

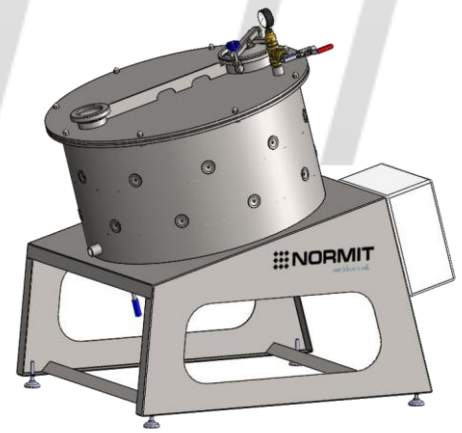
Honey drying equipment



Vacuum honey dryer

Model: VD 65, 130, 350, 800, 1300

The Normit VD honey drying machine refers to batch processing equipment. Stirring is performed under vacuum with a specially shaped stirrer with Teflon scrapers.. We manufacture different capacities. During drying, the honey loses its moisture and becomes thicker. The source of heating and cooling can be offered optionally together with a collecting container.



The water in the honey begins to evaporate at lower temperatures to ensure that the honey does not have to overheat and retains its chemical and biological properties, which are important for the health of the customer.

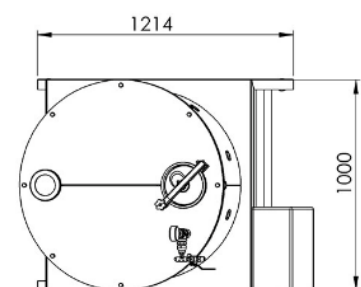
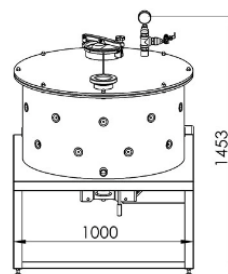
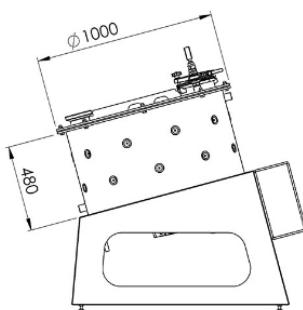


How it works

- A small scale honey dehydrator has been designed, developed, and tested to reduce moisture content of honey

Its **advantage** over other drying machines is **tilting design**:

- for complete emptying of honey
- for mixing more efficiently when using a stirrer. The stirrer pulls the honey to the top and thanks to gravity, the honey flows down to the bottom, where the stirrer forces it to rise up again.



Vacuum dryer homogenizer

Model: VD 2700, 3300

Machine works as 2 in 1

Honey homogenizer or a homogenizer and honey dryer together. The machine is equipped with electric heating, vacuum system and condensation system. Narrow construction has low space requirements for the customer.



Specially designed screw mixer

As a stirrer is a screw that mixes various honey to homogenize it, and when unloading, it helps to squeeze honey out of a container. The honey loses its moisture and becomes thicker. The machine can pull the water out of the honey and move it to the collecting container (optional)

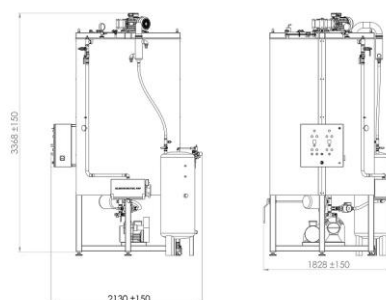


Optional

- Vacuum meter + safety system (this is optional, decided in advance with a customer)

Mixing various honey with different properties into one

During the process, the honey is homogenized. This means that you can collect honey from 10 beekeepers and each has its different characteristics. After pouring the honey into the machine, the machine extracts moisture and mixes the honey.



Honey dryer homogenizer

Model: VD 7500

This honey drying machine is meant for thoroughly mixing, blending, and homogenizing various kinds of honey to improve its qualities and to obtain certification for the entire batch. The honey drying machine can be manufactured in any size according to the customer's needs.



Ideally the moisture content of honey should be less than 17,8%. If the moisture content is too high, say greater than 20%, the honey may ferment due to yeasts in the honey.

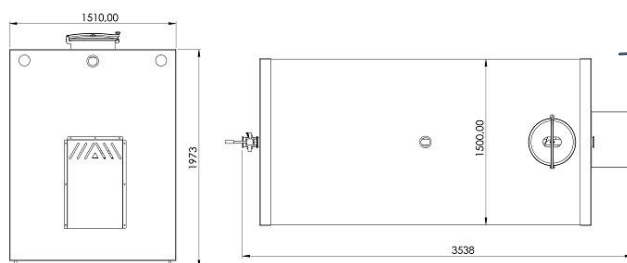


ADVANTAGES

- The special design of the agitator ensures fast and even mixing of honey, which allows you to have the entire batch of honey certified without problems after homogenizing it

Benefits

- Hygienic design
- Durable design with minimal maintenance costs



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