



vacuum homogenizer / mixer

Model: Normit VMG S

300 / 600

Model Normit VMG S is an **effective and reliable vacuum homogenizing unit designed to produce a wide range of liquid, pastry 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.

It creates **perfect stable emulsions and dispersions**. Unlike in the case of other similar models, homogenization and pumping are carried out separately. This approach ensures

a higher level of homogenization that can be achieved by comparing to a combined mixer-homogenizer with an enhanced pumping function. The necessary degree of homogenization and grinding of the particle is achieved by circulating the mixture through a dispersing device integrated into the machine.

Carried out processes:

- Heating, cooling
- Cooking
- Mixing
- Emptying
- Dispersion
- Emulsification
- Homogenization
- Deaeration

Suitable products for use:

- **Milk** - yogurt, milk, cream, condensed milk.
- **Fat** - oil, margarine, mayonnaise, pasta.
- **Paste products** - jams, ketchup, sauces, purees, pastes.
- **Confectionery** - cream filled chocolate hazelnut, chocolate, etc.

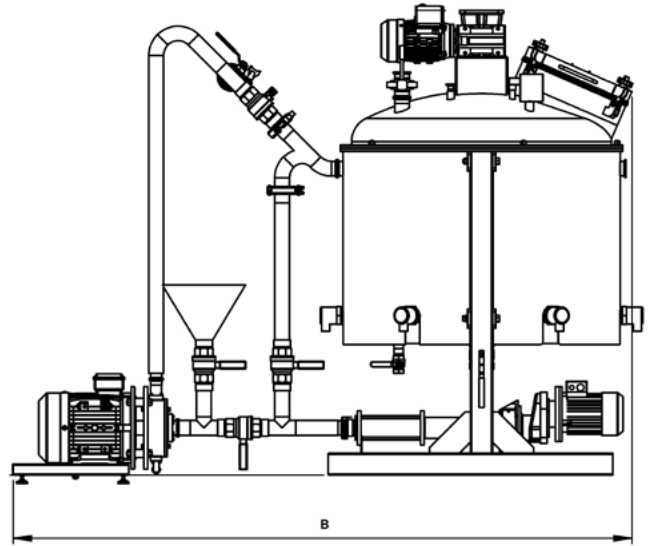
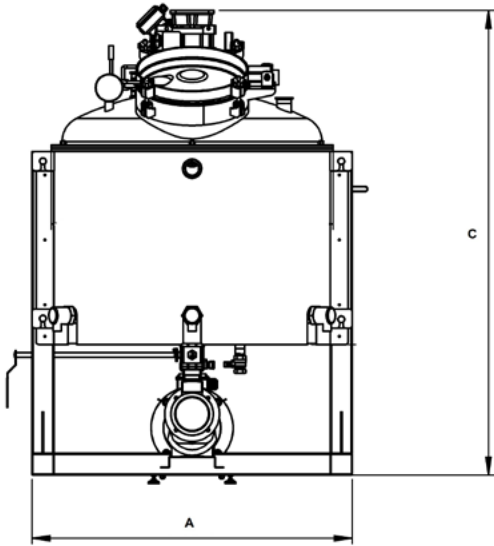


- **Soft** - juices, nectars and drinks.
- **Cosmetics** - creams, shampoos, conditioners, gels, toothpaste.
- **Pharmaceutical products** - ointments, emulsions, gels.
- **Chemicals** - detergents, adhesives, paints and disinfectants.

