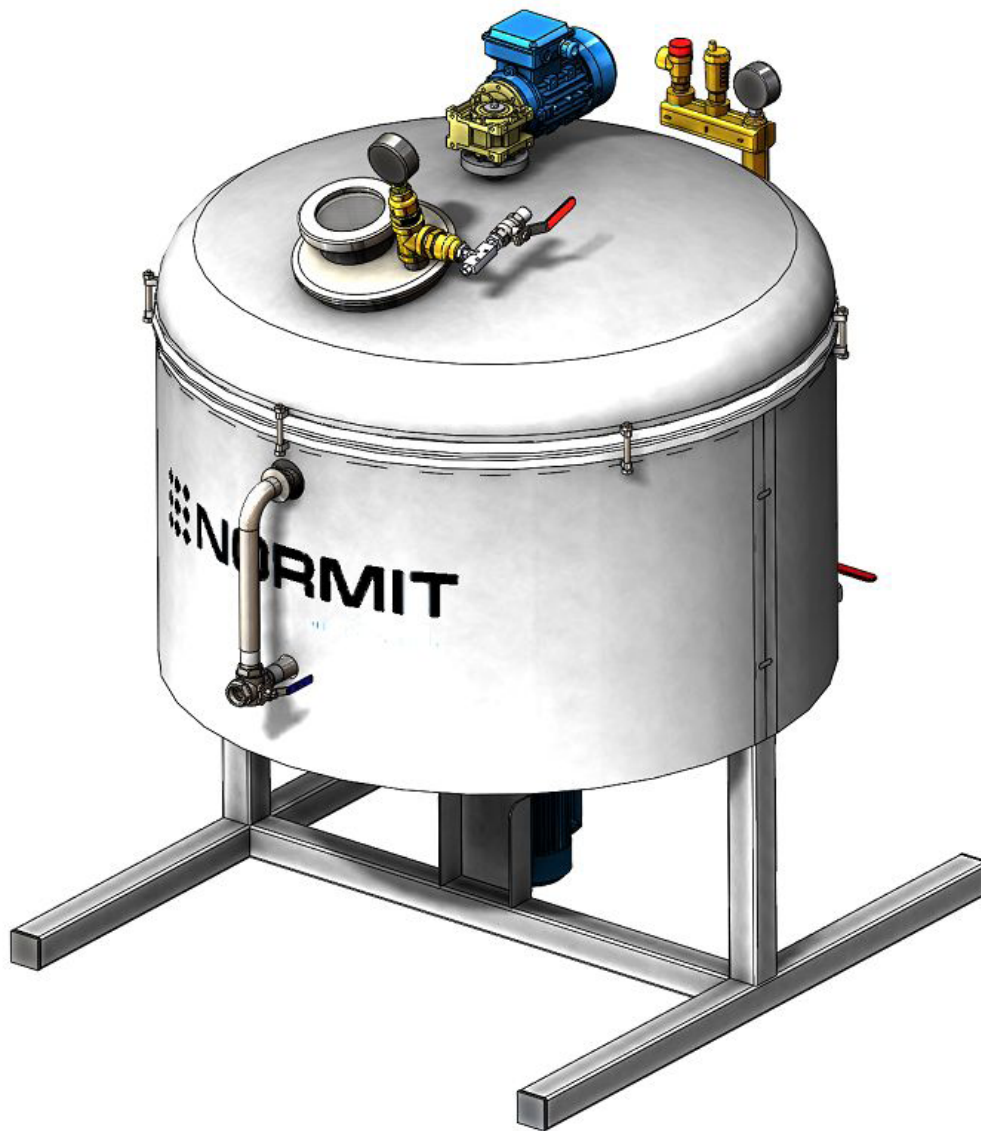


vacuum evaporator

Model: UFO 100

Unbeatable price, possibility to adjust and choose desired modules



Suitable products:

- sirups
- condensed milk
- jams
- must

Wide range of viscous products

Boilers and vacuum - evaporators Normit are designed for cooking a wide range of viscous products in vacuum conditions, where the boiling process takes place at lower temperatures. This preserves the natural taste, aroma and color of the products.

