



butter system - reworker/ homogenizer/extruder

Normit GM 250 mini series

The GM mini reworker is the smallest model in the Normit butter homogenising line and is intended for grinding and homogenizing of previously defrosted blocks of butter and margarine in packaging lines and other types of processing.



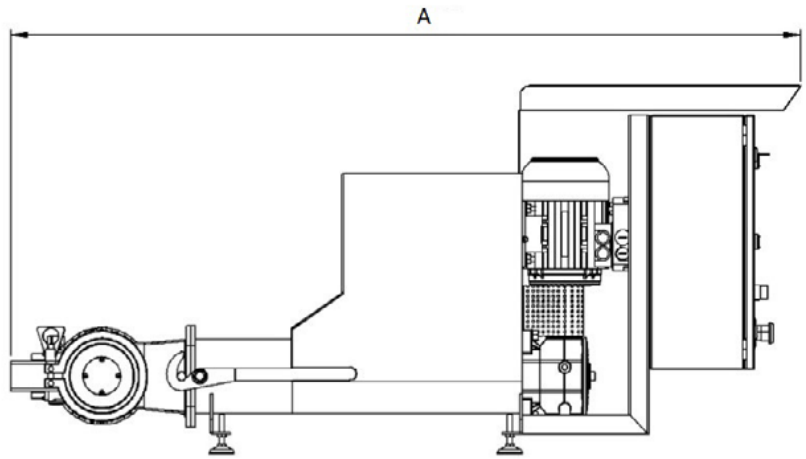
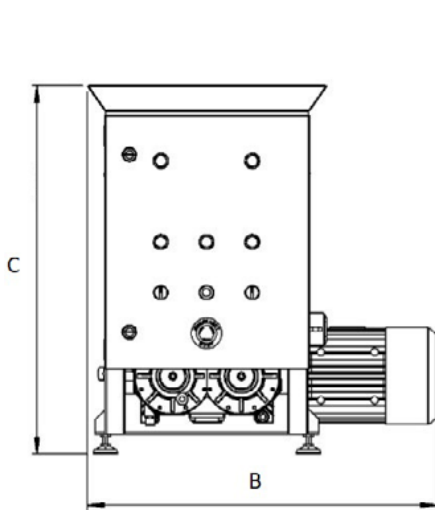
Advantages

- compact size
- high efficiency
- minimal product oxidation
- increased product plasticity
- no loss of moisture from product
- efficient mixing in cases when additional components are included

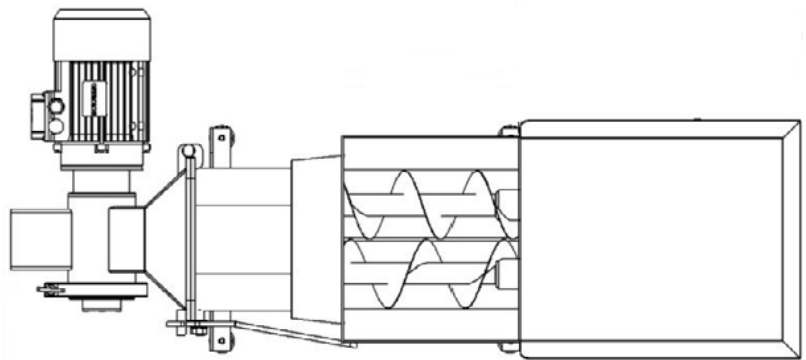
The GM-mini model 250 is supplied with a rotor homogenizer at the area where butter is discharged, intended for application in packaging systems. When using the equipment as an extruder/reworker, a rotor homogenizer does not have to be installed.

Optionally, if there is a need for including additional ingredients and for efficient mixing

of butter, margarine or other fats with salt, herbs, and other components, the equipment is supplied with a recirculating loop. The product is circulated intensively between the receiving hopper and the processing area by means of screw conveyors. After the necessary level of homogeneity has been reached, the device switches to discharge mode.




Nominal capacity, lbs/hr:	550
A: length, inch	61
B: width, inch	27
C: height, inch	29
Weight, lbs:	309



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

CONTACTS

GD Process Design, LLC

 N76 W30500 County Road Vv
 Hartland, WI 53029



Ph: 262-361-4080
 Fax: 262-966-0312

sales@gdprocessdesign.com
 www.gdprocessdesign.com

