

Liquids to Value



Ariete NS5355TM

A concentrate of technology.

Designed around the homogenizing valve One model for every requirement
Compact, modular design Technology with low environmental impact



INNOVATION OF ARIETE NS5355

More power in less space:
Innovation comes from here.

Only GEA Niro Soavi could design and manufacture Ariete NS5355. From studies by the Research and Development Department and in collaboration with our technological and business partners, an absolutely innovative machine was born. A result wiping out the patterns of the past, eliminating compromises between flow rate and pressure limits. Ariete NS5355 is the only homogenizer enclosing so much power in the reduced sizes of its compact, ergonomic design, conceived to optimize the space occupied. Its strong points are safety, ease of use and reduction of maintenance costs, easy and complete safe access to the process unit, the electric box and the systems on side of the machine.

The inner parts are made of special material, and the transmission system features an original, novel design, which is exclusive and patented.

The Ariete NS5355 five pistons can process high quantities, up to 60000 l/h, and very high pressures, up to 1500 bar, with capacities comparable to a 6 or 8-piston homogenizer, thus with significant saving of energy, lubrication oil and cooling water. Ariete NS5355, efficient inside and good looking.



Technical specifications	
Transmission system with planetary gear	
Maximum accessibility to electrical box and process unit	
Self-diagnosing and remote controlled	
Soundproof panels to reduce noise	
Touch screen control/HMI	

High Pressure

Max pressure (bar)	1500	1200	1000	800	700
Max flow rate (l/h)	5000	6000	8000	10000	12000

Medium Pressure

Max pressure (bar)	600	500	450	400	300
Max flow rate (l/h)	15000	18000	20000	23000	31000

Low Pressure

Max pressure (bar)	250	200	180	150	120
Max flow rate (l/h)	37000	45000	50000	55000	60000

Technical specifications are preliminary and subject to modification without notice.



VERSIONS AND APPLICATIONS

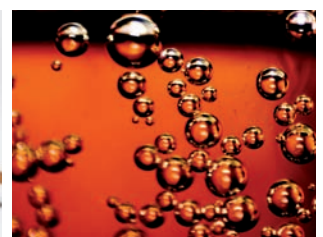
Modular design to meet all requirements.

Ariete NS5355 is available with different compression heads: Monoblock (low and high pressure versions) and Multiblock VHP, suitable for very different production and application requirements, both designed with modelling systems CAD 3D, FEM and fluido-dynamic analyses. The Monoblock head uses high-efficiency valves **NanoVALVE™**, an exclusive patented technology wich optimizes homogenization at lower pressures compared with the normal valves, thus reducing the energy requirement and consequent environmental impact.

Suitable for various applications, not only in the food and dairy sector, but also for beverages and chemical emulsions, "high pressure" **NanoVALVE™** is a special version of **NanoVALVE™** designed to process medium pressures and increase efficiency. The Multiblock VHP (Very High Pressure) compression head uses **Re+VALVE**, another GEA Niro Soavi innovation, a valve designed to reach very high pressures, up to 1500 bar.

Multiblock VHP is designed to work also on capacities that could never be processed before at high pressure regimes. It is entirely made of special materials, wear resistant and capable of withstanding occasional or unexpected stress.

Versions for all applications are available			
Compression head	Homogenizing valve	Pressure	Applications
Monoblock LP	NanoVALVE 2G/XS	Up to 250 bar	Food and dairy: milk, juices, yogurt
Monoblock HP	High Pressure NanoVALVE	Up to 700 bar	Nutritional emulsions, baby food, foods with flavourings and probiotics
Multiblock VHP	Re+VALVE	Up to 1500 bar	Pharmaceutical and biotechnology



BENEFITS AND SERVICES

Designed for the benefit of the customers

- Easy to use
- Easy to service
- Highest reliability on continuous production (24/7)
 - Reduced operational costs (water, lubrication oil, energy)
 - Low environmental impact
- Fully automated and remote controlled
- High capacity at ultra-high pressure



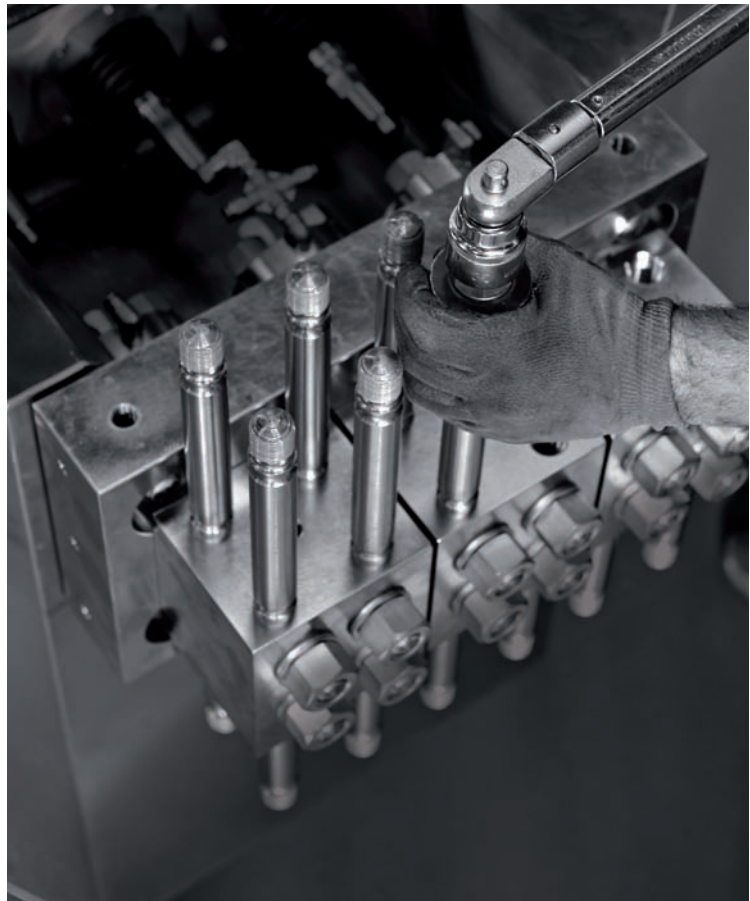
Leading quality at your service.

GEA Niro Soavi, member of GEA Group, is the global technology and market leading company for homogenizers and dynamic high-pressure pumps for the food, dairy, pharmaceutical and biotechnology sector. We supply state-of-the-art technology with a very wide range of homogenizers, also providing top quality R&D and customized assistance services to all our business partners.

The GEA Niro Soavi engineering and manufacturing is certified in compliance with ISO 9001:2008 certificate Quality System to guarantee homogenization technology worldwide through a widespread sales network and after-sales and service assistance.

GEA Niro Soavi's international sales network, with its experience and know-how, is always available to answer any question on homogenization.

The nearest branch can be located via the GEA Niro Soavi website.



GEA Mechanical Equipment

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