



Trusted By 200+ Clients. 2500+ Products Delivered.

Est. 2003

HP HOMOGENIZER

SE-TITAN 100 - 5000

→ 100–5000 LPH Capacity | 2000–3000 PSI | 1.5–50 HP

→ Built With SS304 + Stellite Steel Valves For Long Life And Low Wear

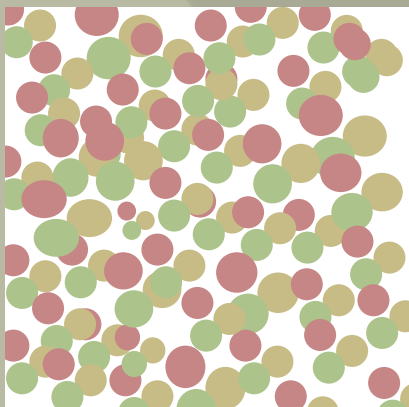
→ Improves Texture, Viscosity & Shelf Life In Dairy And Ice Cream Mixes

→ Two-Stage Valve System Ensures Fine Particle Size And Stable Emulsions

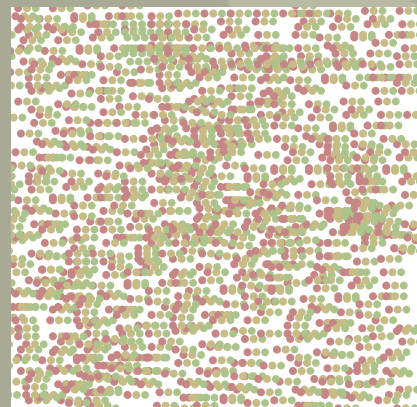
→ Splash Lubrication & CIP-Ready Design = Low Maintenance, Easy Cleaning



Before Homogenization



After Homogenization





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Choose Your Requirement

Sr. No.	Model	Flow Rate	Pressure (PSI)	Power (HP)	Voltage	Phase	Speed (RPM)	Approx. Net Weight (KG)
1	SE-Titan 100	100 Ltr	2000-3000	1.5	415 V	3PH	200	148
2	SE-Titan 200	200 Ltr	2000-3000	2	415 V	3PH	200	162
3	SE-Titan 300	300 Ltr	2000-3000	3	415 V	3PH	200	258
4	SE-Titan 500	500 Ltr	2000-3000	5	415 V	3PH	200	310
5	SE-Titan 1000	1000 Ltr	2000-3000	10	415 V	3PH	200	460
6	SE-Titan 2000	2000 Ltr	2000-3000	20	415 V	3PH	200	550
7	SE-Titan 3000	3000 Ltr	2000-3000	30	415 V	3PH	200	710
8	SE-Titan 5000	5000 Ltr	2000-3000	50	415 V	3PH	200	1135

you can request for customization too*

Applications

Dairy & Ice Creams



Food & Beverage



Support Beyond Delivery

✓ Installation Guidance & Operator Training

✓ Spare Parts? Guaranteed For 10+ Years

✓ Direct Engineer Support Via Phone & WhatsApp

✓ Maintenance Walkthroughs Available



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Must Know Information:

💡 THEORY OF HOMOGENIZATION

◆ High-Pressure Fluid Enters A Narrow Valve Gap At Intense Speed, Causing The Product To Break Down Upon Impact And Pass Through Micro-Clearance Zones.

→ **Result:** Uniform Particle Size, Enhanced Texture, And Stable Emulsions.

⚙️ TECHNICAL ADVANTAGES

◆ Precision Valve Assembly

Made From **Tungsten Carbide**, Engineered For Durability And Consistent Homogenization Performance.

→ Ensures Fine Particle Breakdown And Long Service Life.

◆ High-Grade Contact Materials

All Fluid-Contact Parts And Homogenizing Chambers Made Of **AISI 304 & 316 Stainless Steel**.

→ Safe For Food & Dairy, Resists Corrosion.

◆ Efficient Cooling & Splash Lubrication

Provides Continuous Internal Lubrication.

→ Keeps Crank Case And Moving Parts Cool, Even During Extended Runs.

◆ Flexible Homogenizing Heads

Supports Both **Single And Double-Stage** Homogenizing Heads, With Manual Control.

