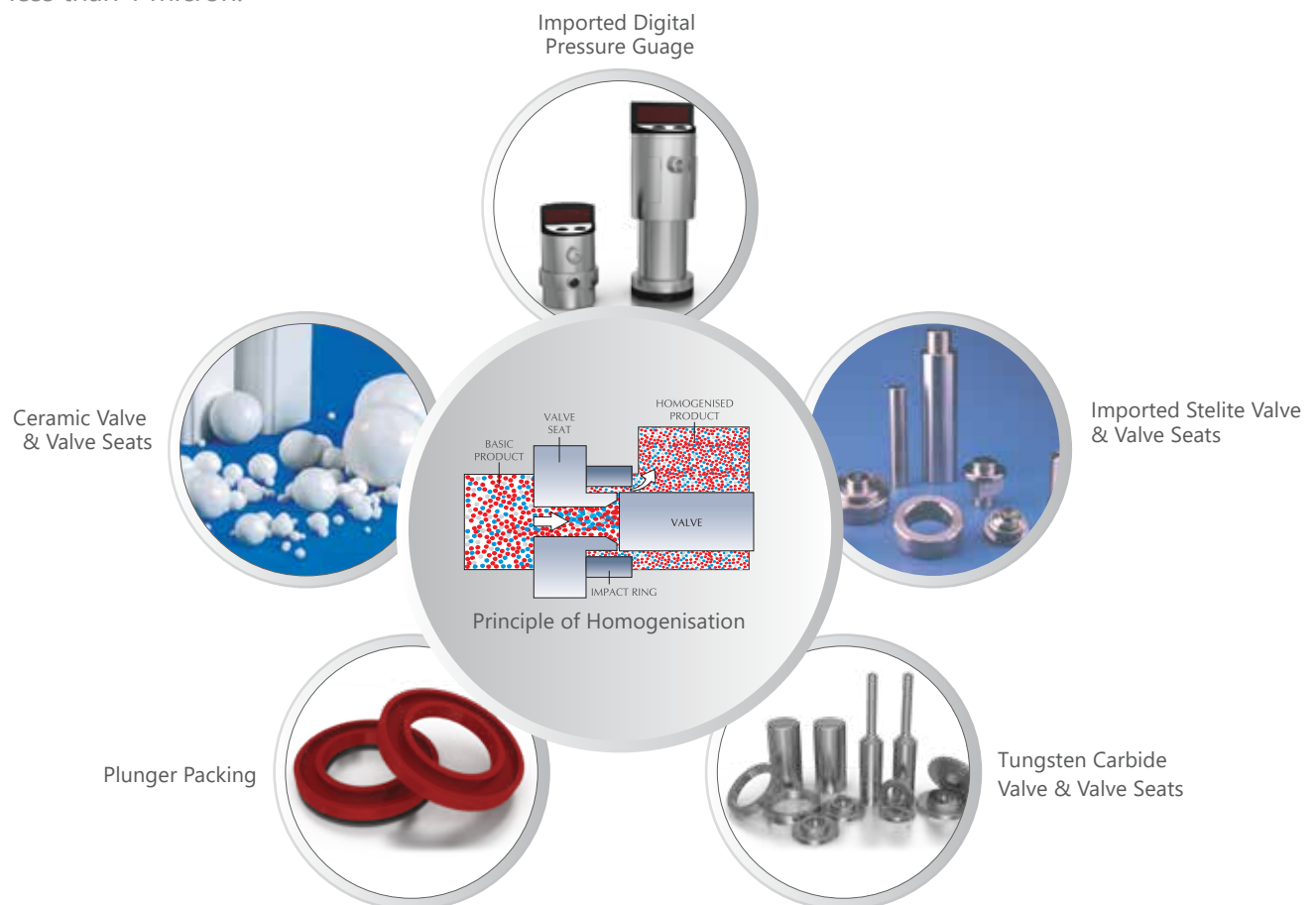
DAIRY | YOGHURT | CHEESE | PANEER | RTS JUICE | CSD BEVERAGES | ENERGY DRINKS

HIGH PRESSURE HOMOGENISER

Goma an ISO 9001 company is a pioneer & leader in manufacturing High Pressure Homogeniser in India. Goma have supplied more than 3000 units ranging from 20 LPH to 20000 LPH for various Dairy, Ice Cream, Flavours, Food & Beverage, chemical, Pharmaceuticals, cosmetics, Textile industries in India & Abroad. Goma have also exported Homogenisers Worldwide. With an experience of over three decades & after vigorous R & D. Goma has rolled out New Generation Homogenisers with advanced technology as per CE & 3A Standards & PLC based High Pressure Homogenisers upto 1500 bar.

WORKING PRINCIPLE

High Pressure Homogenisation is a process of increasing the consistency of a product by means of dispersion. The product displaced under the generation of high pressure and is forced through homogenising valve gap. Cavitation turbulence and sheer force break the product into particles of size less than 1 micron.



