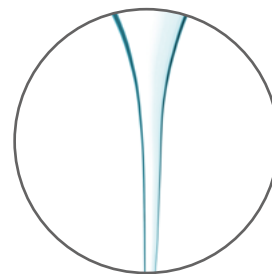
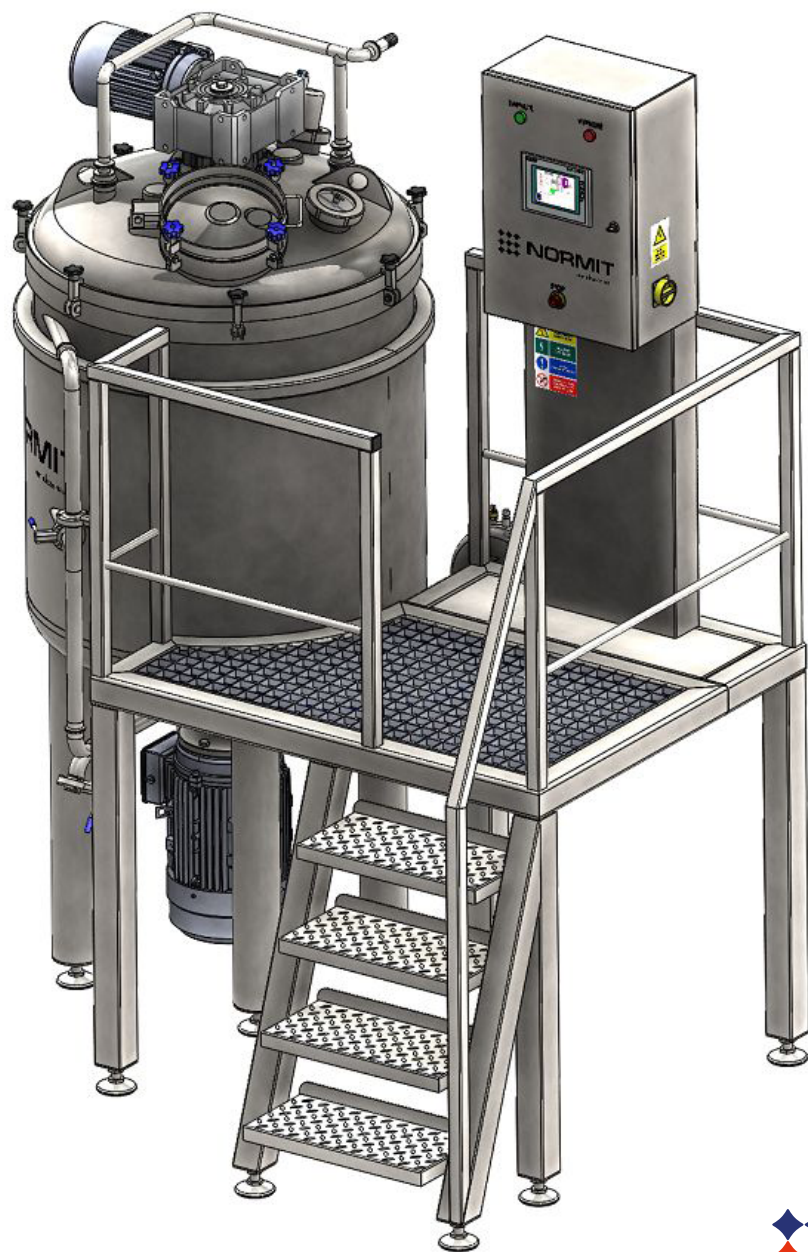


vacuum homogenizing mixer

Models: VMU 800

Highly efficient production of a high viscosity pharmaceutical and cosmetic products.



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Mixing of the product in horizontal and vertical direction

In order to create intense rotational flow in the cover two reinforced breakwaters are mounted, equipped with blades providing specific mixing of the product in horizontal and vertical direction.

Universal use in pharmaceutical and cosmetic industry

The module is a cylindrical container with a lid, equipped with a homogenization unit, a mixing device with scrapers, and a product recycling system. This equipment is designed especially for production of high viscosity pharmaceutical and cosmetic products such as cosmetic creams and other cosmetic products.

vacuum homogenizing mixer

Models: VMU 800

Easy operation

The insulation of the installation is made of polymeric materials with foil and stainless steel. The support structure has a working platform and a ladder for easy operation of the installation. The legs of the frame are adjustable for vertical installation.

