



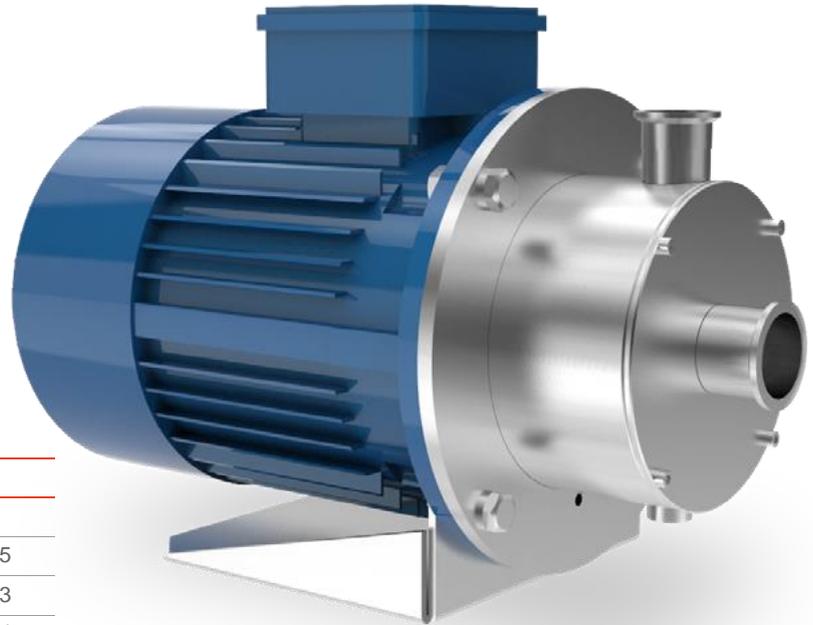
## Inline Homogenizers

Models: Yumix Basic, Yumix MOL,  
Ultra Shear, Shark, Gydromix

Inline homogenizers are a universal solution that can be easily integrated into existing production lines, allowing you to significantly increase the quality and intensity of your process. To increase the intensity of the mixing and homogenization process, inline homogenizers usually work with a recirculation tank, and the desired level of homogenization is achieved after the product has made several passes through the recirculation loop.

# Processes

- Emulsifying
- Homogenizing
- Solubilizing
- Suspending
- Dispersing and disintegrating solids



<b>Yumix Basic</b>	<b>1.1</b>	<b>2.2</b>	<b>3</b>
Power, kW	1.1	2.2	3
Length, mm	362	410	435
Width, mm	193	193	193
Height, mm	239	242	244

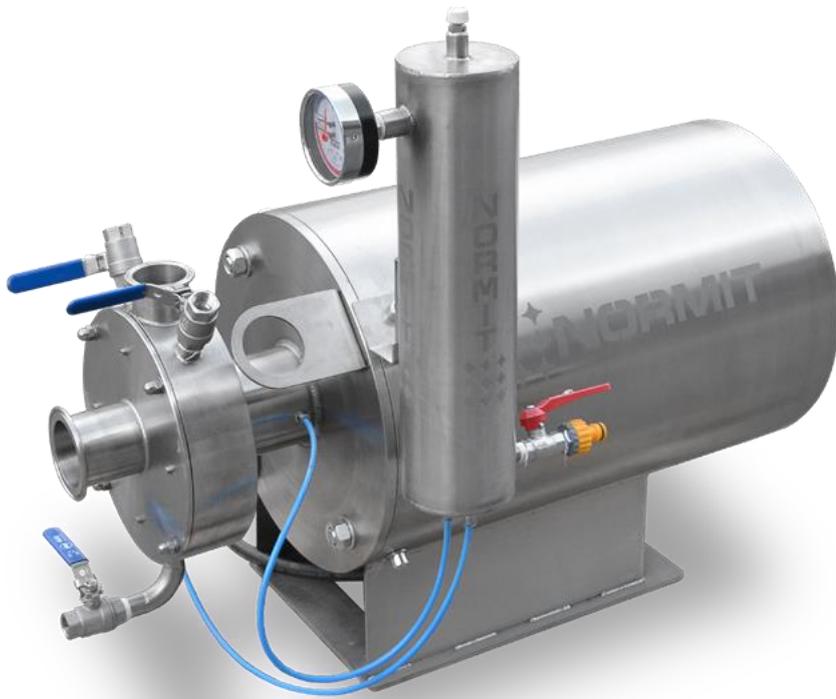
**Model YUMIX** there is a working body of the rotor/stator type within the homogenizer. The product is sucked through the feed fitting (usually by means of a feed pump) and the rotor sends it to a stator.

<b>Model: Yumix</b>	<b>5.5</b>	<b>7.5</b>	<b>18.5</b>	<b>22</b>	<b>37</b>
Power, kW	5.5	7.5	18.5	22	37
Length, mm	512	512	710	782	435
Width, mm	258	300	315	355	193
Height, mm	362	362	422	500	244



**Homogenizer ULTRA SHEAR** Inline high shear dispersing mixers and homogenizers are designed for high-quality crushing, dispersion and mixing of a product in flow. They are ideal for processing thick and viscous products (sauces, chocolate creams, margarine emulsions, etc.) Thanks to the strong pumping function, the installation of an additional delivery pump is in most cases not necessary.

