

PRODUCT CATALOGUE



Food
Processing
Equipment





Who we are?

NORMIT Company is a leader on the Slovak market in production facilities. We have almost 20 years experience in the design and manufacture of equipment for various industries. We design and manufacture a wide range of technological equipment for the food industry - the production of milk, oils, sweets, meat and fish, bakery products, fruit, wine, beer, as well as for the pharmaceutical, cosmetic, chemical industry, construction and other industries.

Our aim?

The goal of NORMIT is to provide innovative technological equipment of European quality in order to increase competitiveness of businesses in the current economic environment. Our goal is to meet customer needs.

What we offer?

We offer our customers rapid production equipment - complete production lines and factories, as well as separate units for industrial base. Based on customer requirements, our design office prepared to create designs and drawings based on the wishes and needs of the client.

The main benefit for our customers is :

- Product quality
- Unique technological design of facilities
- Production and supply of equipment
- Installation
- Commissioning
- Training
- Service



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TECHNOLOGICAL LINES



VEGETABLE PROCESSING

6



FRUITS PROCESSING

8



DAIRY PROCESSING

9



FOR CONFECTIONARY

10



OIL AND FAT PROCESSING

12



CANNING INDUSTRY

13



FOR POWDER INDUSTRY

14



FOR CHEMICAL INDUSTRY

15



FOR FOOD INDUSTRY

15



FOR COSMETIC INDUSTRY











16













FOR PHARMACEUTICAL INDUSTRY

16











EQUIPMENTS

	BIOREACTORS	17
	BLANCHERS (batch, continuous)	18
	COATERS VACUUM (rotary, static)	21
	CONVEYORS	22
	CUTTERS	24
	DISSOLVERS	26
	DRYERS	27
	EQUIPMENT COOKING	32
	EQUIPMENT FILTERING	39
	EVAPORATORS (vacuum, atmospheric)	40









EQUIPMENTS

	EXTRUDERS	42
	FLAKERS	43
	FRYERS (continuous, vacuum)	44
	GENERATORS HOT AIR	48
	GENERATORS STEAM	49
	GREASE TRAP	50
	HOMOGENIZERS INLINE	51
	HOMOGENIZERS OF BUTTER	54
	HOMOGENIZERS OF HONEY	56
	HOMOGENIZERS TANK BOTTOM	57

EQUIPMENTS

	MACHINE HONEY CREAMING	58
	MACHINE DRUM DRAGEE	59
	MACHINE FILLING	60
	MACHINE TEMPERING	62
	MELTERS FAT BLOCK	63
	MILLS (ball, colloid)	65
	MIXERS/BLENDERS	66
	PANS BRATT TILTING	73
	PASTEURIZERS	74
	PROCESSING PLANT ATMOSPHERIC	76

EQUIPMENTS

	PROCESSING PLANT VACUUM	78
	REACTORS	80
	ROASTERS DRY	81
	TANKS	82
	TUMBLER MEAT	83
	VESSELS MEASURING	84
	VESSELS STORING	85
	WASHERS	86

TECHNOLOGICAL LINES



VEGETABLE PROCESSING

For producing chips or french fries- the line for potato chips and french fries is designed for potato processing and involves such processes as preliminary washing, whole potato washing, cleaning, slicing, frying. At the end of the process, we get ready-made chips prepared for packaging.



The line is designed for producing potato chips and french fries. The product moves thanks to the constant oil flow, as well as with the help of paddles. They move the product towards the discharge zone, as well as carefully stir the product for the uniform heat treatment. Product unload is carried out by a discharge conveyor.



For potato fries / chips- the line used for frying products in a fryer with the possibility of immersion frying. A uniform feed of the product into the fryer is carried out by means of the feeding conveyor; if necessary, a vibrating spreader is included in this process.



TECHNOLOGICAL LINES



VEGETABLE PROCESSING

The line for potato chips and french fries is designed for potato processing. It involves such processes as preliminary washing, whole potato washing, peeling, cleaning, slicing, vacuum frying and coating. At the end of the process, we get ready-made salted or seasoned chips which are prepared for packaging.



TECHNOLOGICAL LINES



FRUIT PROCESSING

The line is fully made of stainless steel. It is suitable for mixing, and dispensing a fruit puree, and sugar to prepares jams of the following characteristic.



The plant consists of two individual vacuum cooking chambers in which the product is alternately cooked. This ensures an uninterrupted supply of the cooked product to the dispenser. Components are loaded through a special hopper placed at a convenient height, which makes the operator's work much easier and removes any need for additional lifters.



For dried fruits - It is used for dried fruit processing and production. The line includes a complete plant for raw material intake, processing, and production of dried fruit (pears, apples, grapes, ...) up to packaging.



Line for production of fruit fillings, jams from fresh or frozen fruit.



TECHNOLOGICAL LINES



DAIRY PROCESSING

For processing yoghurt – this universal cooking and homogenizing plant with pasteurization function is designed for production a wide range of food products: from liquid to highviscosity type.



For producing margarine – the equipment for diverse types of margarines and spreads production. The margarine plant is composed of a main tank (tempering system and centrifugal pump), water phase tank, oil phase tank and operation platform, and other elements.



The equipment for producing condensed milk with capacity from 100 to 20 000 kg per 8 hour shifts. Equipment for the condensed milk production can also be used in a dairy production, or for making juices, vegetable extracts, wine-making etc. The main advantage is that the evaporator evaporates the products at 42°C.

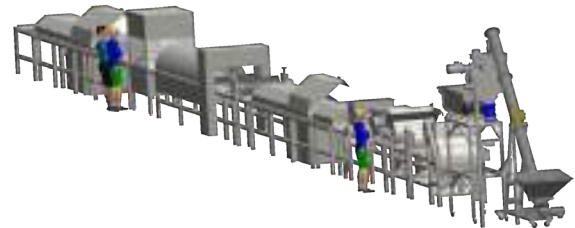


TECHNOLOGICAL LINES



FOR CONFECTIONERY PROCESSING

Bar production line – these production lines are suitable for processing the products made from materials of mixtures of wheat flakes, muesli, nuts, cereals, fruits, seeds, also fitted with nuts, puffed rice, corn puffs etc. The production process consists from cooking, mixing, slab forming, rollers, precooling /cooling process, slitter, and spreader machine. The line is also equipped with all necessary manufacturing equipment needed to the production of the finished product.



Line for candies production and forming.



Marshmallow production line.



The chocolate production line is an automated closed system for making chocolate, chocolate glaze, and fillings.



TECHNOLOGICAL LINES



FOR CONFECTIONERY PROCESSING

Meringue production line.



The honey processing line is intended for honey homogenization and dosing.



TECHNOLOGICAL LINES



OIL AND FAT PROCESSING

For producing classic mayonnaise – consists of a high-speed mixer, piston filler, oil measuring tank.



Line for the production of fat fillings.



For oil drying– line for drying solutions (glycerol) is an automated closed system for evaporation of the solvent (removal of water by evaporation) for separating substance (glycerol) increase its concentration in the solvent or complete removal of the solvent (water). The line is designed for the use in the chemical and pharmaceutical industries.



TECHNOLOGICAL LINES

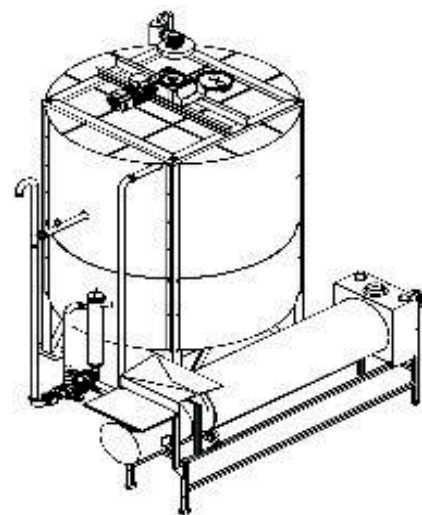


CANNING INDUSTRY

Designed for cleaning and sterilizing of glass, plastic cans, glasses or other similar containers used in canning in the food, pharmaceutical or chemical industries. CleanJar Conveyor Washer is designed for every type of packaging, it is ideal for washing, sterilizing, and drying containers of various shapes, and sizes. The packaging can be treated both at the inner and outer sides, so the device can be used to sterilize the packages before they are filled with the product, as well as for the final rinsing, and drying of the cans filled with a product.



The line for salt processing. The industrial production of white salt involves the preparation of a saline solution for further evaporation, direct evaporation and subsequent drying of the resulting crystals. It consists of an atmospheric evaporator, a filter, and a drum convective dryer. In the crystallizer the solvent is evaporated from the salt solution. The resulting purified salt is then dried in a drum dryer.



TECHNOLOGICAL LINES

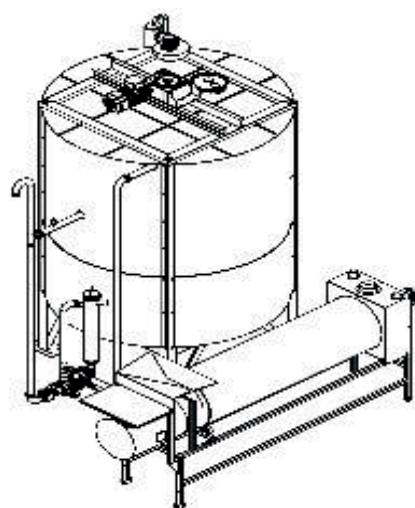


POWDER PROCESSING

The line for dry bulk mixtures processing.



For salt processing, the line for the industrial production of white salt involves the preparation of a saline solution for further evaporation, direct evaporation and subsequent drying of the resulting crystals. It consists of an atmospheric evaporator, a filter and a drum convective dryer. In the crystallizer the solvent is evaporated from the salt solution. The resulting purified salt is then dried in a drum dryer.



Industrial paint processing line. The line is used for the processing industrial paints. The process consists of preparation, stirring liquid and powder components, their mixing and subsequent dosing for industrial packaging.



TECHNOLOGICAL LINES



FOR CHEMICAL INDUSTRY

The line for the production of industrial paints- the line is used for the processing of industrial paints of preparation, mixing liquid and powder components, their mixing and subsequent dosing for industrial packaging.