Improving thermal conductivity

Heating is provided in the form of Pillow-plate. It is possible to:

- use tap water
- reduce the thickness of the metal
- improve thermal conductivity
- eliminate the formation of local overheating.



Technical features:

- The bottom has an ellipsoidal shape.
- At the bottom of the installation is the homogenizer
- Continuously adjustable disperser rotational speed, which works on the rotor-stator principle
- Product feed in front of a homogenizing head.
- There are two entrances to the work.
- The circuit is equipped with shut-off valves.
- The installation cover has an ellipsoidal shape.
- Along the perimeter of the cover there are seals and threaded fasteners for tight connection of the cover
- In the middle of the cover is located mixing gear motor

Specially shaped agitator

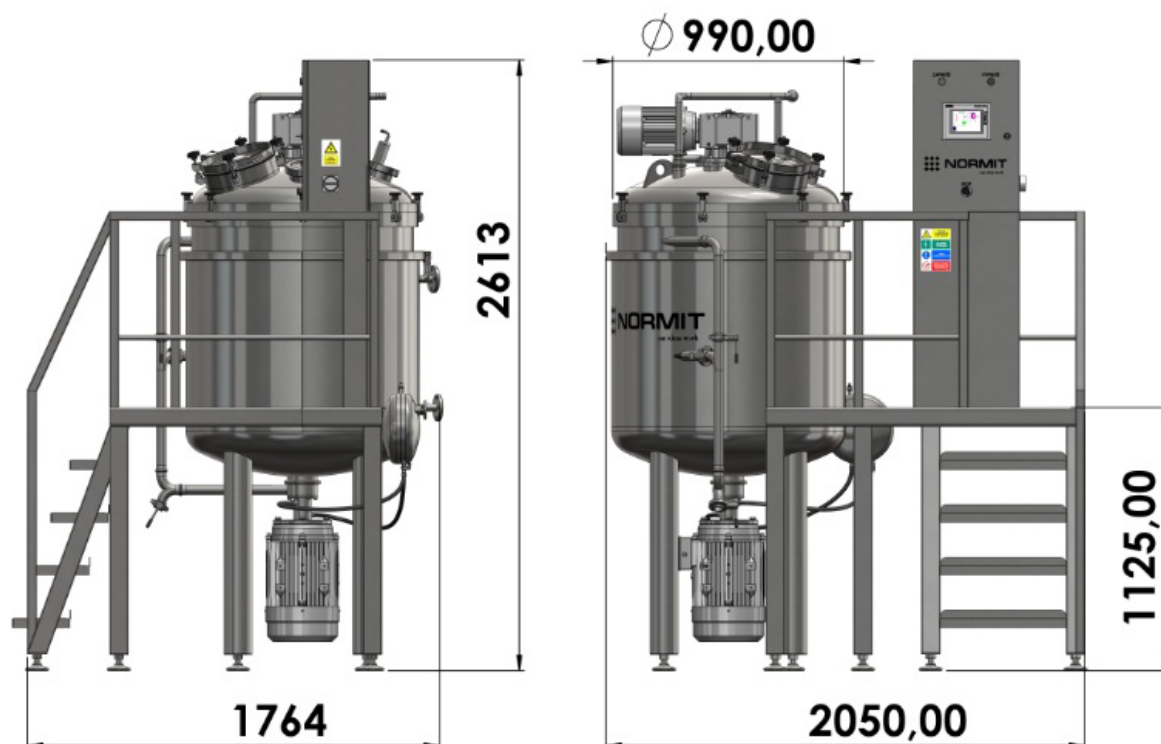
The special design of the anchor type agitator with additional paddles and double-sided scrapers is designed for thorough mixing of the product without "dead zones" as in the horizontal and in vertical equipments. The stirrer is made of polished AISI31 stainless steel, scrapers are made from Teflon. Shaft mixing device equipped with a vacuum mechanical seals.



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Models: VMU 800

Technical drawings



MODEL	VMU 800
Geometric volume, l	800
Working volume, l	500
Length, mm	2050
Height, mm	2613
Width, mm	1764

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