BOS homogenisers

# H4

## 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 5,000 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.

www.boshomogenisers.com I sales@boshomogenisers.com

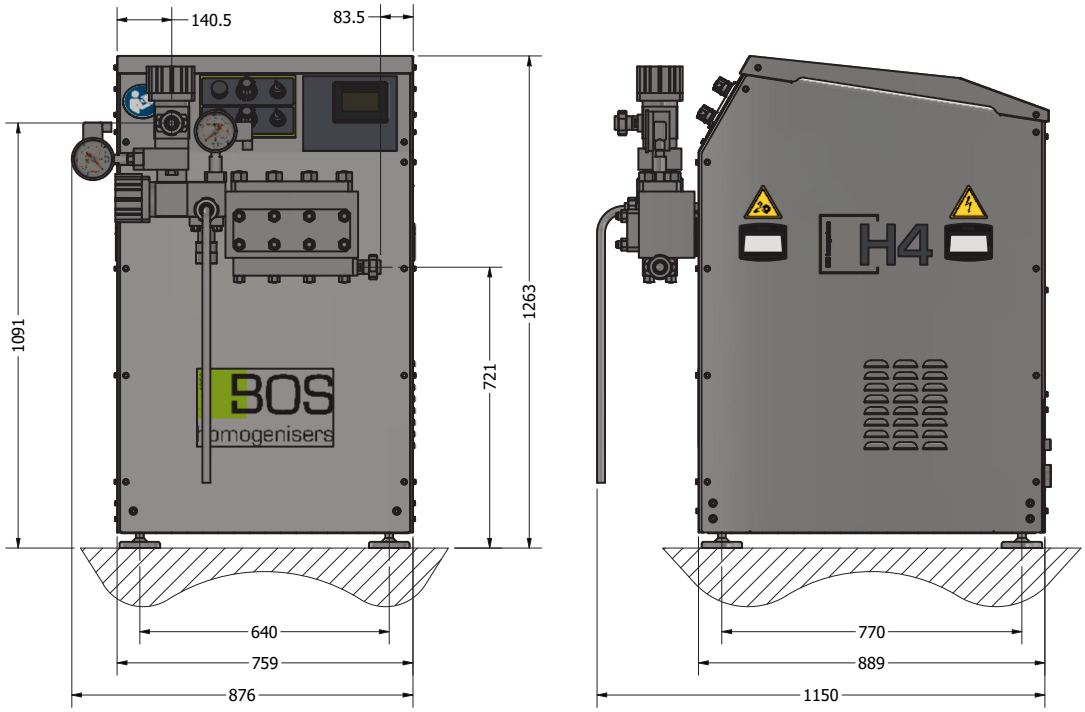
# Easy cooling

Cooling is made easy. The H4 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 H4 (22 kW) | | |
|---|---|---|
| Machine Type | Operating Pressure | Max Capacity |
| H4 - 120 | 120 bar | 5000 l/h |
| H4 - 150 | 150 bar | 3800 l/h |
| H4 - 200 | 200 bar | 3000 l/h |
| H4 - 250 | 250 bar | 2600 l/h |
| H4 - 300 | 300 bar | 2200 l/h |
| H4 - 350 | 350 bar | 1400 l/h |
| H4 - 400 | 400 bar | 1300 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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