The universal line for the liquid mixtures production.

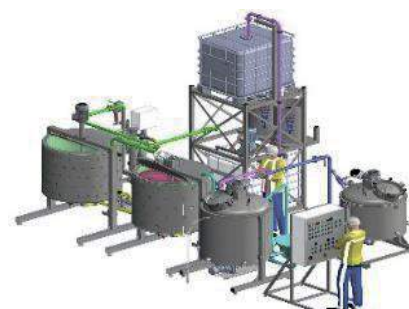


FOR FOOD INDUSTRY

The liquid production line is intended for grinding, homogenizing, mixing under the vacuum or atmospheric pressure as well as a heating, cooling, filtering and dosing the product.



The liquid dyes production line is designed for homogenizing, mixing under the vacuum or atmospheric pressure, heating and cooling process, filtering and dosing the product.



TECHNOLOGICAL LINES



FOR COSMETIC INDUSTRY

The line for gels, creams, masks and another viscous materials production. The line consists of a vacuum mixer with a hopper and dispenser mounted on one frame - it is a convenient, versatile device.



FOR PHARMACEUTIC INDUSTRY



The production line is intended for mixing, cooking, boiling the product and mashing the product before the next moulding



FERMENTATION



BIOREACTORS

FERMENTERS MODEL F is a cylindrical vessel with a conical bottom. Cultivation of microorganisms is carried out under constant temperature conditions, intensive mixing and continuous airing with a sterile air. The principle of the bioreactor is to create the optimal conditions for the life of the microorganisms cultivated in it, as well as the most efficient production of the desired metabolite. The product is homogenized, the homogenizer is placed at the bottom of the vessel. After that, the product is mixed with a frame stirrer. The fermenter heats and cools the product and maintains a given temperature for a set time.

MODEL: F	230
Volume, L	200
Length, mm	1090
Width, mm	1070
Height, mm	1905



BLANCHING



BLANCHERS

BATCH BLANCHERS

MODEL B is a system with an integrated basket tilting system for product unloading. It is designed for blanching and even cooking fruits, vegetables, meat, fish, mushrooms, pasta. The blancher consists of two chambers, the first section contains the hot water, which is fed through the nozzle. The nozzle provides an intensive hydrodynamic mixing in the chamber. The absence of any stirrer allows cooking soft-surface fragile products without a mechanical damage. In the second section of the blancher, there is a cold water that cools the products.

MODEL: B	250	750	1000
Geom.volume, L	250	750	1000
Basket volume, L	175	375	700
Length, mm	2240	3200	3180
Width, mm	1650	1700	1860
Height, mm	1650	2400	1080



MODEL PE and NPW consist of a rectangular thermally isolated vat with an immersed in water basket. The heating is carried by either integrated heating coils or by the connecting to an external source of steam. This is a batch equipment. Blanching is carried out by immersing the product in the basket into the blancher for a specified time. The device can be equipped with a lifting device for a convenient unloading.

MODEL PE	200	300
Geom.volume, L	200	300
Length, mm	1350	1350
Width, mm	900	900
Height, mm	900	900



MODEL: NPW	450	550
Volume (geom.), L	450	550
Volume (work.), L	350	450
Length, mm	1770	1410
Width, mm	899	718
Height, mm	997	550



BLANCHING



BLANCHERS

BELT BLANCHERS CB- in a conveyor blancher, the product lies on the conveyor belt and is processed without any damage to its surface, unlike in drum blanchers, where the product is blanched through constant mixing and rolling, or unlike screw blanchers, where the product is moved across the working chamber by a screw. The conveyor blanchers are equipped with a vibratory feeder for uniform dosing of the product. Independent belt conveyors ensure continuous production, uniformity of cooking, blanching and cooling. The blancher consists of several sections, which are designed as a cascade. Each section is placed lower than the previous providing an additional automatic rotation of the product when moving along the conveyor belt from section to section. Each section is equipped with a special steam or water direct injection system for a continuous filtration and water circulation. The device is designed to minimize the cost of steam or water consumption.

MODEL: CB	600/2500	800/4000	800/6500	800/8500
Length, mm	3390	5860	8500	10500
Width, mm	760	1800	1800	1800
Height, mm	1000	1300	1700	2100



INCLINED SCREW BLANCHER Screw is equipped with a product feed hopper. Hot water is located at the bottom of the device. The water heater is implemented through a duplicator. The product is moved by a screw. At the top of the device, there are nozzles used for water injecting.

MODEL: Screw	I 300/2300	P 300/2300
Length, mm	2790	3200
Width, mm	640	640
Height, mm	1600	1540



BLANCHING



BLANCHERS

SCREW BLANCHER THERMOSCREW The design of the cooker/blancher consists of a cylindrical cooking chamber, equipped with a heating jacket and an insulation layer. Inside the chamber, there is a large screw half immersed in the working vessel. A lifting sectional cover with an additional insulation provides a convenient access to the entire inner surface of the cooker. Continuous screw cooker/blancher is designed and manufactured in accordance with the customer requirements depending on their technological process.

MODEL ThermoScrew	1000/3000	1400/6000
Length, mm	3500	6500
Width, mm	1200	1969
Height, mm	1600	2300



ROTARY BLANCHER NORMIT BD The blancher consists of a cylindrical, horizontal thermally insulated chamber, mounted on a solid frame (providing the reliability and stability of the entire plant, even with large dimensions), the drive, the system for dispensing steam and hot water, and the control system. Blanching of the product is carried out by its continuous rolling and stirring inside the working chamber, which ensures an even cooking, and which avoids the bonding to which sticky foods such as rice and pasta, are prone.

MODEL Normit BD	600/1400	1200/4000
Length, mm	2509	5050
Width, mm	1779	1710
Height, mm	1311	2600



DIFFUSION



COATERS VACUUM

ROTARY VACUUM DIFFUSER MODEL Vacuum diffusion is a process where the air inside a product is eliminated with the help of a vacuum. The emptied pores are then filled with flavouring agents, vitamin additives, etc. Vacuum diffuser is intended for performing diffusion treatment of a wide range of products, both low- and high-density. It is ideal for applying salt and sugar solutions, as well as water-based or oil-based ferments, vitamin and anti-oxidant preparations, as it ensures even distribution of even a small quantity of additives across a large volume of product. Additives are added during constant mixing, which ensures that it is evenly distributed across the entire volume of the product, even under conditions of vacuum. Unlike with traditional methods of applying ingredients on the surface of the product, the additives do not remain only on the surface of the product, but it penetrates the product and reaches its pores, thus significantly increasing the taste and smell of the product.

MODEL: VC	200	1000
Geom.volume, L	1700	2115
Length, mm	1700	2015
Height, mm	2100	1945



VC 200



VC 1000

STATIC VACUUM DIFFUSER DIFUVAC ST device designed for a vacuum diffusion. The perforated product in a basket is inserted into the vacuum diffuser device where the air is removed from the product and the product is saturated with an additives. At the end of the process, the basket is pulled out and let to drain .

MODEL DifuVac ST	350
Geom.volume, L	700
Basket volume, L	350
Length, mm	1295
Width, mm	635
Height, mm	2112



PRODUCT TRANSPORT



CONVEYORS

INSPECTION CONVEYOR IC Inspection conveyor is designed for monitoring and manual removal of the defective products. It can be integrated into various parts of the production line. The basic construction of the inspection conveyor comprises a conveyor belt made of a food grade PVC, of a white colour for an optimal contrast with the product, the lighting system along the entire length of the conveyor, and the side margins for a rapid removal of the defective product. The speed of movement of the conveyor belt is adjustable with the frequency converter.

MODEL: IC	2	5
Length, mm	1995	5050
Width, mm	1150	1920
Height, mm	2030	2600



THE DC STACKING CONVEYOR serves for storing products entering or leaving the process line. The PVC belt slowly moves the product, which is deposited/spread manually on the belt.

MODEL: DC	
Length, mm	1200
Width, mm	635
Height, mm	1096



CONVEYOR FOR CAN CFC is mostly used as a part of the container washing line. It is used to transport containers, into a further production process.

MODEL: CFC	
Length, mm	1400
Width, mm	800
Height, mm	1800



PRODUCT TRANSPORT



INCLINED VIBRATING CONVEYOR ICB is used to transport products to higher places. A sieve with a vibration capability is placed at the bottom for the removal of smaller unnecessary particles that are undesirable in the next working process. The conveyor belt is modular.

MODEL: ICB

Length, mm 2940

Width, mm 1010

Height, mm 1470



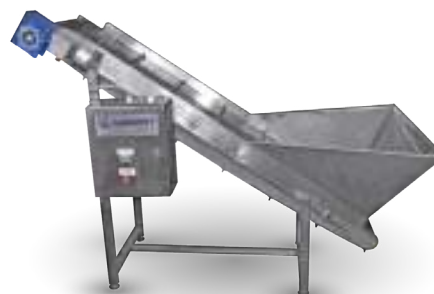
FEEDING CONVEYOR WITH HOPPER ICH – feeding conveyor consists of a hopper, the size of which is determined by the product, and the necessary output, and an inclined transporter, which ensures that the product is lifted and evenly transported to a place for further processing. The volume of the hopper, the width of the conveyor, the angle of inclination, the necessary length and the size of the edges is determined individually depending on the customer's requirements. The speed of the conveyor belt can be optionally regulated with a frequency converter. Feeding conveyor can be manufactured in a stationary or in a mobile version.

MODEL: ICH

Length, mm 2800

Width, mm 1010

Height, mm 1550



AIR COOLING CONVEYOR CAC air-cooling conveyors are designed for intensive cooling of the products after frying, cooking or blanching, using blown air at an ambient temperature. CC ambient air-cooling conveyors effectively reduce the product temperature (in most cases in just a few seconds), immediately stopping the cooking process. The product is cooled to a temperature suitable for packaging. The design of the cooling conveyor ensures optimal air distribution across the whole area of the conveyor mesh. A high-performance industrial fan with power controls is set at the bottom of the conveyor and is included in the basic scope of supply.

