BOS homogenisers

H3

Hilversum Range



About the machine

The Hilversum Range of homogenizers and high-pressure pump lines delivers operating pressures of up to 400 bar, making it suitable for virtually all dairy, beverage, and food applications. Typical uses include dairy and ice-cream products, sauces, and fruit juices, as well as selected chemical, cosmetic and personal care applications.

75 years of knowhow and experience

Product at-a-glace

- Pressures up to 400 bar
- Capacities up to 2,200 l/h
- Lubrication oil cooled by air, low water consumption
- Flexible automation & electrical options
- Durable and compact stainless-steel frame
- Ultimate price-performance ratio



Technical Features

Design The stainless-steel construction offers a robust and low vibration structure. It optimizes flow, is easy to feed and has a high volumetric efficiency with poppet pumping valves. The aseptic execution is designed for simple, easy & long life operation, with a wide range fit for electrical options to meet your control needs.

Homogenising Valve The standard valve is suitable for non-abrasive applications, with option for high wear resistant material for longer life and/or abrasive applications.

Crankcase & Gear Reducers The industrialized production, with advanced design & materials, achieves compact execution & high mechinical efficiency, with low heat production, noise & vibrations.

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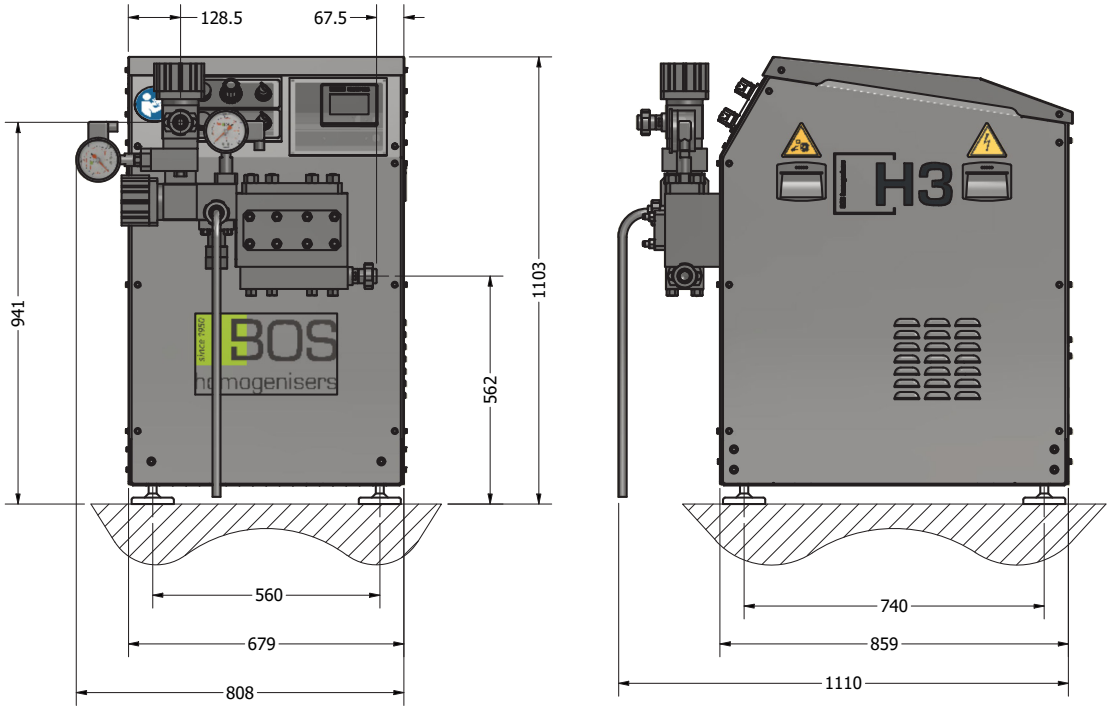
Easy cooling

Cooling is made easy. The H3 Hilversum Range Homogenizer doesn't require lubrication oil cooling in the crankcase and gear reducer, or forced air ventilation for the drive compartment. This results in fewer and simpler auxiliary systems, no need for utility cooling water, reduced maintenance, and a lower TCO.



Capacity Range H3 (11 kW)		
Machine Type	Operating Pressure	Max Capacity
H3 - 150	150 bar	2200 l/h
H3 - 200	200 bar	1600 l/h
H3 - 250	250 bar	1200 l/h
H3 - 300	300 bar	900 l/h
H3 - 350	350 bar	900 l/h
H3 - 400	400 bar	700 l/h

Hilversum Range Homogenizers and High-Pressure Pumps lines are offered up to 400 bar total pressure which covers nearly all dairy, beverage and food applications - such as dairy, ice cream products, sauces, fruit juices - and some chemical, cosmetic and personal care applications.



since 1950 BOS homogenisers

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