

Tetra Pak® Homogenizers

Lower pressure, lower TCO,
same high quality.



Plug and play design for a quick installation.

Dampers

Aseptic | Non-aseptic | Damperless

Optional high-pressure outlet

Up to 60 bar | SMS connection

Easy to install clamp connection

SMS as option | DIN on request

Adjustable feet

to fit uneven floors



10 year warranty

Against cracks in the pumpblock.

25+ year lifetime

Lower total cost of ownership.

Guaranteed NIZO value

The same particle size, every time.

98% spare part availability

7 hubs, 24/7 service.



Beverage: juices & nectar

Application example

The HD100 homogenization device **is designed for consistent quality**. It can handle a wide variety of products, balancing performance and durability.

Our homogenizers **promote the release of pectin and intracellular compounds**, enhancing the nutritional value, flavour, and stability against sedimentation.



Access the partner portal >

Don't have access?
Contact your local channel manager.

For more information,
reach out to your
local channel manager.

Tetra Pak®
PROTECTS WHAT'S GOOD