



SPX FLOW Launches New APV Homogeniser Models Designed to Enhance your Productivity

SPX® FLOW, a global process solutions enterprise, has launched two new APV® Rannie® and Gaulin® homogeniser models. With more than 120 years of experience innovating homogenisers, the new 57T and 77T models add to the already high-profile line available from SPX FLOW and its APV brand.

The latest additions to the homogeniser portfolio are designed to deliver powerful performance and make operation and maintenance easier for a wide range of industries, including dairy, food, beverage, pharmaceuticals and personal care. No matter the application, these new models are designed to meet the specific needs of the user.

The 57T/77T homogenisers use a three-plunger reciprocating pump and incorporate a durable slow speed power end that, paired with the low and compact design, improves performance and reliability.

To ensure the homogeniser is easy to use, the new models are more ergonomic with a single point of control and direct visibility to all internal and external indicators. The homogeniser's new design offers easy access to all service areas, saving time and money by simplifying inspection and reducing maintenance.

Modular electrical controls allow for easy installation and an optional programmable logic computer (PLC) operator control cabinet is available to automate and integrate the controls as well as providing alarm monitoring.

In addition to the standard specification, users may select several options for the homogeniser, creating a solution that fits their needs. These optional modules include various enhanced liquid end block designs, homogenising valve materials, control panels, vibration sensors and explosion-proof designs.

“The new 57T and 77T models have been designed around less maintenance, ease of serviceability, minimum downtime and enhanced performance” explained Con O’Driscoll, Global Project Manager, Dispersion Products at SPX FLOW. “The technological advances in our homogeniser solutions promote product stability, consistency and viscosity that can lead to a more uniform product and extended shelf life.”

The new homogenisers build on SPX FLOW’s rich experience and research and development from our Innovation Centres, while understanding the needs of modern processing plants. SPX FLOW Innovation Centres use state-of-the-art processing equipment and knowledge of industry experts to test and develop innovative new homogenisation ideas for customers.

“While dairy is still a key market for homogenisers, we are seeing growth in other sectors looking for a more consistent product, including lubricants, cosmetics and biotechnology. We are confident that the new range will enable more markets to benefit from the value homogenisation can bring to their products.”

To learn more about the new 57T and 77T homogenisers from SPX FLOW, and how our Innovation Centres can help you, visit the [SPX FLOW website](#) or contact your local SPX FLOW representative.

About SPX FLOW Inc.:

Based in Charlotte, North Carolina, SPX FLOW, Inc. (NYSE: FLOW) innovates with customers to help feed and enhance the world by designing, delivering and servicing high value solutions at the heart of growing and sustaining our diverse communities. The company's product offering is concentrated in rotating, actuating and hydraulic technologies, as well as automated process systems, into food and beverage and industrial markets. SPX FLOW has approximately \$1.5 billion in annual revenues with operations in more than 30 countries and sales in more than 100 countries. To learn more about SPX FLOW, please visit www.spxflow.com.

For further information contact:

Claire Cole
Marketing Communications Manager EMEA - Food and Beverage
SPX FLOW, Inc.
Email: claire.cole@spxflow.com
Telephone: +44 1293 574238
www: <http://www.spxflow.com>
LinkedIn: <https://www.linkedin.com/company/spx-flow/>