Lab-03



H-102



H-302/ 502



H-1002



H-2002/ 3002



H-5011



H-10002



H-20002

We Supply Fully Automatic PLC Homogeniser

Advantages

Dairy & Ice Cream Industry

- Better product stability
- Smoothness of product
- Avoids rise of the cream layer
- Lower curd tension
- Increase in viscosity
- Enhances whiteness

Food & Beverage Industry

- Upgrading appearance, colour & flavour
- Avoiding separation
- To improve emulsification properties
- Stabilising pulp to desired consistency

Pharmaceutical, Cosmetic, Chemical Industries

- Considerable increase of surface area
- Improved stability
- Effective use of active agents
- Low cost production
- Control of viscosity
- Excellent blending of additives
- Accelerated chemical reactions

Applications



Dairy Industry

Milk, Evaporated Milk, Baby Foods, Condensed Milk, Cream, Cheese, Sterilised Milk, Reconstituted Dairy Products, Chocolate Milk, Flavoured Milk, Sterilised Cream, Yoghurt.



Food Industry

Beverage Emulsion, Flavour Emulsion, tomato products, Syrups, Juices, Purees & Pastes, chocolate products, Colours Essential, Oil Emulsions, Fruit pulps, Honey, Margarine, Sauces, Yeast, Vegetable oils, Puddings.



Chemical & Pharmaceutical Industry

Adhesives, Antioxidants, Dyes, Liquid soaps, Ink Paint, Fuel oil, Disinfectants, Wax emulsion, Intravenous, Vaccines etc.

Antibiotics, Emulsions, Vitamins, Enzymes, Gelatines, Ointments, Grase.



Cosmetics Industry

Beauty creams, Nail enamels, Perfumes, Shampoo, Tooth paste etc.

3 fold Benefits of Goma Homogenisers

Innovation

The R & D is based on continuous feedback from customers. The continuous effort of R & D make the homogenisers most economical and of international quality.

Technology

The homogenisers incorporate advanced features & match international standards. Energy efficient valve designs.

Service

The after sales service is the best in the industry. The prompt service ensures that production down time is minimal at customers end by providing spares off the shelf.

HIGH PRESSURE HOMOGENISER

Salient Features

- New ergonomically designed model for ease in operation & maintenance
- Minimum vibration and low noise level.
- Efficient lubrication & air cooling system ensuring optimum temperature for continuous duties.
- One piece Forged cylinder block ultrasonically tested with guaranteed long life.
- Specially designed ball / poppet valves of stellite / ceramic for viscous products.
- Two stage homogenising head hydraulically operated (Inbuilt Relief Valve for higher pressure).
- Specially designed homogenising valves of Imported Stellite / Tungsten carbide material
- Plunger made of special steel with wear resistant coating & special surface treatment.
- Effective Plunger cooling System with low water consumption.
- Easily replaceable Plunger seals consisting of single V ring packing of special Food Grade material.
- SS 316 Imported Diaphragm type Glycerine filled Pressure Gauge.
- Machinery designed according to 3A standard & CE marked
- PLC based Models, VFD arrangement, digital Pressure gauge

Technical Specifications

Model Head	Capacity LPH	Power H.P.
Lab - 12	5-20 (1000 bar)	1-5
H - 102	100	2
H - 302	300	3
H - 502	500	5
H - 1002	1000	10
H - 2002	2000	20
H - 3002	3000	30
H - 5011	5000	50
H - 10002	10000	75/100
H - 20002	20000	180/200

*M - Manual Operation

P - Pneumatic Operation

Note : The above capacities are based on water. Flow may vary as per viscosity of the product.

Designed pressures for standard models upto 210 Bar

(N.B.: Higher pressures upto 1400 Bar are available as per your requirements.)

Due to continuous R & D, technical specifications are subject to revision without prior notice.

- Energy Efficient
- Superior Technology
- Compact Design

- Easy Maintenance
- PLC Automation

- Sanitary Design
- Rugged Construction

Our Strength

- ISO 9001 / 45001 Company / CE Marked • More than 5000 satisfied customers
- Excellent Sales & Service Network throughout India & abroad.

Exports

Asia- Indonesia, Malaysia, Thailand, Vietnam, Nepal, Srilanka, Bangladesh, Bhutan, Iran

Middle East- UAE, Oman, Kuwait, Qatar, Saudi Arabia, Yemen

Africa- South Africa, Zambia, Zimbabwe, Kenya, Uganda, Tanzania, Ethiopia, Sudan,

Egypt, Algeria, Nigeria, Angola, Ghana, Malawi, Congo, Seirra Leone, Mauritania

Austria, Fiji Island, Canda, USA

We offer

Process know how | Manufacturing & Installation | Product development | Hand Holding



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