

vacuum homogenizer

Models: VMG S 650 M

Effective and reliable vacuum homogenizing unit designed to produce a wide range of liquid and viscous products.



Processes

- homogenizing
- dispersing
- heating
- cooling
- vacuum
- deaeration
- emulsification

For production of wide range of liquid and viscous products

Model Normit VMG S 650 M is an **effective and reliable** vacuum homogenizing unit designed to produce a wide range of liquid and viscous products with different requirements for the production conditions. Ideal solution for industrial production of various sauces, whether they are completely homogeneous or contain inclusions.

vacuum homogenizer

Models: VMG S 650 M

Perfect homogenization, energy saving

The complete dissolving of components. Energy saving is achieved by reducing the processing time. The powerful homogenizers that are applied in the plant are the leaders in their class and they ensure the maximum level of product homogenization in the minimum possible time, with minimum energy consumption.

Hoppers for dosing of ingredients, dosing system

The device is equipped with several hoppers for loading of ingredients, automatic dosing system of liquid solutions, touch panel control.



Macro-mixing without damaging the structure of product

Macro-mixing. A slow-speed agitator of a special shape with installed Teflon scrapers ensures an even distribution of ingredients across the entire volume - even if there is a small quantity of the product. The shape of the mixer ideally reflects the conical bottom part of the operating tank, which guarantees that there are no unmixed spots. Macro-mixing is carried out carefully, without damaging the structure of the product or its inclusions and without it breaking down into fractions.



Characteristic features:

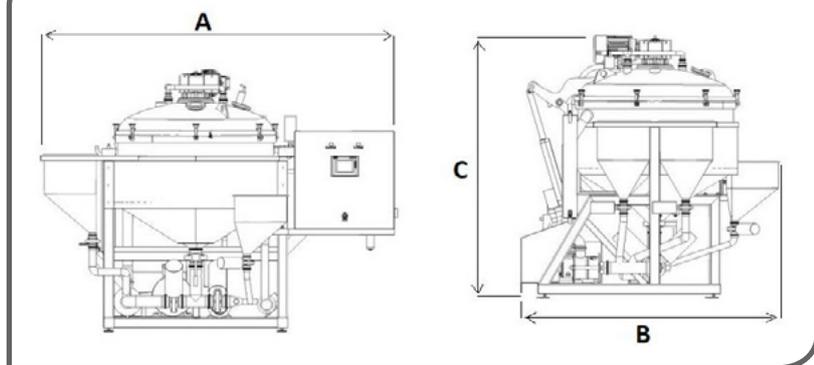
- **Automatic control system.** by the customer's request, the plant can be supplied with a manual or semiautomatic control system.
- **Modern and compact design** - the optimal location of all modules with minimum space taken up and easy access for the operator and maintenance staff.
- **Hygienic design** - easy access to all surfaces with no dead zones in the vessel where the product can accumulate. Additional unloading pump is not required - which leads to higher hygiene.



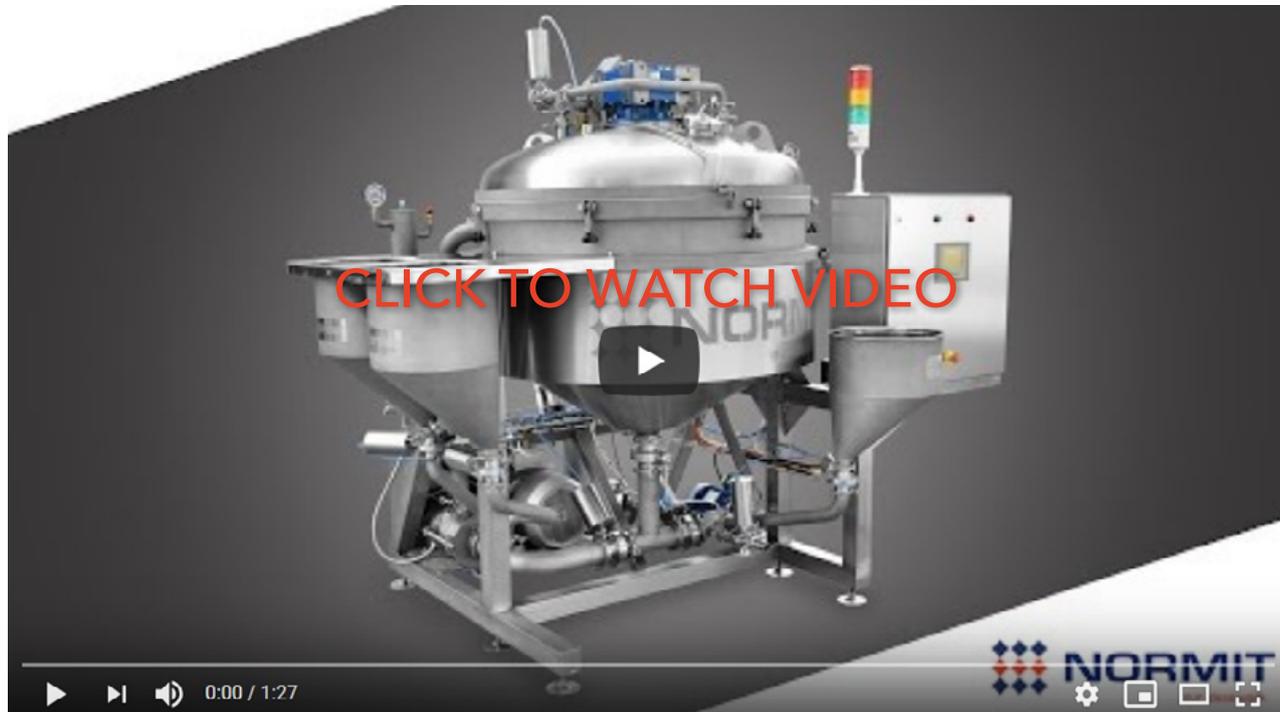
vacuum homogenizer

Models: VMG S 650 M

Technical drawings



Model	VMG S 650 M
Working volume, L	520
Geometric volume, L	650
A: length, mm	2 900
B: width, mm	2 200
C: height, mm	2 400
Weight, kg	926



NORMIT FOOD, s. r. o.
Pezinská cesta 5104
901 01 Malacky, SLOVAKIA

Skype:
manager.normit

Telephone number:
+421 902 400 321

E-mail:
sales@normit.com

Web:
www.normit.com