



**honema**

Industrial honey processing equipment



# HONEMA HORIZONTAL HOMOGENIZER (BLENDER, MIXER) FOR HONEY

**The HM-series honey homogenizer is meant for thoroughly mixing, blending, and homogenizing various kinds of honey to improve its qualities and to obtain certification for the entire batch.**

## **DESIGN**

The HONEMA HM -series honey homogenizer is an atmospheric horizontal cylindrical container with a heating jacket (steam or water with a pressure up to 5 bar) and a screw-type agitator. The heating jacket is in the form of a pillow-plate, which allows using a higher-pressure heat carrier (up to 5 bar, which can be tap water), reduces the thickness of the metal, improves heat conduction, and eliminates overheating at any point. The jacket is placed on the entire cylindrical surface of the homogenizer. For unloading product and carrying out maintenance, a hatch is set in the upper part of the homogenizer.

The homogenizer can be optionally supplied with an insulating layer.

In its basic version the HM honey homogenizer is designed for connecting an external source of heat. It can be optionally equipped with its own source of heat.

The HM honey homogenizer can be optionally supplied with a filtration system.

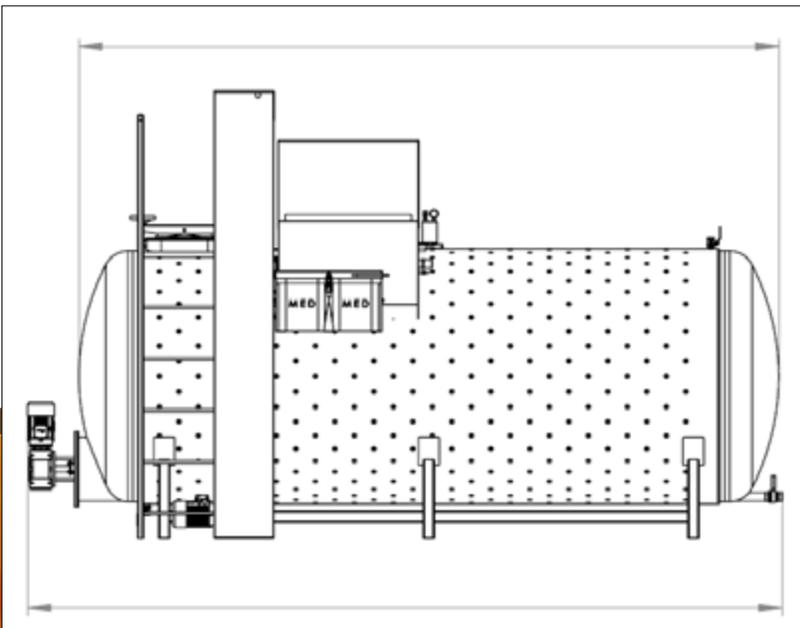
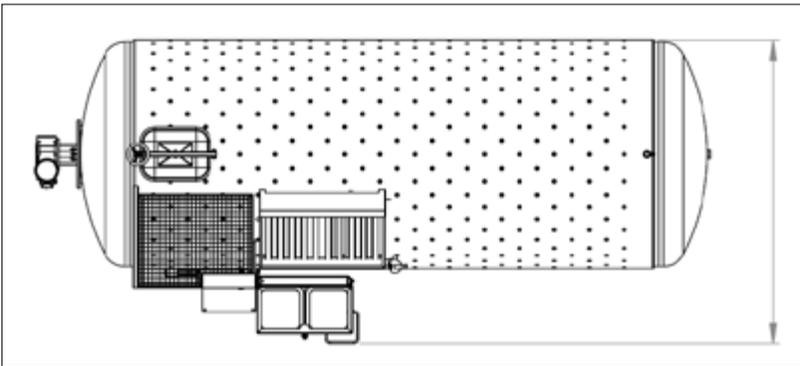
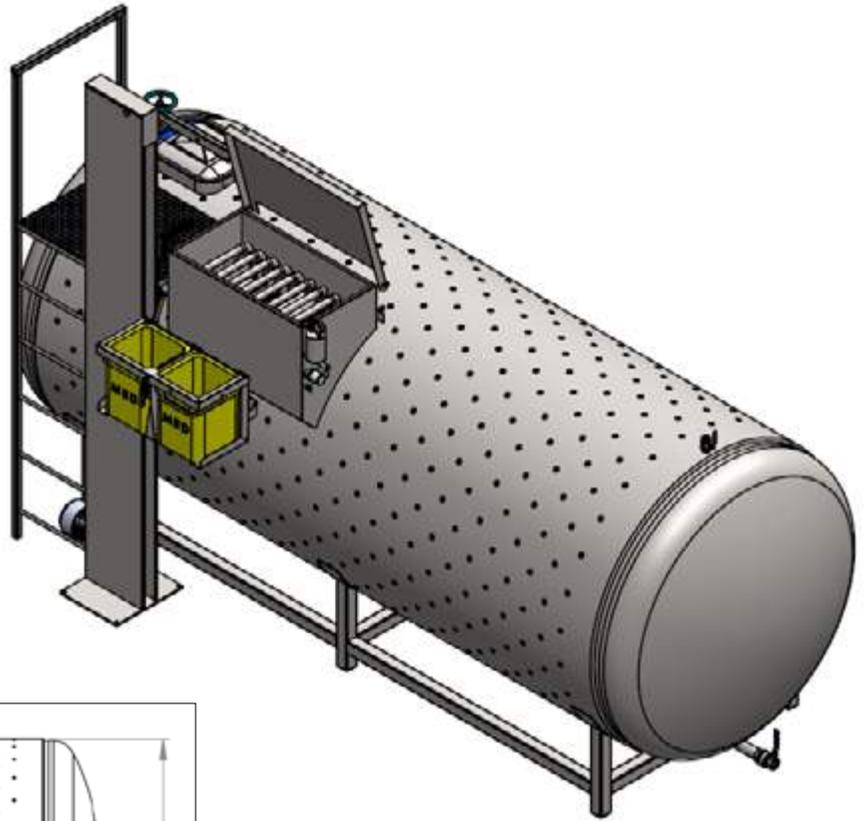
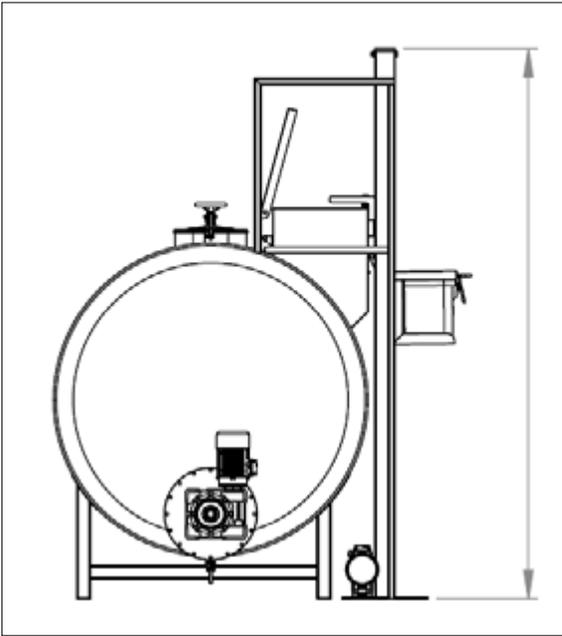
It is manufactured entirely from AISI304 stainless steel for the food industry, and AISI316L for parts in contact with the product can be supplied on request.

