Colloid Mill



Price: 3.874,00 €

SKU: Colloid Mill NKM 3000
Product Categories: COLLOID MILLS
Product Page: https://new.normit.com/product/colloid-mill/

Product Description

Model: NKM 5,5 / 7,5 /11,5
Colloid mill NKM / CATALOGUE LIST

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.





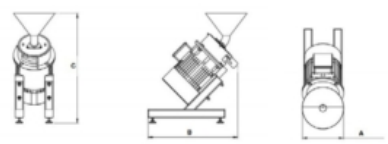


Products:

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

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 - quick and easy cleaning and maintenance - high selfpumped effect - easy to install - product recirculation - simple design - the high quality of the finished product - long life - a wide range of applications - high performance - high quality material - high hygiene - simple operation z low noise



For more information about the product contact our sales department at sales@normit.com