

atmospheric homogenizer

Model: MG-UGM 300



Atmospheric processing plant Normit MG-UGM is a universal solution for the production of various kinds of gels, ointments and emulsions and pastes in food, chemical, pharmaceutical and cosmetic industry.

Design:

- atmospheric
- single-spindle with conical bottom



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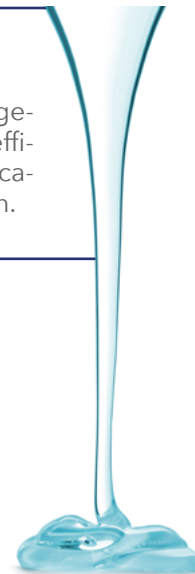
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High quality product obtained

The product obtained has an attractive appearance, is stable, homogeneous and has a long shelf life.

Fast and efficient

The rotor-stator homogenizer ensures fast and efficient dispersion, emulsification and homogenization.



Advantages of UGM homogenizer mixers:

- Possibility of processing a wide range of liquid, pasty, viscous and high viscosity products
- High performance
- Quick transition to the production of a new type of product
- Easy to use, maintenance and cleaning
- Low operating costs and low resource consumption, low noise



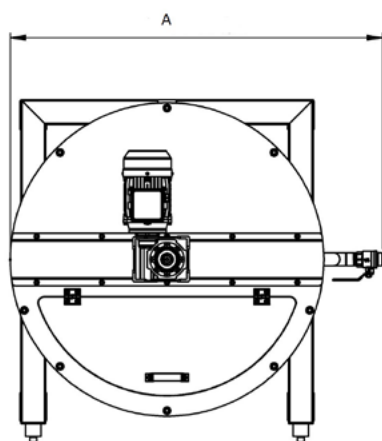
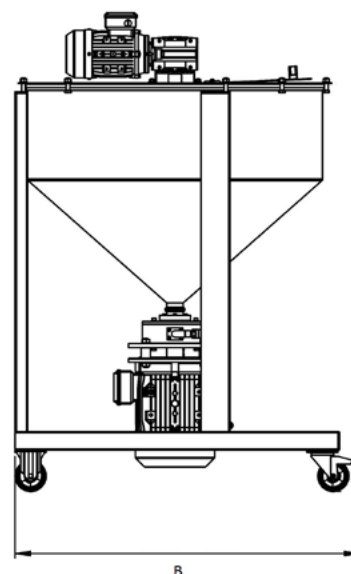
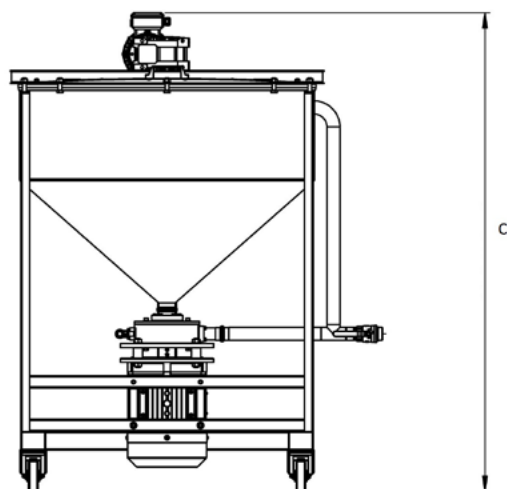
How it works

The universal homogenizer Normit MG-UGM refers to the equipment of periodic action on mixing, homogenization, dispersion, emulsification of the raw material with the product recirculation system at atmospheric pressure.



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Model	MG-UGM 300
Volume geometric, l	300
Installed power, kW	9
Dimensions (C/ A/ B), mm	1544±200/1199±200/1109±200
Material	AISI304
Three phase power supply:	
Voltage, Volt	400
Frequency, hertz	50

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

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