

colloid mill Model: NKM 2,2 / 5,5 / 7,5 /11,5

Is an ideal solution for continuous grinding of particles in suspensions like viscous, semi-hard and hard products, without preliminary grinding.

Colloid mill can be use in various processes such as grinding, homogenising, emulsifying, dispersing, mixing and extraction.

Products:

- nuts
- coconut
- seeds
- seasoning
- cocoa beans, soya beans
- meat and fish paste
- sesame



Colloid mill is controlled by a high speed motor, a specially shaped rotor and a stator, which is directly connected to the motor shaft.

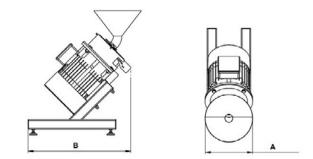




The high-precision rotor is made from a single piece of high quality stainless steel with the use of state-of-the-art metalworking equipment.

The rotor is equipped with conical teeth, the height of which gradually decreases, which is necessary for consecutive grinding of product down to the last stages of particle reduction.

The colloid mill is equipped with an easily detachable funnel like an easily dismountable stator and rotor for easy cleaning. Feeding of the



product is carried out with the help of a feedscrew, which is included in the basic set.

The 3000 rpm asynchronous, three-phase industrial motor allows the use of a frequency inverter, which improves the efficiency of the process.

A very significant difference between the NORMIT colloidal mill and the analogue mill is the absence of sealing, which allows the device to work without the product (dry running).

Benefits

- adjustable fineness of grinding
- high selfpumped effect
- product recirculation
- the high quality of the finished product
- a wide range of applications
- high quality material
- simple operation

- quick and easy cleaning and maintenance
- easy to install
- simple design
- long life
- high performance
- high hygiene
- low noise

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