



## vacuum diffuser / vacuum liquid coater

Model: VC

200 / 1 000

Normit vacuum diffuser is designed to perform diffusion treatment of a broad range of low or high.

**It is ideal for adding salt and sugar solutions, as well as oil or water-based ferments, vitamins and anti-oxidants. It provides even distribution of added ingredients across a large volume of product.**

Ingredients are added during consistent mixing, so they are evenly distributed across the entire volume of the product.

Contrary to the traditional methods, where ingredients are only applied to the outside of the product. In Normit Vacuum Diffusor, the additive also penetrates into the product and reaches its pores, which naturally increases the taste and smell of your product.

# APPLICATION:

- Animal food
- Nuts
- Seeds
- Granules
- Grain products
- Many others

## How it works

The dry product is poured into the chamber. When the vacuum is switched on, air is removed from the chamber and the pores of the product. Consequently, during consistent mixing, the ingredient is added into the vacuum chamber and evenly distributed across the entire volume of the product.

After the desired amount of ingredients has been distributed, the vacuum is quickly released. This

ensures the additive (chosen flavoring) coming from the outer surface of the product is squeezed towards the inside with the help of atmospheric pressure, and it penetrates into the pores..

During vacuum diffusion, the air inside the product is removed with the help of a vacuum. The empty pores are then filled with condiments, vitamins, etc.

### OPTIONAL EXTRAS:

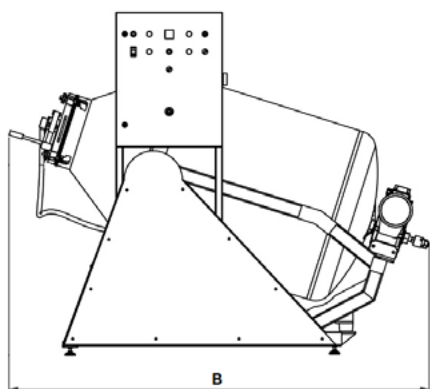
- heating system for products that need to remain warm
- loading system with product dosing
- additive injecting system with a collecting tank
- an automatic control system with programmed recipes for various types of products

VC 200

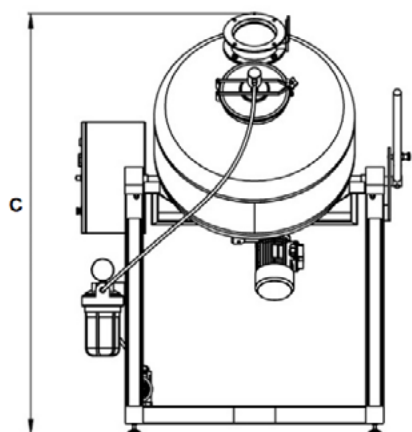
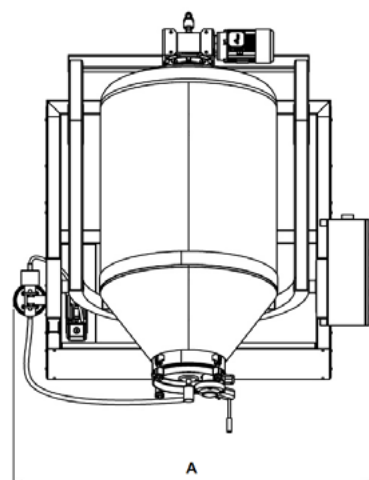
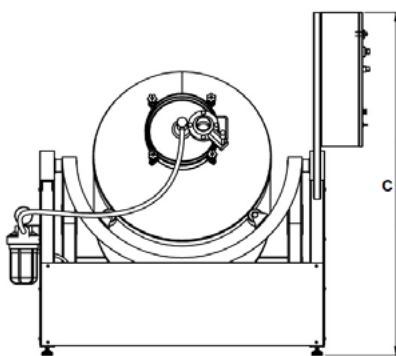


VC 1000

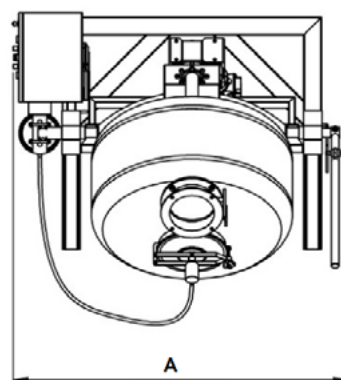
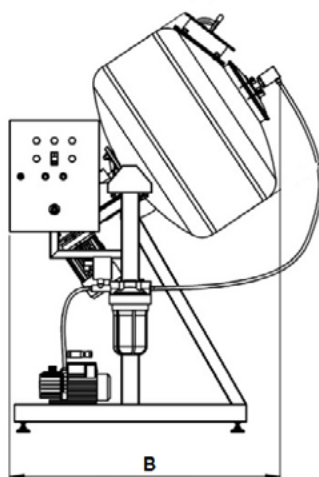




VC 200



VC 1000



Model	200	1000
Geometric volume, L	1 700	2 115
A: length, mm	1 500	2 050
B: width, mm	1 220	2 390
C: height, mm	1 900	1 950





## Advantages:

- **No mixing device needed.** Unlike in the case of the traditional diffusing machines and thanks to the special construction, the product is mixed by a spinning drum, without an agitator. This significantly increases the evenness of mixing and prevents any damage to the product, even in the case of delicate granules.
- Ingredients are added while mixing. Even distribution of even a small quantity of an additive across the entire volume of the product.
- **Adjustable vacuum pressure.** Allows selecting the right diffusion mode for any product.
- **Economical.** When the right dosage of the additive is added, there is no unnecessary waste (especially important in the case of expensive vitamins and other similar ingredients) and no drying of the product is required.
- **Easy to operate.** All necessary processes are carried out by only one machine.
- **Options.** If needed, Normit Vacuum diffuser can be equipped with a heating system, a loading system with product dosing, an additive injecting system with a collecting tank, or an automatic control system with programmed recipes for various types of products.
- **Reliable product made in EU.** The equipment is made in the EU in our own manufacturing facilities, using European materials and components.



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