→ Allows Process Customization Based On Product Type.

◆ Designed For CIP Cleaning

Sanitary Construction + Imported Diaphragm Pressure Gauge

→ Easy To Clean, Fast Turnaround Between Batches.

◆ Heavy-Duty Build Quality

Cast Iron Crank Case And Coated **AISI 304** Outer Enclosures.

→ Built To Last In Industrial Processing Environments.

◆ Flow Range

From **50 LPH To 5000 LPH**

→ Suits Small-Scale Batches To Full Industrial-Scale Lines.

🥛 APPLICATIONS OF HOMOGENIZATION

Used To Improve:

- ✓ Texture
- ✓ Viscosity
- ✓ Uniformity
- ✓ Absorbency
- ✓ Product Brightness
- ✓ Shelf Life & Stability

🥛 Dairy Products:

Pasteurized Milk, Cream, Lassi, Yoghurt, Butter Milk

🍦 Ice Cream:

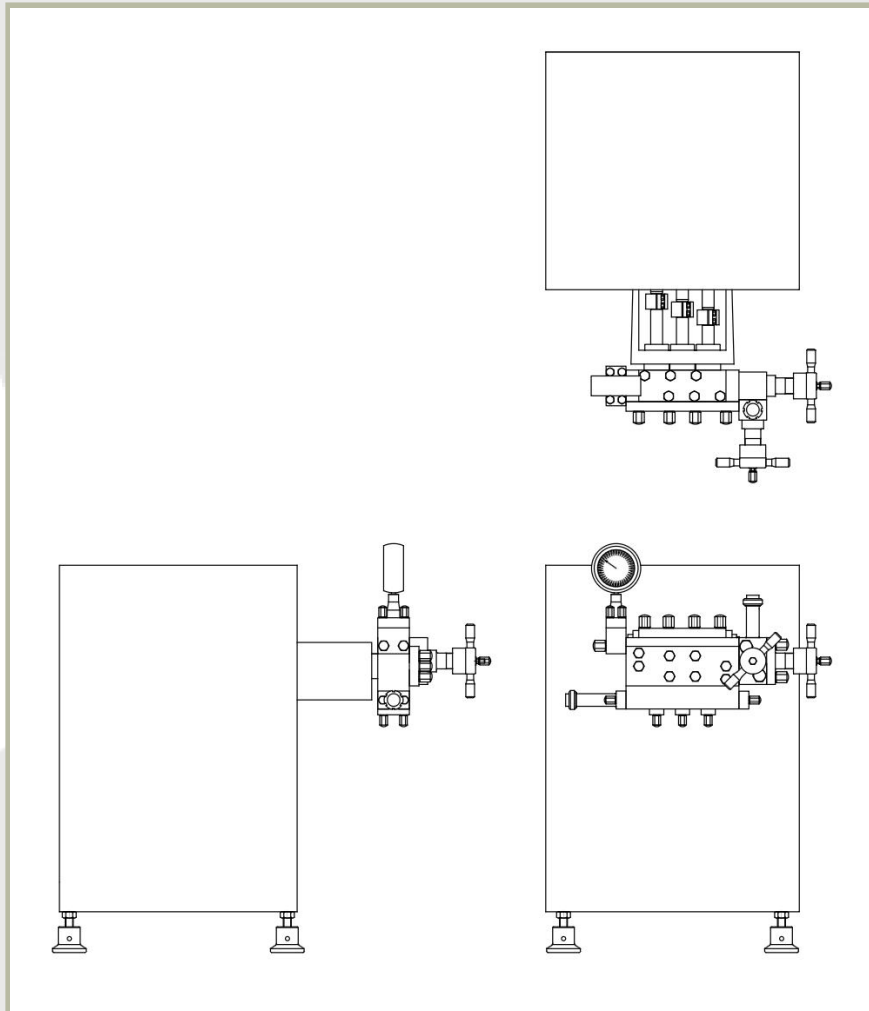
Enhances Richness, Smoothness, And Taste Consistency



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Have A Technical Look



Trusted By:



And more...



SYSTEM ENGINEERING WORKS

HP Homogenizers | HP Triplex Pumps | Ice cream Turnkey Projects



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