

# Diffusers



# Vacuum diffuser

Model: Difuvac ST 350

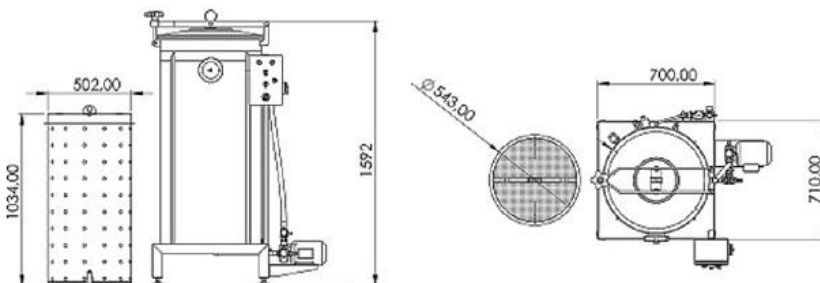
## Don't marinate for 8 hours, only 1 hour

Time is money. Thus, in a Difuvac vacuum diffuser, you will work 8 times faster than if the product was soaked in marinade in an open container. Intended for use in the food industry, chemical, pharmaceutical and many others.



## Why choosing vacuum diffuser?

When dipping the product into marinades, syrups, salt liquids, spices dissolved in water, oil, or other liquids that flavor the product, it will soak the liquid over a long period of time. **DifuVac will perform this process in a very short time.**



DifuVac ST vacuum diffuser is intended for performing diffusion treatment of a wide range of products, both low and high density. This vacuum liquid coater contains of sealed stationary working vessel, perforated basket, vacuum generation and maintaining system, process control system.



## Technical features:

- Vacuum container 350 l
- Basket – 200 l capacity – opening from above, also from below for rapid emptying
- Electrical cabinet
- Vacuum meter
- Display window
- Pump
- Vacuum suction nozzle

# Vacuum diffuser

Model: VC 200, 1000

Normit vacuum diffuser is designed to perform diffusion treatment of a broad range of low or high. It is ideal for adding salt and sugar solutions, as well as oil or water-based ferments, vitamins and anti-oxidants. It provides even distribution of added ingredients across a large volume of product. Ingredients are added during consistent mixing, so they are evenly distributed across the entire volume of the product.



## How it works

The dry product is poured into the chamber. When the vacuum is switched on, air is removed from the chamber and the pores of the product. Consequently during consistent mixing, the ingredient is added into the vacuum chamber and evenly distributed across the entire volume of the product.



## OPTIONAL EXTRAS:

- Heating system for products that need to remain warm
- Loading system with product dosing
- Additive injecting system with a collecting tank
- An automatic control system with programmed recipes for various types of products.

Contrary to the traditional methods, where ingredients are only applied to the outside of the product. In Normit Vacuum Diffuser, the additive also penetrates into the product and reaches its pores, which naturally increases the taste and smell of product