vacuum evaporator

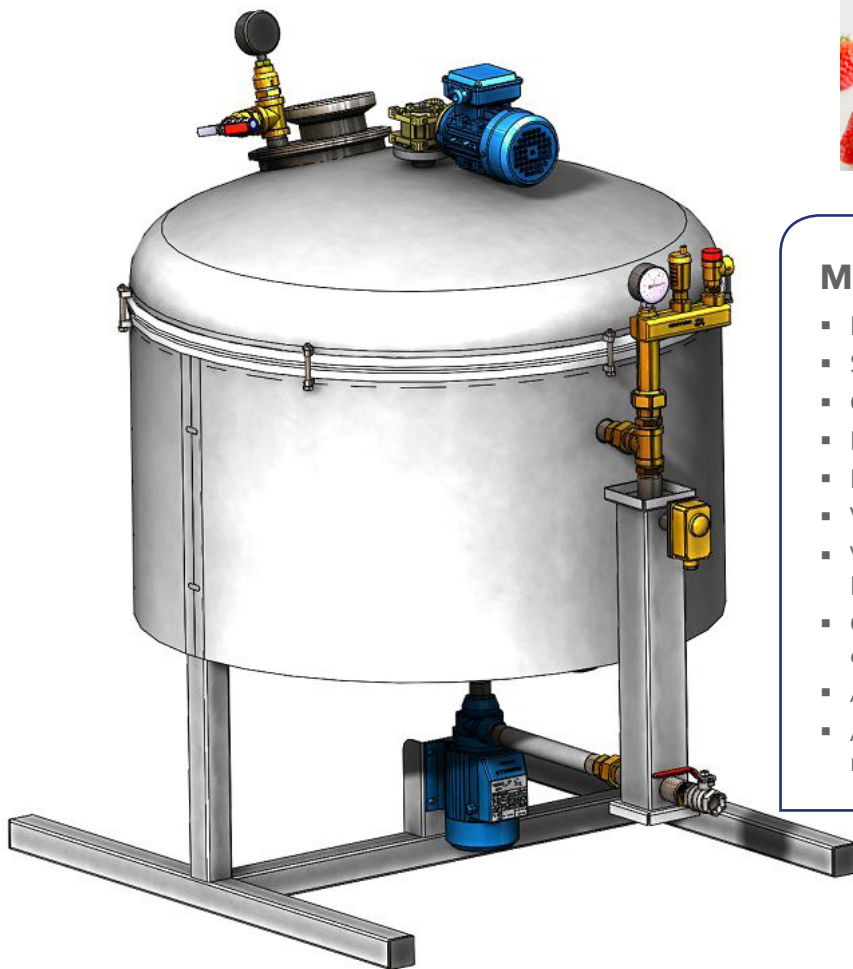
Model: UFO 100

Increased shelf life

Vacuum effectively removes air bubbles from the finished product. Ready meals have a homogeneous structure without air inclusions, which favorably affects the shelf life of the finished product.

Controls:

- Basic - setting of required temperature - and manual activation of vacuum
- Semi-automatic
- Full automatic with relay logic
- Full automatic with PLC



Modules:

- Electric heating
- Steam
- Circulating pump
- Pump for mixing and drain
- Hydrodynamic mixing
- Vacuum unit - suction (ejector)
- Vacuum Unit - Vacuum Ring Pump
- Condenser + condensate collector
- Agitator - manual stirring
- Agitator - stirring using motor



Possibility to adjust the equipment to save money

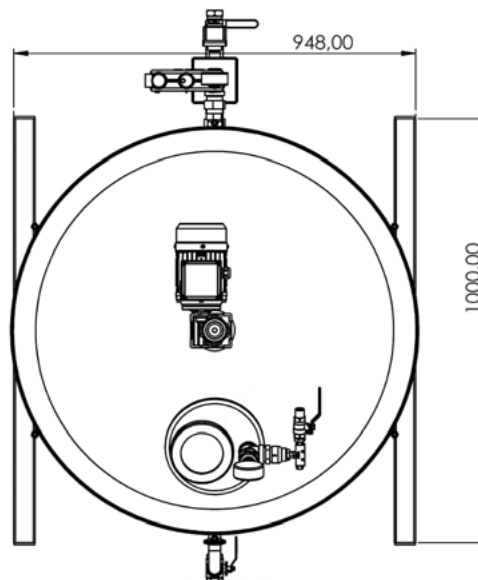
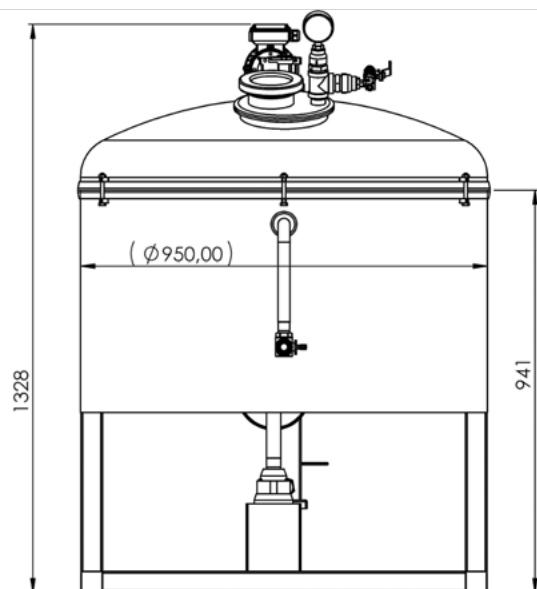
Evaporation of evaporable liquid until the desired final product density is reached. High machine modularity - it is possible to adjust the machine according to the required modules, it will save money because it is possible to throw out modules that are not interesting for the customer.



vacuum evaporator

Model: UFO 100

Technical drawings



MODEL UFO	100
Geometric volume, l	200
Working volume, l	100
Installed power kW	2-18
Length, mm	1351
Height, mm	1328
Width, mm	948

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