MODEL: CAC

Length, mm 1700

Width, mm 750

Height, mm 1300



CUTTING



CUTTERS

CUTTERS VACUUM

VACUUM COOKING EMULSIFYING MIXER PROFICUT is a universal plant for manufacturing a wide range of products such as processed cheese, cottage cheese spread, desserts, creams, mousses, soups, sauces, baby food, gravies, stuffing, sweets, pastries, mincemeat, nut pastes, marzipan, and many others. All operations are performed sequentially in a single plant starting from raw materials input up to the finished product unloading. Grinding, mixing, and heating are implemented under a vacuum to prevent oxidation, reduce the temperature of processing the product, and thereby retaining its taste and flavour and giving it an attractive appearance. The design of the ProfiCut plant consists of a working vessel mounted on the frame with pivoting supports. The operating bowl is equipped with a jacket for heating and cooling. Heating the product is also possible by the direct feed of steam going directly into the product. The integrated knife grinding head with direct drive from the motor (or the gearbox on request) is situated in the bottom of the operating vessel. There is a low-speed drive reversing agitator on the cover of the bowl that provides delicate mixing of the product and a uniform heat exchange between the walls of the working container and a product, using a special form of scrapers.

MODEL: ProfiCut	150
Volume (geom./work.), L	150/130
Length, mm	3442
Width, mm	1416
Height, mm	2617



VACUUM EMULSIFYING MIXER NORMIT CUT is a universal plant for producing of a wide range of products such as processed cheese, cottage cheese spread, desserts, creams, mousses, soups, sauces, baby food, gravies, stuffing, sweets, pastries, pies, mincemeat, nut pastes, marzipan, and many others. All operations from raw material input to the finished product are performed sequentially in a single plant. Grinding, mixing, and heating are implemented under a vacuum to prevent oxidation, reduce the temperature of processing the product.

MODEL: Normit CUT	LAB
Volume, L	50/40
Length, mm	600
Width, mm	600
Height, mm	1070



CUTTING



CUTTERS

CUTTER ATMOSPHERIC

ATMOSPHERIC CUTTER CUT is designed for grinding and mixing ingredients, mixing is ensured with a special stirrer with Teflon scraper and special knives with a drive.

MODEL: CUT	220
Volume (geom./work.), L	220/150
Length, mm	1600
Width, mm	1200
Height, mm	1950



DISSOLVING SOLUTIONS



DISSOLVERS

UNIVERSAL DISSOLVER - DISPERGATOR AA can be used with a high-speed agitator, a slow mixer and a homogenizer or pump. Dissolvers are used in the pharmaceutical, chemical and food industries. It is designed to disperse dry ingredients (pigments, additives and other materials) in a liquid medium to obtain suspensions, emulsions and pastes with a high degree of dispersion.

MODEL: AA	50
Length, mm	670
Width, mm	1200
Height, mm	2330



UNIVERSAL DISSOLVER NORMIT AT is used to mix medium-hard products in liquid media. It is used in the food, chemical and cosmetics industry. The vessel is equipped with a high-speed mixer.

MODEL: NORMIT AT	500	1000
Volume, L	500	1000
Length, mm	1184	1452
Width, mm	1000	1400
Height, mm	1874	2507



UNIVERSAL DISSOLVER PS Designed for preparing high-quality marinades, brines with crystal salt, as well as various syrups with the addition of flavour enhancers and essences in small quantities. Perfectly suitable for dissolving pectin and other thickeners, as well as similar products. The plant consists of two operating tanks. The first tank (top tank) is designed for an intensive dissolving of a crystal salt. The tank is equipped with a specially-shaped reinforced mixer, which fully mirrors the shape of the ellipsoid bottom. The specially-designed bottom vent guarantees that there are no dead (unmixed) zones while dissolving, as well as preventing incomplete discharge of the product.

MODEL: NORMIT PS	
Volume of first vessel (geom./work.), L	210/200
Volume of second vessel (geom./work.), L	260/250
Length, mm	1300
Width, mm	1500
Height, mm	1900



DRYING



DRYERS / ATMOSPHERIC DRYERS

CONVECTIVE DRYER HDM plant for drying and mixing honey is a highly efficient, highperformance solution for thoroughly mixing honey and simultaneously removing excess moisture. It can be optionally supplied with a built-in filtration system. The specially designed spiral construction creates the greatest possible surface area for heat exchange and ensures fast removal of moisture while taking up only a small amount of space. Heating with warm air. During the operation, a stream of warm, dry air continuously blows over the entire surface of the spiral agitator. The heating temperature can be regulated by switches. Dry and warm air passes through closed contour, heats and dries the honey, and then is released into the atmosphere. The air, carrying water vapour with it, is removed from the working chamber; due to the creation of excess pressure, the moist air is forced out into the atmosphere.

MODEL: HDM	75	150	600
Capacity, kg/cycle	75	150	600
Length, mm	1055	1200	1900
Width, mm	650	700	1150
Height, mm	750	800	1350



CONDENSATE HONEY DRYER D, HD, K rotate in the horizontal position. The atmospheric condensate honey dryer HONEMA TurboHive-A has been designed specifically for the highperformance drying of honey on an industrial scale, considering all the specific features and properties of the product. Removal of an excess moisture from the honey is performed without changing its chemical composition or compromising its commercial properties. In addition, the special design of the disc agitator blades ensures the largest possible area of evaporation, using the "waterfall principle". A further innovative solution has been implemented – intensive forced air drying in the processing chamber, which results in a performance similar to the one achieved with vacuum drying.

MODEL:	300 D	300 K	600 D
Length, mm	2000	1350	1550
Width, mm	900	1200	1160
Height, mm	1150	1400	1500



MODEL: HD	1500	3000
Length, mm	3600	5200
Width, mm	1400	1590
Height, mm	2000	1680



DRYING



DRYERS

ATMOSPHERIC DRYERS

FLUID BED DRYER VKD is a universal device for drying granules, sand, aggregates, salts, paste-like materials and similar materials for pharmaceutical, chemical, food and other related industries. The vibrating fluid dryer is characterized by the high performance with optimal energy use. Vibration prevents product layering and crater formation. The feed material to be dried is fed to the dryer from the feeder and is continuously moved horizontally through the force of the vibrations. The hot air is blown upward through the fluidized bed on which the product is placed, which heats and removes moisture. The dried product is removed from the dryer. The device has a smooth and clean internal area without dead zones, suitable for the pharmaceutical industry, the ability to produce according to GMP requirements.

MODEL: VKD

Length, mm	3260
Width, mm	2257
Height, mm	1305



DRYERS

ATMOSPHERIC DRYERS

DRUM DRYERS

DRUM DRYER HADD is a universal device for drying granules, sand, aggregates, salts. The warm air is fed into the dryer via a flex hose. The tilt of the drum is manually adjustable by the hand wheel.

MODEL: HADD 500

Length, mm	1840
Width, mm	1640
Height, mm	1940



CONVECTIVE DRUM DRYER ABM 9 is a convective air-drying device. It works on the principle of drum rotation and hot air flow. Dryers are designed for dry, loose materials and can be used for continuous and discontinuous operations. The device is equipped with a 4-stage tilting system of the drum.

MODEL: ABM 9 3000 4000

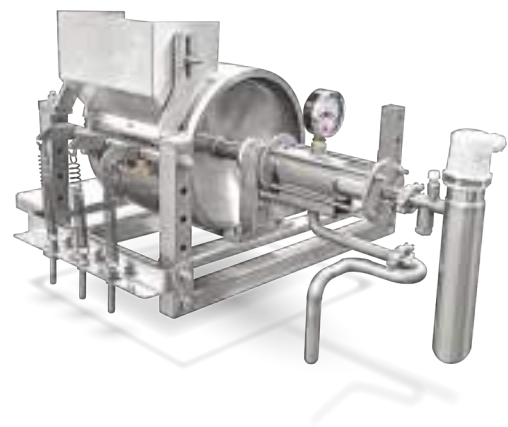
Length, mm	1840	3814
Width, mm	1640	833
Height, mm	1940	1490



DRYING



Drying and crystallization machine is a device used for drying milk, yeast. The drum is heated by a duplicator. It is possible to adjust the thickness of the dried layer with a knife; a scraper at the end of the drum, scrapes the product down.



DRYERS

ATMOSPHERIC DRYERS

CONDENSATE DRYERS

CONDENSATE FRUIT DRYER CFD is an effective way to reduce the humidity (in such products as fruits, vegetables, mushrooms, tea, etc.) with the minimal energy use. A condensing drying is a process where the air humidity is reduced in the sealed vessel. The moisture drops are formed on the outer surface of the evaporator due to the lower condensation temperature, so the water can be drained or collected to an external reservoir. The air temperature can be set at 40-50°C. The air circulation during the process ensures an achievement of a perfect result, even if the process is carried at low operating temperatures.

MODEL: FD FARMA	
Length, mm	1970
Width, mm	350
Height, mm	360



CONDENSATE FRUIT DRYER CFD is an effective way to reduce the humidity (in such products as fruits, vegetables, mushrooms, tea, etc.) with the minimal energy use. A condensing drying is a process where the air humidity is reduced in the sealed vessel. The moisture drops are formed on the outer surface of the evaporator due to the lower condensation temperature, so the water can be drained or collected to an external reservoir. The air temperature can be set at 40-50°C. The air circulation during the process ensures an achievement of a perfect result, even if the process is carried at low operating temperatures.

MODEL: CFD	300	700	1400
Number of shelves	6	11	22
Length, mm	600	710	1420
Width, mm	630	800	800
Height, mm	1240	2000	2000



DRYING



DRYERS

VACUUM DRYERS

HONEY DRYERS

HORIZONTAL VACUUM HONEY DRYER model PD and VERTICAL VACUUM HONEY DRYER VD are used to reduce the humidity in a honey if the humidity exceeds 20%. The vacuum honey dryer consists of a vacuum chamber made of a stainless steel AISI304 (or AISI316 by a request), equipped with a specially shaped disk stirrer system with scrapers, vacuum system, condensate and a control system. Condensate removal is carried out by a high-performance innovative cyclone separator. Efficient removal of moisture from honey is performed not only by the vacuum but also by means of the largest possible heat exchange and heat transfer area which includes the inner walls of the working chamber and the entire surface of the disk agitator. Due to the large heat exchange surface, we have significantly reduced energy costs for the evaporation of moisture, when compared to conventional vacuum drying apparatuses. Can be used in the pharmaceutical industry.