<b>Model Ultra-Shear</b>	<b>3</b>	<b>7.5</b>	<b>15</b>	<b>37</b>	<b>37</b>
Power, kW	3	7.5	15	37	37
Length, mm	538	638	780	980	435
Width, mm	220	280	338	420	193
Height, mm	294	382	475	560	244

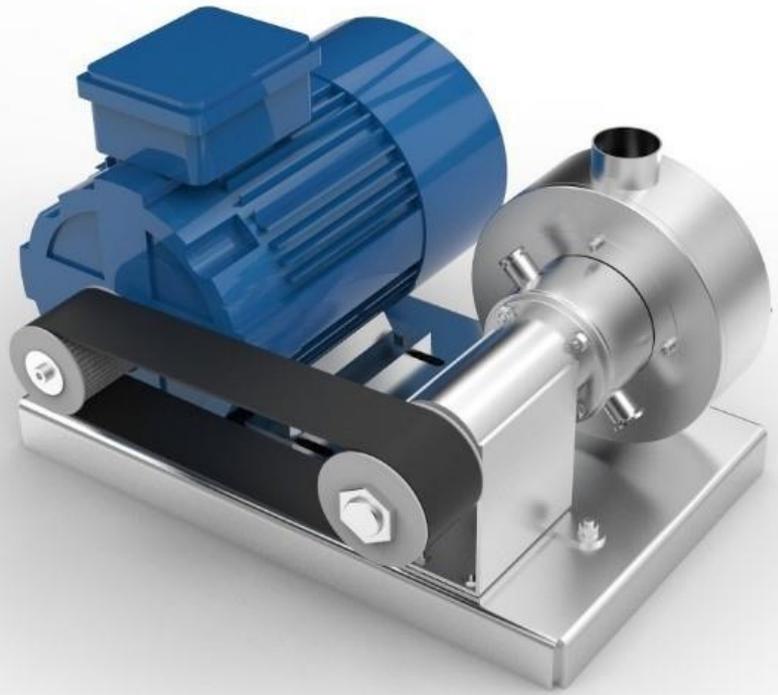


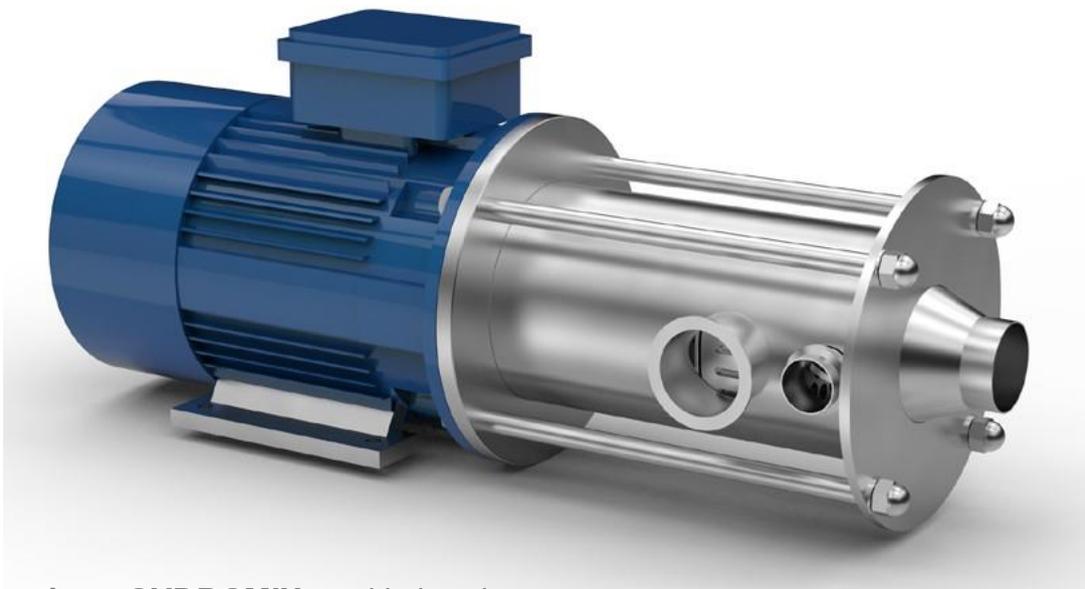
**Homogenizer SHARK** – this series inline homogenizers are designed for obtaining high-precision emulsions and suspensions. The special shape of the rotor and the adjustable gap between the rotor and the stator allow you to achieve an excellent level of homogenization. Ensuring compliance with GMP standards.

Model: Shark 7.5 ATEX	7.5
Power, kW	7.5
Length, mm	715
Width, mm	545
Height, mm	616

Model: Yumix Mol	11
Power, kW	11
Length, mm	695
Width, mm	620
Height, mm	470

**Homogenizer YUMIX MOL** is intended for fat particles homogenizing in dairy products. It produces a uniform emulsion resulting in increased digestibility and taste of the product.





**Homogenizer GYDROMIX** multi-chamber inline dispersing mixers and homogenizers are mainly used in systems of universal homogenizing modules for producing multi-component products with high flexibility for the recipe and technological process. Homogenizers are designed for high quality crushing, dispersion, and mixing of products in a flow. While passing

through the operating area, the product is variously affected by the operating parts, which allows achieving an exceptional level of mixing, particle reduction, and dispersion in just one cycle. The dispersing mixers within this is 20-100µm (depending on the type of the product, the power of the dispersing homogenizer, and the number of processing cycles).

Model:Gydromix	5.5	7.5	11	18.5	22	37
Power, kW	5.5	7.5	11	18.5	22	37
Length, mm	600	672	690	1 060	1 100	1 225
Width, mm	650	690	690	366	366	366
Height, mm	360	400	420	458	510	510

## Benefits:

- High performance.
- Efficient mixing and homogenization.
- Can operate at high temperature.
- Easy cleaning and maintenance.
- Short production time.
- High product quality and durability.
-  Conserving energy, materials and processes.



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