



vacuum homogenizer / mixer

Models: VMG M LAB 20 / VMG M 50

The Vacuum Homogenizer Mixer **is the ideal solution for the production of pilot product batches and industrial production of a wide range of products in small and medium series.**

Thanks to its favorable price and versatility in the produced types of products, it is an optimal solution for start-ups and for production of pilot batches, preparation of recipes and testing of new types of production.

Carried out processes:

- Heating, cooling
- Cooking
- Mixing
- The evacuation
- Dispersion
- Emulsification
- Homogenization
- Deaeration



Suitable products for use:

- **Milk** - soft cheese, yogurt, condensed milk, cream cheese, milk and cream
- **Fat** - oil, margarine, mayonnaise, pasta
- **Garden** - jams, ketchup, sauces, purees, pastes
- **Confectionery** - cream filled chocolate hazelnut, chocolate, etc



- **Soft**- juices, nectars and drinks
- **Cosmetics** - creams, shampoos, conditioners, gels, toothpaste
- **Pharmaceutical** products - ointments, emulsions, gels.
- **Chemicals** - detergents, adhesives, paints and disinfectants



The structure of the device consists of a working container equipped with an insulating layer and a heating / cooling jacket. The low speed mixer with scraper has a top drive. On the bottom of the working vessel is an integrated homogenizer with the rotor-stator principle. Vessel mounted on rotatable supports with fixator, product unloading is secured by tilting the container (manual or mechanical, depending on the volume of the container). The lid is easily tilted (manually or with the help of gas-filled silencers installed at the rear) and is sealed in its closed position by four clamps.

Depending on the customer's needs, different levels of automation can be selected: weighing and dispensing of raw materials, heating and cooling control, defrosting, emulsification, homogenization, agitator speed control and level of vacuum.



Creating of vacuum - the process of removing air allows you to lower the temperature of the product processing, maximally preserving its utility properties.

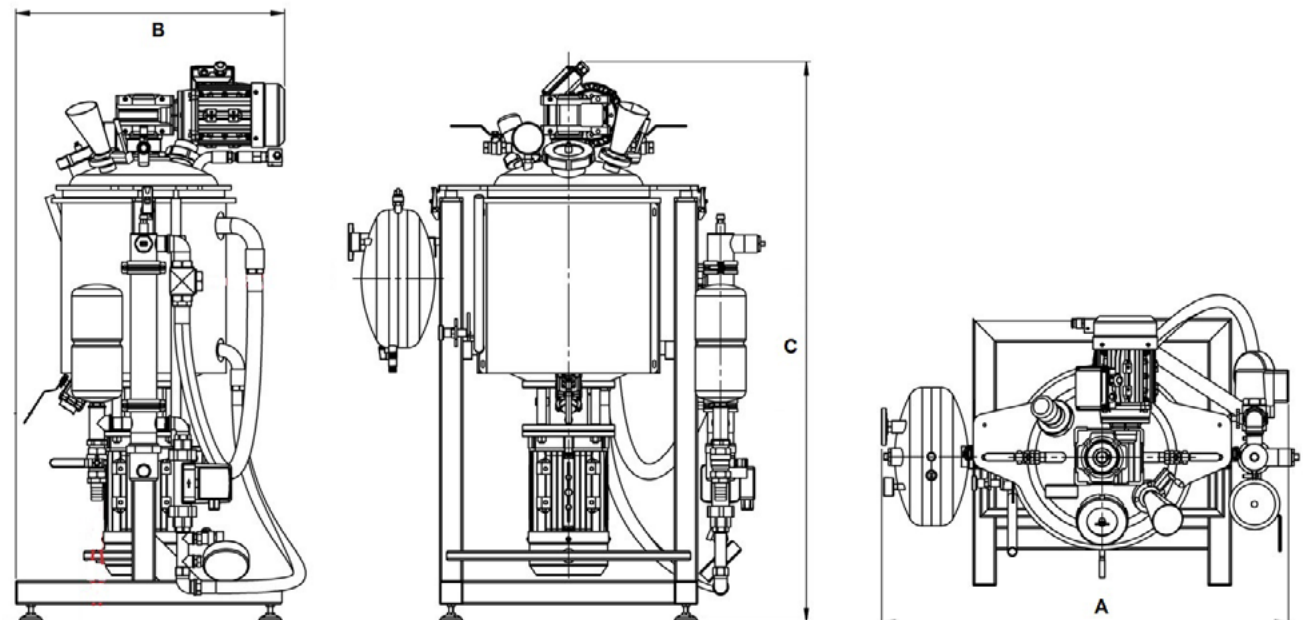
Mixing - Special shape mixer and geometry of working container ensure even mixing of the product without dead zones. Thanks to special "floating" scrapers, the product does not blend into the walls of the container and also helps to maximize heat or cold heat exchange from the walls to the product.

Homogenization - The integrated rotor-stator homogenizer at the bottom of the container ensures fast and efficient dispersion, emulsification and homogenization with a particle size of up to 3 microns (even smaller on demand). The obtained product has an appealing

outer appearance, a stable and homogeneous structure, does not separate and has a long shelf life. With the help of homogenizer, recirculation and product discharge are generated, no additional pumps need to be used, which increases the hygiene and ease the maintenance of the device.

Heating and cooling - the heating and cooling jacket allows heating, melting and cooling processes to be carried out in one device. Optionally, "direct injection of steam into a product" allows a significant reduction in the heating time and shorten product processing time.

The automated control system eliminates the human factor and guarantees a consistently high quality of finished product from batch to batch.



Model	VMG M LAB 20	VMG M 50
A: length, mm	883	883
B: width, mm	584	988
C: height, mm	1 200	1 200



Benefits of Vacuum Mixer Homogenizer

Low costs for equipment purchases, suitable for start-ups, for developing new recipes and for production of pilot production batches.

- Possibility of processing a wide range of liquid, pasty, viscous and high viscosity products.
- Minimum filling, 15% of the container volume.
- High performance.
- Reliable construction and long trouble-free operation.
- Fast transition to new product types.
- Simple operation, maintenance and sanitation.
- Low operating costs and low resource consumption.
- Low noise level.

OPTIONS:

- Inserting additional ingredients into the homogenizer vacuum chamber.
- The funnel for inserting the ingredients into the container during the working cycle.
- Tilting the container.
- Lid can be opened with gas-filled silencers.
- Various types of stirrers.
- Adjustable rotational speed of the agitator.
- Giving the sharp steam into the product.
- Different levels of automation.
- GMP design.
- A set of validation documents for use in the pharmaceutical industry.

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