MODEL: PD	1500	3000
Capacity, kg/cycle	1500	3000
Volume (geom./work.), L	2000/1000	4000/2000
Length, mm	3448	4300
Width, mm	2525	2760
Height, mm	2215	2450



MODEL: VD	65	130	300	400	670	800	1300	2700	3300
Capacity, kg/cycle	65	130	200	300	650	750	1000	2500	3300
Length, mm	1120	742	1700	1985	1500	1514	1224	2350	1900
Width, mm	850	879	925	1780	1290	1428	1504	1675	2000
Height, mm	1380	1408	1740	1665	2100	2707	3880	2590	3400



DRYING



DRYERS

VACUUM DRYERS

SPRAY DRYERS

Spray dryer NSD is a closed system for evaporating the solvent, separating the desired substance, increasing its concentration in the solvent or completely removing the solvent (water). when drying the oil. The device is usually equipped with a spiral stirrer. Spray evaporator is an automated closed system for solvent evaporation to separate the substance (glycerin): increasing its concentration in the solvent or completely removing the solvent (water). The device is intended for the use in the chemical and pharmaceutical industries.

MODEL: Sweet stuff	200
Length, mm	2055
Width, mm	1800
Height, mm	1980



COOKING



EQUIPMENT COOKING

ATMOSPHERIC BATCH COOKER

BATCH COOKER VAR E is a double jacketed construction with insulation. It is suitable for cooking jams, marmalades, syrups, fruit juices, nectars. The mixing of the product is ensured by an anchor-type agitator. The cooker has adjustable feet. The top of the cooker can be opened up to 1/3. The finished product is discharged from the cooker via the valve.

MODEL: VAR E	100
Volume (geom./work.), L	115/100
Length, mm	925
Width, mm	934
Height, mm	1333



ATMOSPHERIC BATCH COOKER WITH STIRRER, model UniCook E, UniCook S is intended for the cooking at the atmospheric pressure a wide range of liquid and pasty products with low to moderate viscosity including solids, such as jams, preserves and marmalades, soups, semi-finished product, meat, sauces, dressings, dips etc. The design of the UniCook cooker consists of a thermally insulated cylindrical tank, heating system, and low-speed frame agitator with a top drive (with or without Teflon scrapers). The lid opens at 1/3 for a convenient loading of ingredients. The control system in the basic version switches an agitator on and off and performs digital temperature control. Electric and steam heating is available.

MODEL: UniCook	E-250	S-1000
Volume, L	250	250
Length, mm	950	950
Width, mm	1300	1300
Height, mm	1520	1520



COOKING



EQUIPMENT COOKING

ATMOSPHERIC BATCH COOKER

CHEESE KETTLE Normit SP PROFI is used for a heat treatment temperature range between 3°C and 90°C. The equipment is used for dairy products producing different types of cheese and curd. The kettle has a three-part insulated coat with tilting system. It is equipped with a cheese making set – planetary-type stirrer, three-part cheese harp and mixing plates. The moving console of the electric motor for the mixer and the circulator pump serves for faster heating and cooling.

MODEL: Normit SP PROF	300
Volume, L	300
Length, mm	1900
Width, mm	1350
Height, mm	2000



ATMOSPHERIC TILTING COOKER HKNS Designed for cooking, frying, stewing and mixing viscous, thick sauces, jams and similar products. The cooker combines a compact size and convenient unloading of thick, viscous products, and it also allows easy ingredients loading. The tilting option tilts the tank up to 12 degrees using a mechanical drive. This approach makes ingredients loading considerably easier and allows a complete discharge of the final product without anything remaining in the tank.

MODEL: HKNS	300
Volume, L	300
Length, mm	1070
Width, mm	1066
Height, mm	1125



COOKING



EQUIPMENT COOKING

ATMOSPHERIC BATCH COOKER

HIGH-SPEED MIXER Normit HSM is designed for cooking and high-speed mixing such products as emulsions, puree, creams. The cooker may be provided with a heating jacket for cooking, cooling, and maintaining the desired product temperature. The tank is equipped with a manual tilting. The lid of the container is openable, it also contains small hopper, 2 spray balls and fluid intake system.

MODEL: Normit HSM	300
Volume, L	300
Length, mm	1900
Width, mm	1350
Height, mm	2000



CONTINUOUS COOKER Cook 1400/6000 is a convenient and effective solution for a high performance industrial heat treatment of bulk and lump products such as: macaroni and spaghetti, rice, chunks of fish, meat, poultry, laminaria, seafood, fruits, vegetables, legumes, mushrooms etc. The continuous operation cooker can significantly improve performance and reduce costs when moving from a batch production method. The product is distributed uniformly inside the cooking chamber through the feed conveyor and is moved by a screw to the discharge zone. The speed of the screw rotation depends on the desired cooking time and may vary within a certain range for a quick change to a new kind of product.

MODEL: Cook	1400/6000
Length, mm	6500
Width, mm	1630
Height, mm	2800



COOKING



EQUIPMENT COOKING

ATMOSPHERIC BATCH COOKER

ATMOSPHERIC BATCH COOKER AND CHILLER C&C, C&C+ Designed for high-performance cooking/blanching a wide range of lumpy or crumbly products followed by rapid cooling such as spaghetti and pasta, rice, seafood, vegetables, pieces of meat, fish, etc. The cooker has a modular design. The first section consists of a working vessel jacketed for heating (with steam, electric or gas), an overturning mesh basket as well as systems for hydrodynamic mixing, recirculation and filtration of water. The second cooling section consists of a working vessel (single layered or with cooling jacket), also equipped with a hydrodynamic stirrer.

MODEL: C&C	250	750	+1000
Volume (geom./work.), L	250/175	750/375	1000/700
Length, mm	2250	3200	3180
Width, mm	1650	1700	1860
Height, mm	1650	2400	1080



RECTANGULAR COOKER ELF is suitable for cooking food by sous-vide, where the cooking is carried out in vacuum pockets at low temperatures, thus achieving uniform heat treatment of the raw material to achieve inimitable flavors and consistency.

MODEL: ELF	200	300
Length, mm	3150	3150
Width, mm	900	900
Height, mm	900	900



MODEL UVK is universal batch cooker with three-part insulated jacket, torispherical bottom, flat lid with 1/3 opening. The heating is provided by means of electric heating spirals which provide heating in a jacket. Part of this is a special stirrer that is equipped with Teflon scrapers.

MODEL: UVK	300
Volume, L	300
Length, mm	1307
Width, mm	882
Height, mm	1355



COOKING



EQUIPMENT COOKING

ATMOSPHERIC BATCH COOKER

INCLINED SCREW COOKER COOK is equipped with a product feed hopper. Hot water is located at the bottom of the device. Hot water is conducted through the thermal oil in duplicator. The product is moved by the movement of the screw. At the top of the device there are nozzles used to inject water.

MODEL: Cook	I 300/2300	P 300/2300
Length, mm	3100	3200
Width, mm	1200	640
Height, mm	1600	1540



COOKER WITH INTEGRATED HOMOGENIZER MH provides unsurpassed fast cooking of foods, with a minimum expenditure of energy, by using a direct injection of steam into the product combined with intensive mixing via a steam agitator. Direct steam injection provides a rapid heating, as well as prevents the heat loss and heat inertia, in comparison with models which employ heating through the jacket. The product mixing in the SteamMix cooker is carried out in two planes. Mechanical mixing, grinding and homogenization of the product is achieved by using the built-in type homogenizer, of the rotor-stator type. The heating and mixing is achieved via direct steam injection.

MODEL: MH	150
Volume (geom./work.), L	150/120
Length, mm	910
Width, mm	1100
Height, mm	1580



ATMOSPHERIC BATCH COOKER KWS is a cooker designed for heating/cooling and mixing of the material up to a temperature of max 60°C. Due to the duplicator it provides an efficient heating and cooling. The vessel is equipped with manhole, anchor-type stirrer with Teflon scrapers. At the bottom there is a ball valve for discharge.

MODEL: KWS	100
Length, mm	1270
Width, mm	855
Height, mm	1680



COOKING



EQUIPMENT COOKING

VACUUM COOKERS

VACUUM BATCH COOKER VCK universal vacuum batch cooker is suitable for cooking a wide range of products, both under the vacuum and atmospheric pressure. The cooking process takes place under vacuum conditions, at lower temperatures, thus preserving the natural taste, flavor, color and nutritional properties of the product. Air bubbles are effectively removed from the final product. Because of cooking in the vacuum, sauces, jams, and ready meals all have a uniform attractive structure, without air inclusions – which has a positive effect on the shelf life of the finished product. The more rapid evaporation of water under the vacuum makes the cooking process faster and at a lower heat – consuming less energy.

MODEL: VCK	100	350	600
Volume, L	100	350	600
Length, mm	850	1257	1200
Width, mm	710	1567	1200
Height, mm	1300	1730	1950



VACUUM COOKER VAC-U is designed for cooking caramel, toffee mass, condensed milk, fudge, gum base, as well as fillings, jellies and marmalades, and mixes of soft varieties of sweets. Using a vacuum during the cooking process allows it to reduce the processing time and temperature, which is necessary for adding heat-sensitive ingredients. It is Ideal for cooking light toffee and caramel masses without the browning effect often associated with cooking these types of sweets. At the bottom of the vacuum caramel cooker is the specially designed bottom valve (with manual, pneumatic or mechanical drive, with mechanical locking), guaranteeing the absence of a dead zone when unloading the product.

MODEL: VAC-U	1000
Length, mm	1385
Width, mm	1283
Height, mm	1892



COOKING



EQUIPMENT COOKING

VACUUM COOKERS

VACUUM COOKER FOR EXTREMELY VISCOUS MATERIALS Sweet stuff with a built-in condensation system. The main feature that sets the Sweet stuff vacuum cooker/concentrator apart from other vacuum cooker models is its integrated double system of forced condensation of vapor and a built-in condenser. The equipment is intended for low and high-temperature cooking of a wide range of products: confectionery pastes, jams, caramels, and sauces, including highly viscous and thick products.

