



butter system - reworker/ homogenizer/extruder

Normit GM 800

Homogenizer GM 800 can be used with **any butter filling and wrapping machine.**

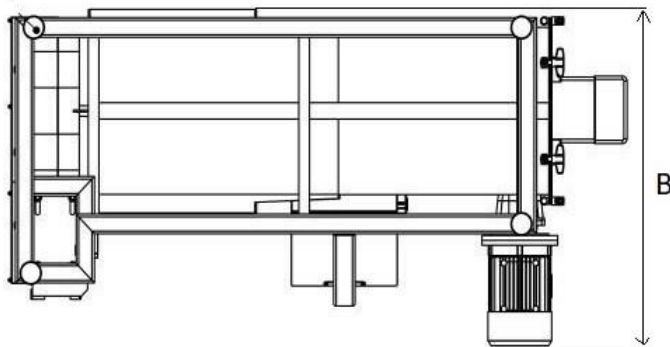
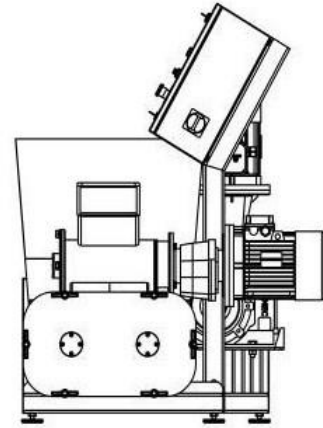
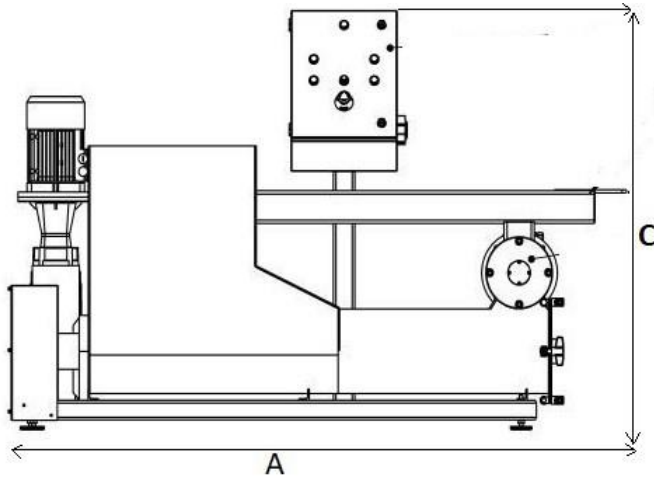


Homogenizer is intended for processing blocks of butter and margarine with temperature **below 52 F**. The homogenizer is equipped with a recirculation contour, which increases the degree of homogeneity of the

material after recycling and eliminates the discontinuity of butter during prolonged storage. During homogenization is achieved an equable distribution of moisture, which ensures long-term storage of butter.

How it works:

Homogenizer is equipped with a recycling circuit, which greatly increases the degree of homogeneity of the material after processing and eliminates disintegration of butter during prolonged storage.



| | |
|---------------------------|-------|
| Nominal capacity, lbs/hr: | 1 760 |
| A: length, inch | 44 |
| B: width, inch | 40 |
| C: height, inch | 50 |
| Weight, lbs: | 838 |


Benefits:

- made of high quality stainless steel AISI 304
- easy to dismantle for cleaning and disinfection
- produced according to GMP standards
- easy to use
- low electric power consumption
- high performance

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

