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# High Pressure Homogenisers

## Sepak Industries

#### **Contact us**

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### Description

Sepak Industries GJB series high pressure homogenisers are suitable for the homogenising of liquid products, such as dairy, beverages, pharmaceuticals and much more. These

series homogenisers are built for simplicity and base of maintenance.



## Advantages

- 1. High stability
- 2. Improved preserve quality
- 3. Improved homogeneity
- 4. Improved absorption
- 5. Reducing the high cost of additives
- 6. Changing the viscosity
- 7. Reducing the reaction time
- 8. The use of cell division





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Model	Flow L/H	Maximum Pressure (Mpa)	Working Pressure (Mpa)	Weight (Kg)	Overall Size(cm)	Power (KW)
GJB30-40	30	40	0~32	230	95*75*120	2.2
GJB500-25	500	25	0~20	520	110*79*120	5.5
GJB500-40	500	40	0~32	550	126*79*124	7.5
GJB500-60	500	60	0~48	600	126*79*124	11
GJB1000-25	1000	25	0~20	540	110*79*120	7.5
GJB1000-30	1000	30	0~25	560	110*79*120	11
GJB1000-40	1000	40	0~32	1100	146*110*150	15
GJB1000-60	1000	60	0~48	1250	146*119*150	22
GJB1500-25	1500	25	0~20	560	110*79*120	11
GJB1500-40	1500	40	0~32	1250	146*119*150	22
GJB1500-60	1500	60	0~48	1300	146*119*150	30
GJB2000-25	2000	25	0~20	1100	146*110*150	15
GJB2000-30	2000	30	0~25	1150	146*110*150	18.5
GJB2000-40	2000	40	0~32	1350	146*119*150	30
GJB2000-60	2000	60	0~48	1800	160*140*160	37
GJB2500-25	2500	25	0~20	1250	146*110*150	18.5
GJB2500-30	2500	30	0~25	1300	146*110*150	22
GJB2500-40	2500	40	0~32	1400	146*119*150	37
GJB3000-25	3000	25	0~20	1250	146*110*150	22
GJB3000-30	3000	30	0~25	1400	146*119*150	30
GJB3000-40	3000	40	0~32	1800	160*140*160	45
GJB3000-60	3000	60	0~48	2700	175*140*170	55

# Features

As standards GJB homogenisers are two stage valve systems. This equipment is an important equipment for food, dairy and beverage industries. Milk, soy milk and other dairy beverages are homogenised under high pressure, which can refine the fat globules in the dairy liquid.





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1/105-107 Stanley Road, Ingleburn, 2565 NSW, Australia Phone: +61 2 9618 1455 Email: sales@sepak.com.au Wesite: www.sepak.com.au In the production of cream and other products, it can improve the fitness and looseness of the liquid and improve its texture. In the production of emulsions, glues, fruit juices, slurries, etc, it can prevent or reduce the layering of the feed liquid, improve the appearance of the feed liquid, and make it more vivid in colour, rich in fragrance, and mellow in taste.