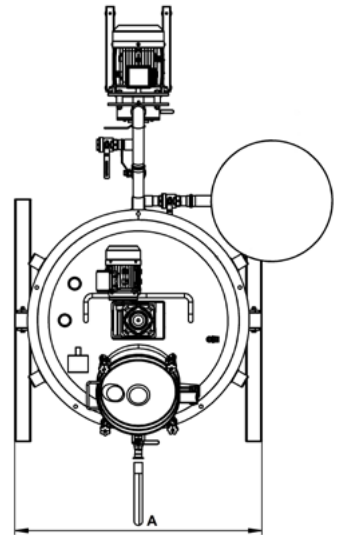
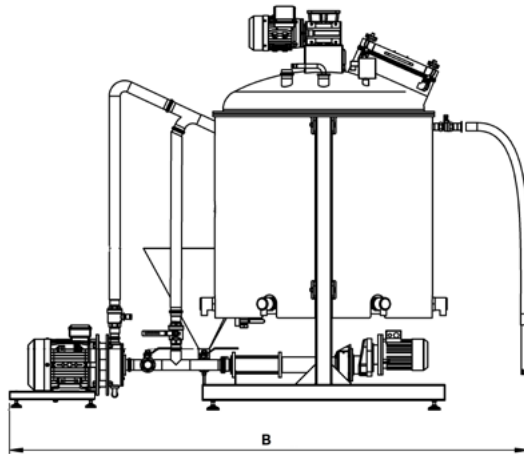
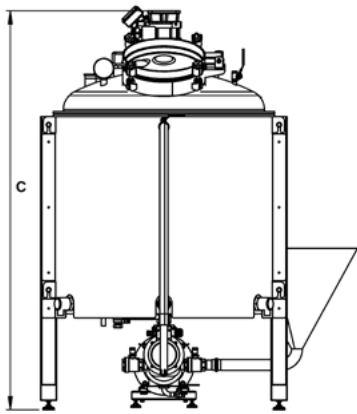


The device guarantees a stable **high quality finished products** and **batch reproducibility**.





VMG S 300



VMG S 600

Model	VMG S 300	VMG S 600
Geometric volume, L	300	600
A: length, mm	1 170	1 227
B: width, mm	2 260	2 579
C: height, mm	1 695	1 982





CHARACTERISTIC FEATURES:

- **Control system** - by the customer's request, the plant can be supplied with a manual, semi-automatic or automatic 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.
- **The complete dissolving of components.**
- **Energy saving** is achieved by reducing the processing time.
- **Perfect homogenization.** The powerful homogenizers that are applied in the plant are the leaders in their class. They ensure the maximum level of product homogenization in the minimum possible time, with minimum energy consumption. A homogenizer is installed at the bottom of the vessel, working on the rotor-stator principle. The product is being homogenized at the bottom and unloaded at the top of the working vessel. It is hydraulically connected with the container and ensures fast and efficient dispersion, emulsification and homogenization. If the mixture is too dense, it is recommended to supplement the device with a pump that helps to increase mixing and homogenization efficiency.
- **Heating and cooling.** The specially designed heating/cooling jacket allows heating or cooling. Hot water or steam serve as a heating medium.
- **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 them. 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 (when manufacturing products that do not require homogenizing but only mixing).
- The scrapers continuously clean the walls of the mixing chamber for **maximum efficiency of the heat exchange.**
- The design of the mixer ensures **efficient mixing** of both liquid and thick products with high viscosity.

By the customer's request can be plant equipped with:

- air intake system,
- CIP cleaning,
- frequency converter,
- several funnels for loading ingredients,
- automatic dosing system of wet solutions,
- touch control panel.

Vacuum process – efficient elimination of air, degassing. The prepared product has a homogenous structure without air inclusions. The absence of air prevents bacteria from multiplying and significantly extends product storage time. Thanks to the minimum oxidation, it is possible to preserve the colour and taste of the product at its most natural, which is especially important in the case of oil- or fat-based products. **The process of removing air allows you to lower the temperature of the product processing, maximally preserving its utility properties.**

OPTIONS:

- Direct steam injection - maximum intensive heating without loss.
- The working vessel designed for work with overpressure.
- The possibility of the production material AISI316L or AISI316Ti for parts that are in contact with the product.
- A dose of ingredients with flowmeters and strain gauge weighing system.
- Unload the product using a homogenizer or a supplementary pump.
- **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.





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