



milk homogenizer/ kettle

NORMIT MH 120

The milk homogenizer/kettle is intended for highly efficient production of **soy, almond, rice or poppy seed milk and other types of plant milk.**

Processes:

- mixing
- heating
- cooking
- homogenization down to a particle size of 2– 5 microns

The Normit MH 120 milk homogenizer is made for producing plant milk. It consists of a cylindrical operating tank, an integrated high-power rotor/stator homogenizer, a heating system based on a direct steam injection, and a control system.

Direct steam injection to the product enables the heating process to be significantly intensified with minimal energy loss, as well as providing additional product macro-mixing effect.

The main intensive circulation of the product is performed by a homogenizer integrated into the bottom of the tank, which enables reduction of product particles down to the size of 2-5 microns. The homogenizer includes an autonomous lubricating and cooling system for the double end seal.



EXCELLENT HOMOGENIZATION

Highly effective homogenization is achieved by the combined effect of the following factors:

- mechanical grinding and crushing
- multi-level cutting
- geometric acceleration of linear speed

- alteration of pulsating voltage
- cavitation
- ultrasound

Ensures an exceptional level of homogenization. The ready product does not exfoliate even during long-time storage.

EFFICIENT HEATING

Direct steam injection to the product is the **most cost-effective and intensive method of heating with minimal inertia.** An additional factor that increases the cost effectiveness and efficiency of production of plant

milk on Normit MH 120 homogenizer is the effect of transformation of mechanical energy of the homogenizer to the thermal energy which enables faster heating and saves steam.

IT IS HYGIENIC

The Normit MH 120 milk homogenizer has a hygienic design, which is **easy to clean and inspect.** There are no dead zones where the product could accumulate. The plant

has a **self-cleaning system:** the cleaning is performed by circulating of a cleaning detergent and water through the homogenizer following the way the product passes.

CONTROL SYSTEM

In its basic version the homogenizer is equipped with a semi-automatic control system. Upon the client's request it can be equipped with an automatic control system based on an industrial controller that offers a function to program and save recipes.

ADVANTAGES

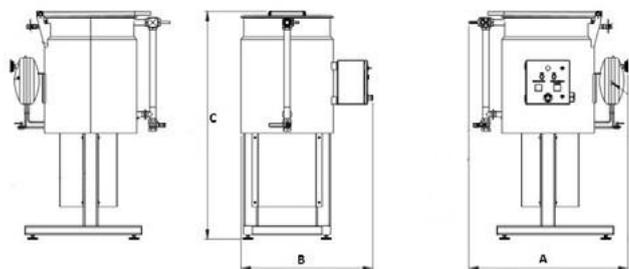
- high efficiency and productivity
- compact design
- economical solution
- hygienic
- easy to use and maintain
- high quality equipment made entirely in the EU with the application of European-produced materials and parts

OPTIONS

A wide range of options allows choosing the plant that will best fit the desired production process:

- heating through a jacket
- possibility of cooling
- vacuum version
- manufacturing the equipment from AISI316 grade stainless steel
- can be equipped with any additional devices to create a complete production line according to customer's technological process

Model	MH 120
Working volume, gal	40
Geometric volume, gal	30
A: length, inch	43
B: width, inch	35
C: height, inch	62



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