



Normit VPL series

100 / 250 / 600 / 1000 / 1500 LUX / 2000 / 5000

Normit HPL series

9 000 / 12 000 / 18 000 / 22 000 / 30 000 / 45 000

Homogenizer honey

honey homogenizer is meant for thoroughly mixing, blending, and homogenizing various kinds of honey to improve its qualities and to obtain certification for the entire batch.



HPL 12 000

Advantages

- The special design of the agitator ensures fast and even mixing of honey, which allows you to have the entire batch of honey certified without problems after homogenizing it.
- The efficient heating system with its specially-designed jacket ensures rapid melting of crystallized honey.
- The honey homogenizer can be manufactured in any size according to the customer's needs.
- Hygienic design, with no dead zones that don't get mixed.
- Durable design with minimal maintenance costs, using high-quality materials and parts

NORMIT FOOD, s. r. o.

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