MODEL: Sweet stuff	200
Length, mm	2055
Width, mm	1800
Height, mm	1980



FILTRATION



EQUIPMENT FILTERING

FILTRATION SYSTEM UNDER PRESSURE UPH The filter design consists of a steel body, the diameter and length of which is determined according to the output required. Inside the steel body there are filter screens made from stainless steel. The mesh size varies depending on the impurities that are to be filtered out. These filter screens are removal, changing and cleaning them is convenient. The folding design makes it easy to clean the filter. Depending on the mesh size and the pressure of the supplying pump, filters can filter out standard impurities like larva, bee pieces, wax, etc., and they can be used for finely filtering honey when producing sterile honey from which pollen has been removed. Filters with a heating jacket can be optionally supplied, as well as two-, three- or multilevel designs.

MODEL: UPH	
Length, mm	640
Width, mm	700
Height, mm	1540



EVAPORATION



EVAPORATORS

SPRAY EVAPORATOR NSD- especially used in oil drying. The device is usually equipped with a spiral stirrer. Spray evaporator is an auto-closed system for evaporating the solvent to separate the substance, increasing its concentration in the solvent, or completely removing the solvent. The device is intended for the use in the chemical and pharmaceutical industries.

MODEL: NSD	5000
Length, mm	2121
Width, mm	1732
Height, mm	4284



VACUUM EVAPORATOR VE is a cylindrical shape device with natural circulation generated during the mixing process. The evaporator vessel is equipped with a jacket for heating/cooling. The evaporator is equipped with a special stirrer, condenser and condensate collector.

MODEL: VE	100
Volume, L	100
Length, mm	1264
Width, mm	800
Height, mm	1546



EVAPORATION



EVAPORATORS

VACUUM EVAPORATOR SWEET STUFF The main feature that sets the evaporator SWEET STUFF concentrator apart from other vacuum evaporator models is its integrated double system of forced condensation of vapor and a built-in condenser. The mixing device is designed especially for mixing highly viscous products that tend to stick to various surfaces. It has a reinforced agitator with a special shape for an effective product stirring. The agitator is equipped with Teflon scrapers; the agitator is double-sided: it mixes the product during cooking/evaporating, and when the rotation is switched to reverse, it helps to unload the ready viscous product.

MODEL: Sweet stuff	200
Length, mm	2055
Width, mm	1800
Height, mm	1980



VACUUM SPRAY EVAPORATOR LADIA 100 is designed for fast and high-quality powder preparation, by drying liquid raw materials. This evaporation method allows maintaining the maximum amount of useful substances, thereby making the powder structure uniform. It is highly hygienic and is excellent for drying thermosensitive material.

MODEL: Ladia	100
Length, mm	900
Width, mm	1450
Height, mm	1040



EXTRUSION



EXTRUDERS

HIGH-PRESSURE EXTRUDER Normit HPE is designed to mix and shape various rigid, viscous and plastic products. It produces the form of the resulting product due to the slow extrusion of the product under pressure. It is intended for the processing of grain, corn, soybean, compound feed. The extruder is designed especially for processing of foodstuffs that are inapplicable for direct consumption.

MODEL: HPE	
Capacity, kg	0,5
Length, mm	1443
Width, mm	438
Height, mm	1003



HORIZONTAL 2-SCREW EXTRUDER Normit SBE is designed to mix and shape various coarse, viscous, ductile media, and to provide finished products with a certain shape due to the slow extrusion of the extruded mass under pressure. Interchangeable fittings allow extruding a product from any profile and also into 1, 2 or more outputs simultaneously (same or with different profiles).

MODEL: NORMIT SBE	50
Volume, L	50
Length, mm	1600
Width, mm	1150
Height, mm	1780



FLAKING



FLAKERS

OF FROZEN BLOCKS

FLAKER TYPE FBF is intended for frozen blocks flaking. It suits for flaking meat, fish and poultry (including with bones), as well as frozen blocks of juice, butter, margarine and similar products coming directly from a cold storage and without prior defrosting. It includes a system for pneumatically supplying blocks with a reinforced guide rails on linear bearings.

MODEL: FBF	200	300	400	600	800
Filling	manual		pneumatic		
Capacity, kg/h	1500	1500	3000	6000	11000
Max.width of block, mm	200	300	400	600	800
Length, mm	1650	2250	2100	2228	
Width, mm	900	1300	1070	1040	
Height, mm	1570	1100	1300	1325	



FLAKERS

OF VEGETABLES

MULTIPUPOSE VEGETABLE AIR CUTTER VegeFL is the perfect machine for cutting batches of French fries, carrot sticks, cucumber or pickle wedges. Connected to air power (compressor), this machine easily cuts fries or sticks. The machine is safe to use and operate – the operation is possible only when the cage door closed.

MODEL: VegeF	720
Max.capacity, pcs/h,	720
Length, mm	730
Width, mm	381
Height, mm	397



FRYING



FRYERS

CONTINUOUS

Continuous fryers are suitable for continuous frying of any products, including fine grain groats, as well as granulated and powdered products. They are used for frying product such as meat and fish products including breaded products and patties, nuts and other similar snacks, even small sized (from 1 mm), nuts, chips, etc. Continuous fryers using the pouring hot oil method.

SHOWERFRY – with the combination of immersion frying. The high oil turnover, its intensive circulation and constant filtration, ensure a superior quality of the final product and the preserving its nutritional properties. The method of pouring hot oil is an ideal solution for frying meat, fish, vegetables, dough products, snacks (hard and fragile structure), both breaded and non-breaded.

MODEL: ShowerFry	500/2000
Belt dimensions (WxL), mm	500x2000
Length, mm	3660
Width, mm	1016
Height, mm	1949



CONTINUOUS FRYERS using the method of pouring hot oil POUR OIL provide heat transfer performance comparable to the method of immersion in hot oil and are effective for frying different products, including large pieces of meat and fish products, where high-quality frying is imperative. Hot oil creates a film on all sides of each piece of the product; its intensive circulation between the product and the heat source maintains a uniform temperature throughout the entire area of the frying conveyor. The oil film is created on the net conveyor beneath the product.

MODEL: Pour Oil	2000/8500
Belt dimensions (WxL), mm	2000x8500
Length, mm	10300
Width, mm	3850
Height, mm	2175



FRYING

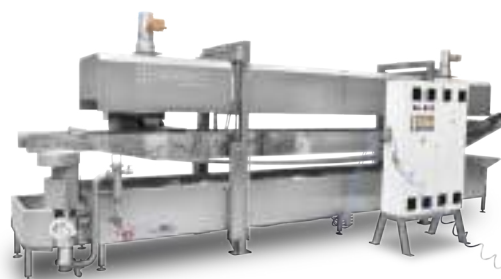


FRYERS

CONVEYOR FRYERS

CONVEYOR FRYER Oil Deep have a design adapted for continuous operation at hot temperatures (up to 200 °C on average). However, some technologies require the use of very high temperatures (up to 240°C) for product frying. Frying at high temperatures requires special types of oil with a high flash point. It also requires the use of the conveyor fryer option, which provides a nonstop operation during continuous operation at very high temperatures and ensures the safety of the operator and the entire production process.

MODEL: Oil Deep	
Length, mm	7000
Width, mm	1600
Height, mm	2200



INDUSTRIAL PADDLE DEEP FRYER Snack PRO is a continuous industrial deep fryer that has been designed for frying small-sized products and dry loose products which are less dense compared to the oil and float on its surface. The product is moved by the constant oil flow as well as with the help of paddles, which move the product towards the discharge zone, as well as carefully stir the product for a uniform heat treatment. The continuous intensive circulation of oil eliminates the possibility of local overheating and guarantees that the set temperature maintains across the entire volume of the oil in the system.

MODEL: SnackPro	1	2
Length, mm	4785	3700
Width, mm	922	1200
Height, mm	1370	1200



FRYING



FRYERS

VACUUM FRYERS

The batch vacuum deep-fat fryer is designed for frying vegetables, fruit, seafood, confectionery, pastry, meat and fish products. Compared to ordinary atmospheric frying, vacuum frying offers considerable advantages.

The evaporation of water in the vacuum takes place at lower temperatures, which means lower energy costs. The quality of the finished products is higher thanks to their lower fat and acrylamide content. Products can be fried at temperatures lower than 120°C (248F) – the temperature at which acrylamide begins to form. The temperature of frying, as well as the degree of vacuum, can be regulated according to the product requirements: the desired appearance, hardness, and fat content. Frying the products with high sugar content without caramelization. The vacuum fryer enables processing low-quality potatoes that contain a high amount of starch and could not be fried in ordinary atmospheric fryers. Attractive-looking fruit chips can also be produced from fruit with a high sugar content (without turning brown). The low working temperature keeps the oil fresh for a longer time and does not let it turn rancid. It uses less oil compared to atmospheric frying.

Advantages:

- Economical – it saves significant amounts of oil and energy.
- Ability to use low-quality products that would not lead to acceptable output by means of atmospheric frying.
- Environmentally friendly – high-quality finished products with low fat content, and with little to no acrylamide content.
- Easy to use.
- Durable design.
- Areas of application: healthy fruit and vegetable snacks, meat and fish semi-finished products, various types of dried or frozen preserves, confectionery.



MODEL: VF	20	50	100	200	350
Length, mm	2376	2376	2773	2773	2773
Width, mm	1621	1621	3277	3277	3277
Height, mm	1937	1937	2035	2035	2035

FRYING



FRYERS

VACUUM FRYERS

VACUUM FRYER WITH INTEGRATED BLANCHER VBF. It combines the advantages of short blanching and vacuum frying. Before vacuum frying some types of products need to be subjected to additional processes, such as rinsing out starch, impregnating, or freezing. However, preliminary blanching is the procedure most frequently used before frying or drying. Blanching in a hot water for a short period of time gives a significant improvement in the consumer properties of a ready product by deactivating enzymes. The appearance of the product is improved: it acquires a brighter color, stronger taste and smell (these features are not lost during the frying process). The volume of the blanching chamber corresponds to the volume of the frying basket, so there is no need to reload the product by pouring it from one basket to another. The product is subjected to blanching and afterwards, after it drains, it is immersed in the frying chamber. Optionally, the vacuum fryer can be supplied with a pivoted lifter, which enables to lower the basket with product easily into the blanching chamber, hoist the basket in order to drain the water, and then move it and immerse it in the frying chamber.



