



About Us

FBF Homogenizers India Pvt. Ltd., is a part of FBF Italia's global sales and service network, and is solely responsible for sales and servicing of FBF homogenizers in India. FBF boasts of a first-class technical assistance network, with highly qualified and expert technicians, available round the clock for any customer request of start-up or maintenance. We also make sure that the right spare parts are always available in the right quantity for efficient and effective machine operation.

More than 200 FBF homogenizers and pumps are successfully operating in various reputed dairy and food processing organizations in India.

Service offering

Supply and installation

FBF Homogenizers India Pvt. Ltd. provides quotations and offers for supply of new machine as per customer's requirement. These machines are manufactured and customized in Italy and imported to India.

We offer end-to-end project management service for our customers -- understanding customer requirement, recommending appropriate model, offering competitive quotations, order management, technical drawing preparation, managing logistics, customs clearance, installation and commissioning on site, electrical & automation work and associated technical assistance.



Annual Maintenance Contract

FBF Homogenizers' Field Service Technicians provide on-site repairs and scheduled preventive maintenance for homogenizers. Our team of skilled and dedicated service engineers can help you minimize disruptions and optimize the performance of your operation.

Our customized AMC covers full homogenizer service followed by a detailed report by our highly qualified engineers including 15-point preventive maintenance checklist, detailed observations and recommendations.

Spares

FBF Homogenizers India Pvt. Ltd. offers original spare parts and service necessary to support the safe and reliable operation of the homogenizer. We manage end-to-end logistics to ensure timely delivery of spare parts to the customer thereby minimizing the downtime. Our warehouse in Vadodara maintains stocks of all critical and consumable parts so that the right spares are always available in the right quantity.



Applications

Dairy, Food Processing and Ice Cream Industries

Stability, uniformity, long life, digestibility, best appearance, colour and flavour improving are some of the advantages that can be obtained by using the homogenizer for treating common foodstuff. The results, in economic and qualitative terms, make the use of the new FBF ITALIA technology particularly convenient. Few applications in which homogenization may be utilized:

Additives - Almond milk - Animal fats - Arabic gum - Baby food - Butter oil - Caseinates - Condensed milk - Cooking cream - Cream - Cream cheese - Dessert - Egg based liquor - Eggs - Emulsion - Flavours - Fruit and Tomato Concentrate - Fruit juices - Fruit pulps - Gelatines - Honey - Ice cream mix - Ketchup - Milk - Milk cream based liquors - Milk for yoghurt - Milk protein - Puddings - Recombined milk - Rice milk - Sauce - Soya Milk - Tomato juices - Vegetable fats - Vegetable Oil - Yoghurt





HIGH PRESSURE

HOMOGENIZERS

Since 1987, FBF Italia has established itself as a leading manufacturer of high pressure homogenizers, piston-type positive displacement pumps and laboratory homogenizers having more than 4000 installations running successfully across the globe. To ensure FBF ITALIA machines are at the forefront of the market, the R&D team together with experienced technicians developed the Buffalo Series homogenizers for dairy, food, ice-cream, cosmetic, chemical, pharmaceutical and petrochemical industries. These machines use innovative technical solutions to combine quality, performance and energy saving in a perfect union.

Product range

Buffalo Series Homogenizers

Buffalo Series homogenizers conform to CE standards and are available with output capacities ranging from 60 to 60,000 litres per hour, with homogenization pressures up to 600 bar.

Models choices include Sanitary, Aseptic for UHT installations, Two-stage homogenization, Standard for processing products such as milk, yoghurt, cream and Abrasive for processing products such as fruit juices, ice cream, ketchup.



Positive Displacement Pumps

These pumps are mainly used for the positive displacement pumping of products that contain particles, such as pieces of tomato, vegetable or fruit in soups, yoghurts, jams, etc in the presence of particularly high counter-pressures (typically 50 bar or higher).

The ability of the pump to operate at low speeds, combined with the specially designed passages in the pneumatic controlled valves, gives low velocities and very gentle handling; maintaining the specific characteristics of the most delicate of products.

Laboratory Homogenizers

FBF Homolab is a laboratory homogenizer that can handle about 20/50 litres of product per hour, with homogenization pressures up to 1,800/600 bar. The FBF ITALIA laboratory homogenizer is equipped with two pumping pistons. This important feature results in far greater product stability and more reliable results as compared to single piston machines. Options include single and two-stage homogenization valves.



FBF Homogenizers (I) Pvt. Ltd.

411, Sanket Heights, Near Kalali Bridge, Sun Pharma Road, Vadodara 390020, Gujarat, India
 Phone: +91-265-2984161 Cell: +91-9737016663, +91-8140140007 email: info@fbfind.in website: www.fbfind.in