



## Tetra Alex<sup>®</sup> 2

Homogenizer for liquid food applications



### Application

High-pressure homogenization of emulsions and suspensions.

**Dairy.** Pasteurised milk, cream, yoghurt, ice cream mix, etc.

**Beverages.** Fruit juices, nectars

### Working principle

The product is pumped under high pressure into the homogenizing device and forced through a small annular gap, where the pressure is transformed into high velocity.

Extreme turbulence and cavitation effectively reduce the size of liquid droplets and solid particles.

### Design

Tetra Alex 2 is basically a horizontally mounted 3-piston positive displacement pump with built-in homogenizing device.

**Drive system.** Power transmission from the motor via V-belts and pulleys to the crankshaft.

**Crank case.** High-quality cast iron housing. All bearings and crossheads are splash lubricated. Fully immersed stainless steel oil cooler.

**High-pressure pump block.** One piece forged stainless steel block with quick-change piston-seal cartridge system, fully replaceable suction and discharge valve seats. Chromium plated pistons and piston seals for working temperatures up to 85°C. Mushroom valves, closed cooling water system and pulsation dampers are included as well as hygienic heavyduty clamp connections.

# Tetra Alex 2

## Homogenizing device

Homogenizing device with integrated second stage, hydraulic pressure setting. Wear-resistant homogenizing device of cobalt based alloy material. Reversible seat with impact ring and reversible forcer disc for double lifetime.

## Control system

Hydraulic pressure actuation unit fitted within frame. Hydraulic valve for pressure setting on front panel. Safety valve included. Electrical emergency switch and on/off push-buttons. Analogue pressure indication. Cooling water valve (solenoid) actuated with drive motor. Remote on/off setting of hydraulic pressure included. Y/D starter panel integrated in frame.

## Housing

Stainless steel covers.

## Capacity/pressure range

Pressure - bar	Capacity - l/h	Motor - kW	Piston diam. - mm	Inlet diam. - mm	Outlet diam. - mm
200	2 000	15	28	38	25
200	3 000	22	36	51	38
200	4 000	30	40	51	38
200	5 000	37	45	51	38
160	6 500	37	50	51	38

## Environment

Energy consumption/1 000 l product (kWh)	4.6
Water consumption/1 000 l product (l/h)	20
Noise, dB(A)	75

Environment-related data based on pasteurised milk 5 000 l/h at 140 bar.

Noise according to ISO 11203, distance 2 metres.

## Technical data

### Service media

Cooling water: 100 l/h (>300 kPa (40 psi), max 25°C (77°F), water hardness <10°dH), ambient temperature 30°C.

### Dimensions

Depth, mm: 1 435  
Width, mm: 1 280  
Height, mm: 1 390  
Service area, mm: 2 600 x 2 200  
Service height, mm: 1 840

## Shipping data

Net weight, 37 kW/50 hp: 1 250 kg.  
Export packing: add 350 kg.  
Shipping volume: 5.3 m<sup>3</sup>.

## Optional equipment

- Homogenizing device for semi-abrasive products