HEATING

GENERATORS HOT AIR

HOT AIR GENERATOR N. Generators are a suitable solution for heating as well as a power source for dryers. The main line of generators focuses on the use of solid fuels, especially biomass and traditional fuels. They are suitable for burning wood and all solid fuels allowed by law. These generators are environmentally friendly and save energy considerably.



MODEL: N	28	55 S.V	85 S.V	85 C.V	120	240	350
Power, kW	34	80	115	115	175	350	510
Length, mm	920	1150	1280	1690	2060	2290	3160
Width, mm	550	700	800	800	930	1100	1220
Height, mm	1560	1750	1980	1980	2190	2500	3085

HEATING

GENERATORS HOT AIR

MODEL: GP Economy	50	150	250	400
Length, mm	875	875	958	1100
Width, mm	640	640	668	800
Height, mm	1150	1390	1630	1800

MODEL: GP Kompakt	5	8.5
Length, mm	500	500
Width, mm	980	980
Height, mm	1150	1150

MODEL: GP E	24	32	43	64	85
Length, mm	630	630	630	630	630
Width, mm	850	850	850	850	850
Height, mm	1370	1370	1370	1370	1370



SEPARATING FATS



GREASE TRAP

GREASE TRAP UNZ, UNZ-K are used to capture and remove non-emulsified fats and oils from wastewater that are sent to sewage treatment plants. They are used in confectionery production, fish processing plant, restaurants, cafes, canteens, in supermarkets, etc. The grease trap is used as an initial cleaning in an independent insulated sewer system. The use of grease traps prevents blockage of sewers, reduces the content of harmful bacteria in sewage. Wastewater with grease (no large particles) enters the fat removal phase, where the fat separations occur. The wastewater then enters the second stage of purification where further fats are separated, and the wastewater is then drained into the sewer. The fat layer from both phases is trapped in the separator. The grease trap is then cleaned, the accumulated fat is in a separate container. The traps may have a circular or rectangular structure.

MODEL: UNZ-K	100	200	300	400
Volume, L	100	200	300	400
Width, mm	550	600	700	800
Height, mm	450	700	800	800



MODEL: UNZ	100	150	200	250	300	400
Volume, L	100	150	200	250	300	400
Length, mm	765	1760	1700	1900	2300	2200
Width, mm	360	850	1100	1100	1100	1250
Height, mm	600	1050	1150	1200	1200	1500



HOMOGENIZATION



HOMOGENIZERS INLINE

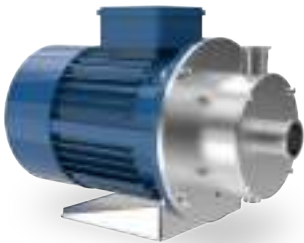
In-line homogenizers are a universal solution that can be easily integrated into existing production lines, allowing you to significantly increase the quality and intensity of your process. To increase the intensity of the mixing and homogenization process, inline homogenizers usually work with a recirculation tank, and the desired level of homogenization is achieved after the product has made several passes through the recirculation loop.

MODEL: Yumix Basic	1.1	2.2	3
Power, kW	1.1	2.2	3
Length, mm	362	410	435
Width, mm	193	193	193
Height, mm	239	242	244



MODEL YUMIX BASIC there is a working body of the rotor-stator type within the homogenizer. The product is sucked through the feed fitting (usually by means of a feed pump) and the rotor sends it to a stator.

MODEL: Yumix Basic	5.5	7.5	18,5	22	37
Power, kW	5.5	7.5	18,5	22	37
Length, mm	512	512	710	782	435
Width, mm	258	300	315	355	193
Height, mm	362	362	422	500	244



HOMOGENIZATION



HOMOGENIZERS INLINE

HOMOGENIZER ULTRA SHEAR add - in-line high shear dispersing mixers and homogenizers are designed for high-quality crushing, dispersion, and mixing of a product in flow. They are ideal for processing thick and viscous products (sauces, chocolate creams, margarine emulsions, etc.) Thanks to the strong pumping function, the installation of an additional delivery pump is in most cases not necessary.

MODEL: Ultra-Shear	3	7.5	15	37
Power, kW	3	7.5	15	37
Length, mm	538	638	780	980
Width, mm	220	280	338	420
Height, mm	294	382	475	560



HOMOGENIZER SHARK add- the Shark series inline homogenizers are designed for obtaining high-precision emulsions and suspensions. The special shape of the rotor and the adjustable gap between the rotor and the stator allow you to achieve an excellent level of homogenization with a particle size of up to 0.2 μ . Can be provide ensuring compliance with GMP standards.

MODEL: SHARK 7,5 ATEX	7.5
Power, kW	7.5
Length, mm	715
Width, mm	545
Height, mm	616



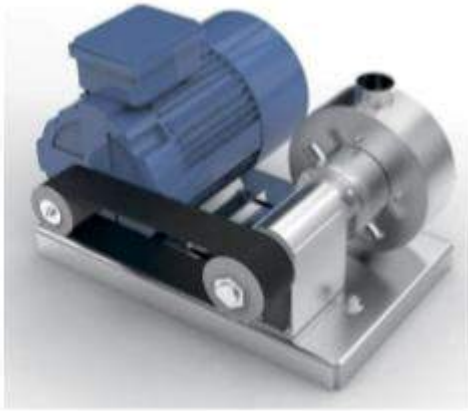
HOMOGENIZATION



HOMOGENIZERS INLINE

HOMOGENIZER YUMIX MOL is intended for fat particles homogenizing in dairy products. It produces a uniform emulsion resulting in increased digestibility and taste of the product scrapers.

MODEL: Yumix MOL	11
Power, kW	11
Length, mm	695
Width, mm	620
Height, mm	470



HOMOGENIZER GYDROMIX multi-chamber inline dispersing mixers and homogenizers are mainly used in systems of universal homogenizing modules for producing multi-component products with high flexibility for the recipe and technological process. Homogenizers are designed for highquality crushing, dispersion, and mixing of products in a flow. While passing through the operating area, the product is variously affected by the operating parts, which allows achieving an exceptional level of mixing, particle reduction, and dispersion in just one cycle. The dispersing mixers within this series are designed for particle reduction, dispersion and homogenization of products, the minimum size of particles in which is 20-100 μ (depending on the type of the product, the power of the dispersing homogenizer, and the number of processing cycles).

MODEL: Gydromix	5.5	7.5	11	18,5	22	37
Power, kW	5.5	7.5	11	18,5	22	37
Length, mm	600	672	690	1060	1100	1225
Width, mm	650	690	690	366	366	366
Height, mm	360	400	420	458	510	510



HOMOGENIZATION



HOMOGENIZERS OF BUTTER

HOMOGENIZER FOR FROZEN BUTTER FBHG series of machines is intended for mechanical processing of frozen blocks of butter, animal fat, margarine and other vegetable fats, without prior defrosting. The unique design developed by our engineers enables a successful processing of blocks with a temperature as low as -30°C without prior defrosting and without the need for warming the product up during processing. The processing specifications can be set to obtain a product with a high level of plasticity in the homogenizer output with a temperature from 0.8°C to 10°C, which, depending on the application, enables synchronization with butter packaging devices, as well as ensuring minimum microbial contamination.

MODEL: FBHG	1000	2000
Capacity of frozen butter, kg/h	1000	2000
Length, mm	3050	3350
Width, mm	1200	1250
Height, mm	1850	2550



HOMOGENIZER Normit GM 800 It is used for processing butter and margarine blocks with a temperature above 11°C. The homogenizer is equipped with a recirculation loop, which increases the degree of uniformity of the material after processing.

MODEL: GM	800
Capacity, kg/h	800
Length, mm	2130
Width, mm	1030
Height, mm	1280



HOMOGENIZATION



HOMOGENIZERS OF BUTTER

MIXING DEVICE WITH SHREDDER NORMIT GM is intended for the continuous processing of dairy products (soft cheeses, curd) to improve their homogeneity.

MODEL: Normit GM	250
Volume, L	250
Length, mm	1600
Width, mm	800
Height, mm	800



BUTTER HOMOGENIZER Normit GM 400 is a continuous butter/margarine processing device designed to improve products' consistency, elongation and preservation of organoleptic properties before further processing.

MODEL: Normit GM	400
Length, mm	1648
Width, mm	742
Height, mm	1191



HOMOGENIZATION



HOMOGENIZERS OF HONEY

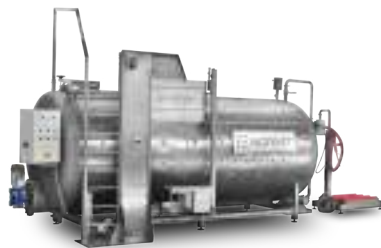
VERTICAL HONEY HOMOGENIZER VPL has a double-jacket construction with the electric type of heating. The special design of the agitator ensures fast and even mixing of honey. The entire batch of honey processed in this homogenizer easily gets needed certifications.

MODEL: VPL	100	250	600	1000	2000
Batch honey, kg	100	250	600	1000	2000
Length, mm	700	725	913	1052	1272
Width, mm	700	725	913	1052	1272
Height, mm	1340	1610	1315	1410	1770



HORIZONTAL HONEY HOMOGENIZER HPL is an atmospheric horizontal cylindrical container with a heating jacket (steam or water with a pressure up to 5 bar) and a screw-type agitator. The heating jacket has a form of a pillow-plate, which allows using a higher-pressure heat carrier (up to 5 bar, which can be tap water), reduces the thickness of the metal, improves heat conduction, and eliminates overheating at any point. The jacket is placed on the entire cylindrical surface of the homogenizer. For unloading product and carrying out maintenance, a hatch is set in the upper part of the homogenizer.

