



GEA One Series Homogenizers

Simple the best

Applications, benefits and features

Now the quality of the very best homogenizers is also available for simple processes and small-medium productions. The 3-piston homogenizers of One Series are manufactured to ensure easy maintenance and simple installation into small systems for dairy products, beverages and soft chemicals.

The simplest is the most reliable solution

The homogenizers from the One range combine convenience and absolute quality to deliver unmatched benefits.

Constant design innovation, optimization of production processes, material selection, excellent cost-quality ratio and unmatched performance make this the best solution available on the market.

- **SIMPLE:** One offers a simple design construction, complete with all the options needed to be easily integrated into the system, as ready-to-use and low maintenance units.
- **FLEXIBLE:** available in five versions, One homogenizers can meet any production need (from 300 l/h to 10.000 l/h up to 250 bar).
- **RELIABLE:** constant engineering improvement, excellent quality standard of our production and the competence of our personnel are the winning drivers to guarantee long lasting machine. We have had only one complaint in the last 10 years on the head block due to a sizing problem.



Applications

One is an ideal homogenizer for dairy products and beverages, such as:

- Pasteurized flavoured milk
- Milk cream
- Cheese
- Yogurt drink
- Dressing
- Ice cream
- Fruit juice
- Cloudy drink
- Butter oil
- Tomato products
- Liquid soap & detergent
- Wax emulsion



Main advantages

EASY TO USE

REDUCED
MAINTENANCE
COST

SAFE
SANITARY
DESIGN

LOW
ENERGY
CONSUMPTION

COMPLETE
INSTALLATION
PACKAGE

Technical features

Constructed to improve the process performance and reduce operating costs, One machines feature one-piece compression head made in forged duplex stainless steel and machined with CNC equipment to strict quality parameters. The limited number of parts and the simplified construction allow a simple use and maintenance.

Absolute quality is our standard

The energy efficient solutions of One range homogenizers are the fit for purpose solutions for small and medium size process lines with reduced consumptions and optimized running costs. The 3-piston homogenizers, built according to EN ISO 9001:2008 Quality System and suitable for CIP and SIP, can reach a working pressure up to 250 bar. No compromise on quality: One is the modern answer to market demands, designed to give you everything you need at the right price.

The design and surface finish of the parts ensure safe sanitary execution for optimized CIP of machine parts that come into contact with the processed product. One homogenizers, available for one or two stages, come in a wide range to meet every production need. The objective is a product with constant, optimized quality that will open new market opportunities.

Designed and manufactured to ensure flexibility, easy installation and maintenance, these machines can be easily integrated into small systems in dairy, beverages and soft chemicals productions.



Quality of GEA One TS and GEA One TF

A complete homogenizers family at your disposal. One Series can be divided in two size families: GEA One Homogenizers TS and GEA One Homogenizers TF. Both can be customized with two homogenizing stages and electric power board. As standard they are available with the following characteristics:

- DUPLEX ALLOY MONOBLOCK
- TUNGSTEN CARBIDE HOMOGENIZING VALVE
- HIGH EFFICIENCY MOTORS



GEA One Homogenizers TS

Homogenizers from One TS are ideal machines for small production volumes up to 4.500 l/h, with top sanitary features and splash lubrication. Designed and constructed to ensure flexibility and ease of installation and maintenance, these machines can be easily integrated into small systems.



GEA One Homogenizers TF

Homogenizers from One TF series are fit for purpose solution for medium size process lines up to 10.000 l/h and variable speed drive. They feature a forced lubrication with gear pump and low oil pressure switch.

PERFORMANCES

Max Flow Rate l/h Pressure bar	One Homogenizer 7TS	One Homogenizer 11TS	One Homogenizer 15TS	One Homogenizer 37TF	One Homogenizer 75TF
100	1.050	3.300	4.500	8.000	10.000
130	1.050	2.500	3.400	8.000	10.000
150	1.050	2.200	3.000	7.500	10.000
180	1.050	1.800	2.500	6.500	10.000
200	850	1.650	2.200	6.000	10.000
210	850	1.550	2.100	5.700	10.000
240	800	1.300	1.800	5.000	10.000
250	650	1.300	1.800	4.000 - 4.800	9.800
Power kW	7,5	11	15	37	75

Technical specifications are preliminary and subject to modification without notice



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Excellence • Passion • Integrity • Responsibility • GEA-versity

GEA is a global technology company with multi-billion euro sales operations in more than 50 countries. Founded in 1881 the company is one of the largest providers of innovative equipment and process technology. GEA is listed in the STOXX® Europe 600 Index. In addition, the company is included in selected MSCI Global Sustainability Indexes.

GEA Italy

GEA Mechanical Equipment Italia S.p.A.

Via A. M. Da Erba Edoari, 29

43123 Parma, Italy

Tel +39 0521 965411

Fax +39 0521 242819

gea.com/contact