**HV-H Homogenizer**

Extra high pressure type

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Motor Required (kw)</th>
<th>25MPa</th>
<th>50MPa</th>
<th>70MPa</th>
<th>85MPa</th>
<th>Dimensions Width x Length x Height</th>
<th>Connection</th>
<th>Discharge</th>
<th>Dry weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>HV-0H</td>
<td>7.5</td>
<td>30</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>800 x 900 x 1210 (Manual Operation)</td>
<td>10A</td>
<td>10A</td>
<td>500</td>
</tr>
<tr>
<td>HV-1H</td>
<td>7.5</td>
<td>300</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>1015 x 1380 x 1420 (Manual Operation)</td>
<td>1S</td>
<td>1S</td>
<td>1800</td>
</tr>
<tr>
<td>HV-2H</td>
<td>11</td>
<td>750</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>1320 x 1540 x 1470 (Manual Operation)</td>
<td>1.5S</td>
<td>1.5S</td>
<td>2000</td>
</tr>
<tr>
<td>HV-3H</td>
<td>37</td>
<td>2000</td>
<td>1500</td>
<td>-</td>
<td>-</td>
<td>1625 x 1830 x 1880 (Hydraulic Operation)</td>
<td>2S</td>
<td>1.5S</td>
<td>4000</td>
</tr>
<tr>
<td>HV-4H</td>
<td>75</td>
<td>5000</td>
<td>4000</td>
<td>-</td>
<td>-</td>
<td>2000 x 2640 x 3070 (Hydraulic Operation)</td>
<td>2S</td>
<td>1.5S</td>
<td>6500</td>
</tr>
<tr>
<td>HV-5H</td>
<td>110</td>
<td>8500</td>
<td>6500</td>
<td>-</td>
<td>-</td>
<td>2300 x 2640 x 2540 (Hydraulic Operation)</td>
<td>2S</td>
<td>1.5S</td>
<td>10000</td>
</tr>
</tbody>
</table>

**BEST SUPPORT / BEST SOLUTION (R&D CENTER IN JAPAN)**

- We can support your new product development and offer the solution for your existing process.
- We prepare the equipment for experimental use and test them in the shortest lead time.

**Available Measuring instruments and Experimental equipments**

- Viscometer
- Microscope
- pH meter
- Particle size distribution measuring device
- Centrifugal separator
- Moisture meter
- Salinometer
- Rotary evaporator
- DO meter
- Autoclave
- Electric conductivity meter
- Superheated steam generator
- Colorimeter
- Brixmeter

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Best Support / Best Solution (R&D Center in Japan)
### Application

**<Foods/Beverages>**
- Dairy Products: Milk / Cream / Ice Cream / Coffee
- Fat Products: Mayonnaise / Butter / Margarine
- Beverages: Fruit Juice / Green Vegetable Juice
- Seasonings: Ketchup / Dressings / Sauces / Spice
- Others: Chocolate / Flour Paste

**<Chemical>**
- Ink / Pigment / Paint / Dye stuff / Developer
- Silicone Oil / Solvent

### HV-E Homogenizer

- Certain Durability! Abundant
- Over 60 years of history
- 5000 surport of experiences!
- Capable of developing to wide application

### HV-0A Homogenizer

- Suitable for R&D test machine
- Compatible with small production
- Minimum capacity 30L/h capable

### Structure

- **Motor:**
- **Con. Rods:**
- **Crank Shaft:**
- **Pistons:**
- **Plungers:**
- **V-belts:**
- **Pully Disc:**
- **Valve:**
- **Cylinder Block:**
- **Impact Ring:**
- **Outlet:**
- **Inlet:**

### Feature

- **Silent noise of operation**
- V-belt drive mechanism enable to smooth & direct Power transmission and silent noise of operation.

- **Simple structure & Easy maintenance**
- Easy inspection & maintenance at Cylinder block part.
- A hinge construction cylinder block has been adopted, to enable opening at will, and for ease of disassembly, cleaning and assembly.

- **Optimal homogenizing Valves**
- The vortex type disk (standard) and other (optional), assuring a high homogenizing effect for a various products.

- **High Standard material for abrasion resistant**
- For prevent abrasion, HV-Series select the material of homogenizing disk SUS316 coating with stellite as standard and tungsten as option.

### Kinds of Disk Design

- **Vortex type disk**
  - Use: Homogenizing of Liquids
  - Milky, Margarine Ice cream mix, Seasoning, Fat

- **Flat type disk**
  - Use: Dispersion for liquid with solid
  - Fresh cream, Fatty ice cream, Pigment dye stuff (incl. solid particles)

### HV-0A Model Specifications

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Motor Required (kw)</th>
<th>Capacity (L/Hr)</th>
<th>Dimensions Width x Length x Height</th>
<th>Connection</th>
<th>Empty weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>HV-0A</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>0.4</td>
<td>0.4</td>
<td>14.7MPa</td>
<td>1S</td>
<td>15</td>
</tr>
<tr>
<td></td>
<td>0.75</td>
<td>100</td>
<td>19.6MPa</td>
<td>1S</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>1.5</td>
<td>200</td>
<td>24.5MPa</td>
<td>1S</td>
<td>30</td>
</tr>
<tr>
<td></td>
<td>2.2</td>
<td>300</td>
<td></td>
<td>1S</td>
<td>40</td>
</tr>
</tbody>
</table>

- **Optional subject**
  - Motor: In case different Voltage from 200V.
  - Inverter Aparatus/Control panel separate type.
  - Automatic pressure tracking control device (for Hydraulic operation).
  - Hydraulic pressure control system (for HV-1E HV-2E).

- **Remark**
  - Optional subject will be estimated each time when required specifications become concrete.
  - Freight, Spare parts and Commissioning on site are excluded from Settlement utit price (Ex-work, JPY) and that will be estimated each time.