MODEL: HPL	9000	12000	18000	22000	30000
Batch honey, kg	9000	12000	18000	22000	30000
Length, mm	4130	3920	5380	5800	6500
Width, mm	1530	1896	1830	2300	2150
Height, mm	2160	2388	2460	2600	2800



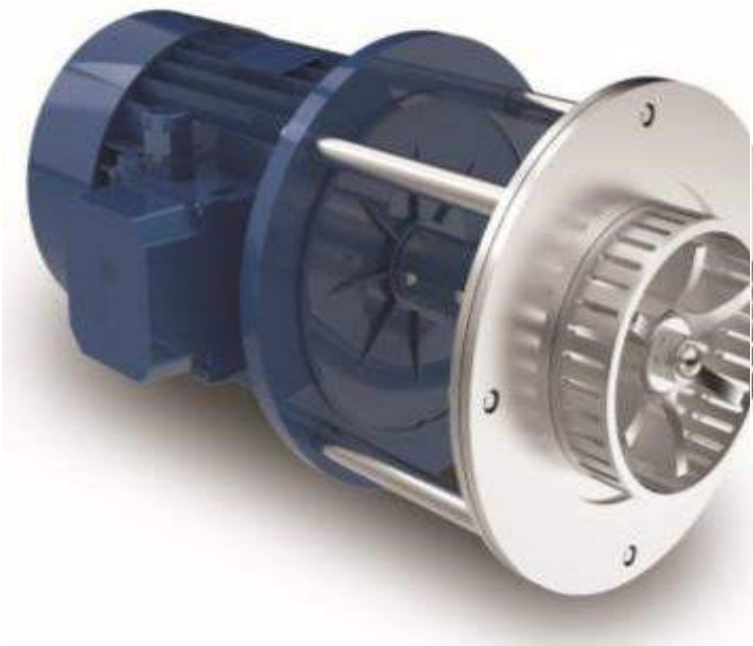
HOMOGENIZING



HOMOGENIZERS TANK BOTTOM

BOTTOM ENTRY HOMOGENIZER BH is a solutions for homogenizing and preparing emulsions, mixtures or pastes in the tank itself, when high output and mixing efficiency is required. Bottom homogenizers work effectively with containers of any capacity. Mixer homogenizers are mountable on a tank, depending on their application, can be mounted onto the bottom or the side of the tank, or at the juncture of the bottom and the side (bottom or side mounted).

MODEL: BH	2.2	5.5	7.5	15
Length, mm	383	628	628	790
Width, mm	200	300	300	350
Height, mm	232	345	345	433



CREAMING HONEY



MACHINE HONEY CREAMING

VACUUM HONEY CREAMING MACHINE CH Light a CH Profi is a universal high performance system, which, thanks to its modular design and a wide range of options, can be used for producing cream honey, both in large as well as in small quantities and regardless of the quality of the initial product. All versions of the plant feature an automatic control system, which allows programming the particular mode of honey processing that you require. The light plant is intended for carrying out controlled crystallization of melted honey at atmospheric pressure. Profi model features vacuum system, which allows reducing the time of preparing creamed honey to 3.5–4 hours.

MODEL: CH	65	130	300	400	670	800	1300	2700	3300
Capacity, kg/cycle	65	130	200	300	650	750	1000	2500	3300
Length, mm	1120	742	1700	1985	1500	1514	1224	2350	1900
Width, mm	850	879	925	1780	1290	1428	1504	1675	2000
Height, mm	1380	1408	1740	1665	2100	2707	3880	2590	3400



COATING



MACHINES DRUM DRAGEE

DRUM DRAGEE MACHINE MODEL Ex and HADD are designed for coating process for a wide range of low and high-density product. Ideal for the application of salt and sugar solutions, enzymatic, vitamin and antioxidant preparations based on water or oil, because it ensures a uniform distribution of ingredients. The HADD model is equipped with an integrated hot air generator.

MODEL: Ex500GMP

Geom.volume, L	500
Length, mm	1700
Width, mm	1770
Height, mm	1910



MODEL: Ex500GMP

MODEL: HADD

500

Geom.volume, L	500
Length, mm	1700
Width, mm	1770
Height, mm	1910



MODEL: HADD 500

FILLING



MACHINES FILLING

VOLUMETRIC DOSING MACHINE

PISTON FILLER D-400 is used in filling lines for viscous, foamy, and difficult to dose food and non-food products. This vibratory filler ensures that containers are uniformly filled with viscous products without allowing any air pockets to form, which might lead to spoilage. The filler guarantees that each package of your product meets the declared weight per volume. This vibratory filler is used in filling lines for food and non-food products, such as honey, jam, thick paints with additives, various pastes, and more.

MODEL: D	400
Volume of hopper, L	400
Length, mm	1880
Width, mm	1442
Height, mm	2405



PISTON FILLER P add - the filling and suction speed can be easily adjusted. The device can also operate in manual or automatic modes. The piston begins to push the product to the outside through the outlet valve and the corresponding nozzle. Various types of valves can be installed on the machine, depending on the product to be filled. On the back of the dispenser is a handwheel that determines the request volume of the product to be dosed.

MODEL: P 2-100	
Volume of 1 filling, mL	2-100



PISTON FILLER PDM 250 the product is inserted into the dispenser via the suction system. At the moment when the desired volume is reached through the outlet valve and nozzle, the product is pushed out. The dose volume is adjusted manually using the handwheel on the back of the piston filler. The filling accuracy is $\pm 1\%$.

MODEL: PDM 250	
Volume of 1 filling, mL	5-250



FILLING



TENSOMETRIC DOSING STATION

TENSOMETRIC FILLER AP is installed in a set along with a container for processing honey. The filler consists of a working platform with a tensometric (weight-measuring) system, loading rollers, a dosing system based on an impeller pump, peristaltic pump, or piston pump, a piping and valving, and a control system. The operator brings an empty barrel with a forklift, sets it on the rollers for loading, and brings it to the working platform together with the pallet. The strain gauge is located under the working platform. At the operator's command the pump starts filling the barrel, and as soon as the indicators reach the specified weight, the control system gives the command to turn off the pump.

MODEL: AP	300	1000	2000
Volume of 1 filling, kg	20-300	10-1000	20-2000
Length, mm	986	993	1340
Width, mm	992	934	900
Height, mm	1903	1839	2040



TENSOMETRIC FILLER WITH INTEGRATED FILTER TDF used for dispensing liquid, viscous components with excellent accuracy. The hopper has a compact and simple design. The tensometric filler is integrated into the technology line for accurate weight measurement.

MODEL: TDF	
Volume of 1 filling, kg	5-1000
Length, mm	993
Width, mm	934
Height, mm	1839



FILLER DPT 80- is an economical and accurate solution. It is designed for precise dosing and packing of liquids (viscous, high viscosity, semi-solid, dense and moulding compounds) under pressure. It is characterized by a high degree of safety and is also suitable for pumping explosive mixtures. Control can be automatic or semi-automatic.

MODEL: DPT	80
Volume of 1 filling, kg	0-80
Length, mm	660
Width, mm	480
Height, mm	2020



TEMPERING



MACHINES TEMPERING

TEMPERING MACHINE TurboNORMIX multi-zone continuous tempering machine has been designed for thin-layer tempering chocolate, chocolate glaze and confectioner's creams. The machine can process pastes with hard inclusions no more than 10 mm in size. A tempering machine is necessary when preparing glaze for confectionery because it transforms glaze into a stable solid state. After going through this machine, the glaze has a constant viscosity, and when tempering it has a perfect glossy surface and is stable (the glazed product does not melt in one's hands).

MODEL: TurboNORMIX	150	300
Max.capacity, kg/h	150	300
Length, mm	1450	1450
Width, mm	1450	1450
Height, mm	1850	1850



TEMPERING MACHINE HV has a double-jacketed construction with 1/3 lid opening. The temperature of a product and temperature in a jacket is regulated via a temperature sensor. Uninterrupted mixing of the product by means of a specially-shaped mixer ensures uniform heating of the entire volume of product with precision down to 1 degree. Since maintaining the temperature at the specified temperature is very important.

MODEL: HV	100
Max.capacity, kg/h	100
Length, mm	1415
Width, mm	1015
Height, mm	1550



MELTING



MELTERS FAT BLOCK

FAT MELTER NorMelter is designed for the fast melting of vegetable oils and animal fats in blocks or nuggets. Its advanced design ensures maximum intensity of melting with the minimal energy loss. Compared to the standard Melter model, the Intense model has no circulation pump for a heat-transfer agent nor a heating grid. Melting of fat blocks is carried out with the help of a specially shaped heat exchanger, and intense circulation of the heat-transfer agent is ensured by convective heat transfer. The melted product is discharged with the help of a pump or by gravity.



MODEL: NorMelter	100	200	250	400	1000	2000	5000
Geom.volume, L	100	200	250	400	1000	2000	5000
Length, mm	1400	1700	1550	1870	2350	2820	3050
Width, mm	400	1000	650	750	1100	1500	1700
Height, mm	820	1300	870	920	1170	1250	1800



FAT MELTER NorMelter C is intended for melting and maintaining the liquid state of vegetable and animal fats, such as butter and dehydrated milk fat, margarine, cocoa butter, coconut and palm oil, etc. Suitable for the food industry, as well as the pharmaceutical, cosmetic and other industries. It consists of a cylindrical tank into which a heating module is inserted, which consists of a melting grid and a spiral for heating the bottom. The blocks are loaded manually onto the upper working surface (the heated grid), and the temperature of the melted fat is maintained thanks to the heated bottom.

MODEL: NorMelter C	80	300	600	1000	2000
Length, mm	900	950	1150	1250	1800
Width, mm	900	1030	1200	1300	1345
Height, mm	1000	750	950	1050	1600



MELTING



MELTERS FAT BLOCK

BRAISING TILTING PAN STIRFRY is multifunctional braising pan is equipped with a convenient product discharge system aided by complete tilting of the operating tank. The body is manufactured entirely from AISI304 or AISI316L grade steel. The entire surface of the frying pan is accessible for cleaning and maintenance; there are no dead zones.