## **ADVANTAGES**

- ◆ The special design of the agitator ensures fast and even mixing of honey, which allows you to have the entire batch of honey certified without problems after homogenizing it.
- ◆ The efficient heating system with its specially-designed jacket ensures rapid melting of crystallized honey.
- ◆ The honey homogenizer can be manufactured in any size according to the customer's needs.
- ◆ Hygienic design, with no dead zones that don't get mixed.
- ◆ Durable design with minimal maintenance costs, using high-quality materials and parts.



Model	HM-4	HM-8	HM-12	HM-16
Total volume, liters	4000	8000	12000	16000
Heating	connection to the external source of hot water or steam / integrated electric heating			



More than thirty years of experience producing process equipment for the food industry and other industries and many completed projects in the design and manufacture of industrial equipment for the processing of honey allowed us to bring to market a line of equipment under the brand **HONEMA**.

The **HONEMA** range of honey processing equipment includes vacuum and atmospheric honey dryers, melting and filtering equipment, honey mixers and homogenizers, pasteurizers, cream honey processing systems, artificial honey processing line, and pumping and dosing systems.

Besides commercially developed products, we also offer the development of individual equipment designs to meet the customer's specifications.

All equipment is manufactured in our own 8,000 sq. m. European site area including the manufacturing plants, offices, and warehouses.

The EMA Europe company provides a full cycle services in the design, manufacture, implementation, and maintenance of process equipment including:

- Technological consultation
- Technological design
- Production of equipment at our own production site
- Erection and commissioning
- Guarantee service
- After-sales maintenance with a private service center

In the process of producing equipment, we use only high quality European materials and components. We do not resell equipment that has been fully or partially manufactured in China or other Asian countries.

We kindly welcome our potential customers to visit our manufacturing center to discuss technical details with our engineers and to rate our level of technique.



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