

# atmospheric homogenizer

Model: MG-UGM 1000



Universal homogenizer Normit UGM refers to the equipment of periodic action on mixing, homogenization, dispersion, emulsification of raw materials with the product recirculation system at atmospheric pressure. Used for the production of multicomponent mixtures, emulsions, suspensions in the food, pharmaceutical, chemical, cosmetic industries.



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## Wide range of products

Atmospheric processing plant is an ideal solution for the production of pilot batches and the industrial manufacturing of a wide range of products from medium to high capacity.



## Long shelf life quality product

The product obtained has an attractive appearance, is stable, homogeneous and does not exfoliate, has a long shelf life.



## The module can be fitted

- with the following options:
- Vacuum type of equipment
- Various types of mixing devices
- Mixer scrapers
- Adjusting the rotational speed of the stirrer
- Heating/cooling jacket with insulation
- Steam supply into the product
- automatic control
- electric or steam heating
- Chiller



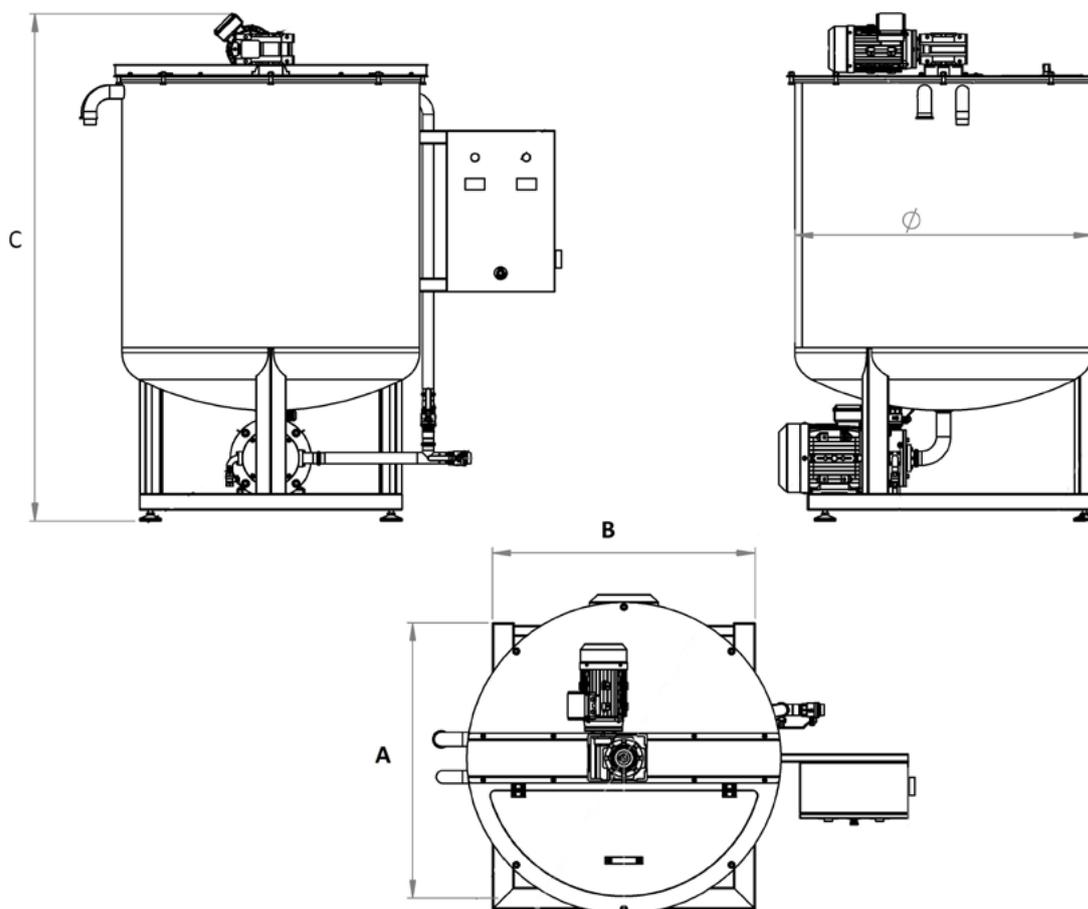
## Advantages of UGM homogenizer mixers:

- Possibility of processing a wide range of liquid, pasty, viscous and high viscosity products
- Minimum load 15% of capacity
- High performance
- Reliability of construction - long trouble-free service life
- Quick transition to the production of a new type of product
- Easy to use, maintenance and cleaning
- Low operating costs and low resource consumption



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Model	MG UGM 1000
Volume geometric, l	1000
Installed power, kW	9
Homogenizer power, kW	7,5
Dimensions (C / B / A), mm	1886±100/970±100/1025±100
Weight, kg	300
Material	AISI304
<b>Three phase power supply:</b>	
Voltage, Volt	400
Frequency, hertz	50

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