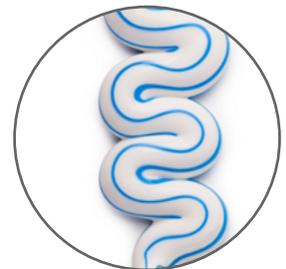
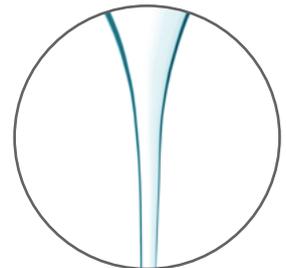


# vacuum homogenizer

Model: VMG S 650

**Homogenizing unit used for many different types of products, many different processes performed. High quality results**



## Processes:

- mixing
- grinding
- homogenizing
- dispersing
- heating and cooling
- vacuum
- deaeration on a high quality.

## Effective and reliable vacuum homogenizing unit

Vacuum homogenizer VMG S is an effective and reliable vacuum homogenizing unit designed to produce a wide range of liquid, pastry and viscous products with different requirements for the production conditions. One of the uses is in cosmetic industry for producing cosmetic creams, toothpaste, gels or face masks.

# vacuum homogenizer

Model: VMG S 650

## Perfect homogenized emulsions and dispersions

It creates perfect homogenized emulsions and dispersions. Unlike in the case of other similar models, homogenization and pumping are carried out separately. This approach ensures a higher level of homogenization that can be achieved by comparing to a combined mixer-homogenizer with an enhanced pumping function.



## Several hoppers for loading ingredients

The necessary degree of homogenization and grinding of the particle is achieved by circulating the mixture through a dispersing device integrated into the machine. The device is equipped with several hoppers for loading ingredients, automatic dosing system of wet solutions, touch panel control. The equipment is intended for use in the food, chemical, cosmetic and other industries.



## Benefits of vacuum

Mixing under vacuum - efficient elimination of air, degassing. The prepared product has a homogeneous structure without air inclusions. The absence of air prevents bacteria from multiplying and significantly extends product storage time. Thanks to the minimum oxidation, it is possible to preserve the colour and taste of the product at its most natural, which is especially important in the case of oil- or fat-based products. The process of removing air allows you to lower the temperature of the product processing, maximally preserving its utility properties



## OPTIONS:

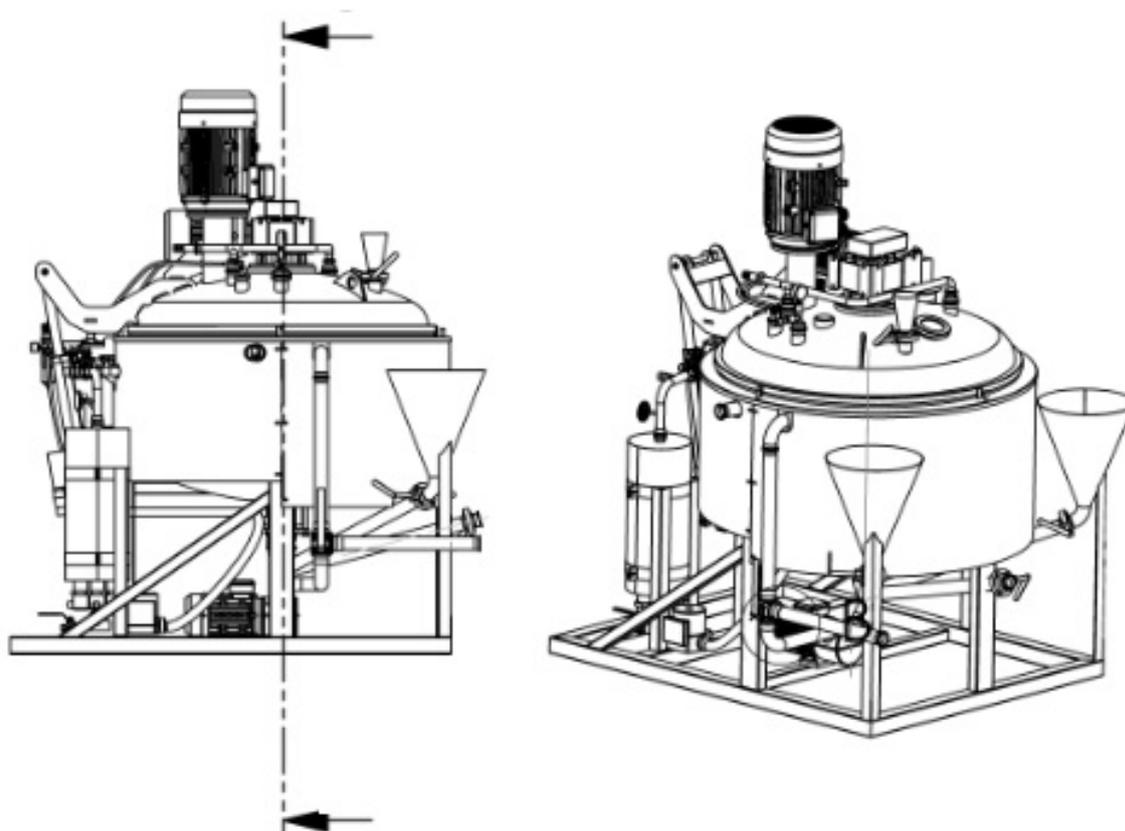
- Direct steam injection - maximum intensive heating without loss
- The working vessel designed for work with overpressure
- The possibility of the production material AISI316L or AISI316Ti for parts that are in contact with the product
- A dose of ingredients with flowmeters and strain gauge weighing system
- Unload the product using a homogenizer or a supplementary pump



# vacuum homogenizer

Model: VMG S 650

## Technical drawings



MODEL	VMG S 650
Capacity, l	795
Working capacity, l	570
Length, mm	1661
Height, mm	2316
Width, mm	1938
Height / width at open lid, mm	2617/2306
Material	AISI304/AISI316
Voltage, Volt	400/230
Frequency, Hertz	50

# vacuum homogenizer

Model: VMG S 650



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NORMIT FOOD, s. r. o.  
Pezinská cesta 5104  
901 01 Malacky, SLOVAKIA

Skype:  
manager.normit

Telephone number:  
+421 902 400 321

E-mail:  
sales@normit.com

Web:  
www.normit.com