MODEL: STIRFRY	150	220	300
Volume (geom./work.), L	150/130	220/180	300/270
Length, mm	1950	2000	2400
Width, mm	1550	2100	2350
Height, mm	1720	1100	1820



MILLING



MILLS

BALL MILL VBM is a vertical cylindrical tank with a heating jacket, inside of which a specially-shaped agitator is installed on a shaft. Depending on the requirements for the finished product and the processing scheme, the ball mill can work both in continuous mode for a one-time pass of the product, as well as in recirculation mode as part of a plant for producing chocolate, nut pastes and glaze. The product is supplied by means of a pump into the working tank filled with steel balls and it fills the remaining space. When the agitator spins, the metal balls move intensively in a chaotic fashion, which causes a mixing and grinding effect on the particles of the mix. When the product is input by means of a pump from the bottom (upwards), the time during which the product remains in the grinding area can be adjusted. Therefore, this method is used more often for a onetime pass of the product, since it allows the level of product particle reduction to be set precisely. When the product is poured (input) from above, it flows by itself, which makes it difficult to adjust the time during which the product remains in the operating chamber. The heating jacket ensures that the necessary temperature is maintained inside of the operating chamber to prevent fatty components from thickening and collecting on working parts.

MODEL: VBM	200
Length, mm	1300
Width, mm	1740
Height, mm	2600



COLLOID MILL NKM This is an ideal solution for continuous grinding of particles in suspensions, as well as viscous, semi-hard and hard products, without preliminary grinding (e.g. nuts). 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 concentric 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, as well as an easily dismountable stator and rotor for easy cleaning. Feeding of the product is carried out with the help of a feed-screw, which is included in the basic set.

MODEL: : NKM	5.5	7.5
Length, mm	420	420
Width, mm	800	800
Height, mm	1240	124



MIXING



MIXERS/BLENDERS

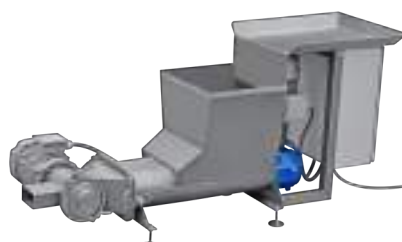
DOUBLE SHAFT RIBBON TYPE MIXER MSH double-shaft spiral ribbon mixer is designed for quick and thorough mixing of loose, viscous, and highly viscous products, distributing even small quantities of liquid or solid additions throughout the entire mass of the product. spiral ribbon mixer includes a double-shaft spiral agitator shaped like a screw. The range of operation of the spirals reaches to the other shaft, which guarantees the absence of dead zones and the maximum evenness of mixing. Thanks to the screw shape of their spirals, mixers have a transporting function and can operate in batches or in continuous mode.

MODEL: MSH	540
Volume, L	540
Length, mm	1880
Width, mm	1070
Height, mm	800



CHEESE MIXER WITH CHOPPER NORMIT GM, Designed for thorough mixing of cheeses such as ricotta or brynza, cheese spreads, with or without additives, and other such products, with subsequent extruding. Mixing is performed with the help of two screws, which ensure high-quality and intensive but careful mixing across the entire volume of the product, without dead spots. Unloading of the product is carried out by reverse motion of screws and through the homogenizing head. If it is necessary to preserve whole inclusions (e. g. pieces of herbs), unloading is done with the rotor detached.

MODEL: Normit GM	250
Geom.volume, L	250
Length, mm	1600
Width, mm	800
Height, mm	800



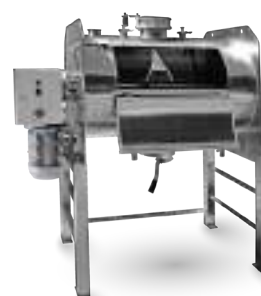
MIXING



MIXERS/BLENDERS

HORIZONTAL PLOUGH MIXER NORMIT PLOUGH is the most efficient choice for industrial mixing of a wide range of food products, loose additives to which liquid might need to be supplied, as well as low-viscosity pastes. The high mixing intensity and the highest level of homogeneity are achieved with the help of a high-speed agitator. The working bodies, having a plough form, with a sharp tip, are set radially on the central shaft. The speed, at which the shaft turns, depends on the volume of the mixer, and the radial speed at which the ploughs turn creates a turbulent flow that captures particles of product and mixes them together within the shortest possible time. For intensifying the mixing process, the mixers are optionally supplied with high-speed choppers with individual drivers, which supply extra energy to the product movement, eradicate any clumps in products that tend to such, and help in the controlled granulation process.

MODEL: NP	100	300	700	1200
Volume, L	100	300	700	1200
Length, mm	1115	1535	1692	2750
Width, mm	500	750	950	1400
Height, mm	1180	1835	2133	1850



SIGMA BLADE MIXERS -Z-SIGMA ARM are designed for intensive mixing, kneading, and plasticizing products with high and very high viscosity. They are among the most effective and efficient types of mixers. The mixer consists of a bowl enclosed on all sides that are mounted on the frame. There are two horizontal shafts inside the bowl with Sigma-shaped blades rotating in opposite directions. Depending on the product's properties, it is possible to use different shaped blades, as well as two installation methods. For products having medium to high viscosity, overlapping Sigma blades (overlapping trajectories) are typically installed, and the both blades have the same speed.

MODEL: Z Sigma Arm	100	300	500	700
Volume, L	100	300	500	700
Length, mm	1400	1670	1795	1920
Width, mm	950	1240	1245	1500
Height, mm	1300	1600	1780	1890



MIXING



MIXERS/BLENDERS

MIXER – Y mixer blenders are widely used in the pharmaceutical, food, chemical, and other industries to produce homogenous mixtures out of bulk components. Blending is carried out through the force of gravity, as there is no moving part. This makes it possible to blend granular and brittle products without damaging them, as well as making it possible to blend abrasive products with minimal wear on parts.

MODEL: Y-mixer	150
Geom.volume, L	150
Length, mm	1540
Width, mm	1590
Height, mm	1680



DRUM MIXER – NDM, NDM Mixers with a rotating drum are one of the most inexpensive, easy to use and effective solutions for the delicate mixing of bulk products, which have a low bulk density. They are the ideal solution for mixing friable products – which cannot be mixed with intense exposure to stirring elements – and for abrasive products. Due to the absence of a mechanical mixing element, combined with low-speed mixing, the product neither breaks up nor heats up. Mixer consists of a movable drum, fixed on a frame either horizontally or at an incline. The large volume drum rotates on rollers.

MODEL: NDM	50	100	150	200
Volume (geom./work.), L	50/35	100/70	150/95	200/140
Length, mm	800	990	1050	1300
Width, mm	650	950	850	1060
Height, mm	1100	1405	1350	1630



MIXING



MIXERS/BLENDERS

MODEL: NDM+	1000	2000	4000
Volume, L	1000	2000	4000
Length, mm	1470	2015	2365
Width, mm	1782	2200	2500
Height, mm	1473	2200	2550



CONTAINER MIXER MODEL CONMIX A CONMIXSTATIC Intended for mixing a wide range of loose and granular products in a transport container, the mixer is widely used in the pharmaceutical, chemical, and food industries for its high level of hygiene due to the absence of any spillage from transport containers during processing. Another major advantage of this mixing type is that it shortens the time needed to mix each batch, as you don't have to load and unload products. It ensures high uniformity of the final mixture due to the intense multidirectional movement of the container. The absence of a moving part allows effective mixing of granular or fragile products without damaging them. Blending is carried out through the force of gravity. The mixer is always used only for mixing, while loading and unloading the product is done separately. The difference between the individual models is that the ConMixStatic has fixed container.

MODEL: ConMix	75
Length, mm	1500
Width, mm	1200
Height, mm	1000
MODEL: ConMixStatic	100
Length, mm	1404
Width, mm	1324
Height, mm	1313



MIXING



MIXERS/BLENDERS

MIXING VESSEL WITH HEATING VWST liquid storage tanks for liquids storage with mechanical and thermal resistance. Intense mixing ensures product homogeneity. They can be used as a storage container for chocolate, mayonnaise, sauces and other dense products.

MODEL: VWST	5000
Volume, L	5000
Length, mm	2143
Width, mm	2086
Height, mm	3830



HONEY BLENDER – HB is a double jacket vessel with electric heating. There is a propellertype stirrer inside the container. The device is equipped with an electric safety lock that prevents opening during machine operation.

MODEL: HB	250	600	1000	2000
Batch honey, kg	250	600	1000	2000
Length, mm	725	913	1052	1272
Width, mm	725	913	1052	1272
Height, mm	1610	1315	1410	1770



PLANETARY MIXER NORMIT SP PROFI s used for a heat treatment temperature range between 3°C and 90°C. The equipment is used for dairy production different types of cheese and curd. The kettle has a three-part insulated coat with tilting system. It is equipped with a cheese making set – planetary-type stirrer, three-part cheese harp and mixing plates. The moving console of the electric motor for the mixer and the circulator pump serves for faster heating and cooling.

MODEL: Normit SP PROFI	300
Volume, L	300
Length, mm	1900
Width, mm	1350
Height, mm	2000



MIXING



MIXERS/BLENDERS

HIGH-SPEED MIXER Normit HSM is designed for cooking and high-speed mixing such products as emulsions, puree, creams. The cooker may be provided with a heating jacket for cooking, cooling, and maintaining the desired product temperature. The tank is equipped with a manual tilting. The lid of the container is openable, it also contains small hopper, 2 spray balls and fluid intake system.

MODEL: HSM	300
Volume, L	300
Length, mm	1535
Width, mm	1020
Height, mm	1444



VACUUM MIXER FOR VISCOSE PRODUCTS MIXEMA MIXER vacuum processing plant is an ideal solution for the production of pilot batches and the industrial manufacturing of a wide range of products from small to medium capacity. With its low cost and versatility in the types of products produced, Mixer is the optimal solution for start-ups and for the release of pilot batches, experimental formulas, and testing of new products. The plant's design consists of a working vessel with an insulating layer and jacket for heating/cooling. A low-speed agitator with scrapers has a top drive. A rotor-stator homogenizer is integrated into the bottom of the operating vessel. The working bowl is fixed to the locking rotary supports. The product can be unloaded by tilting (manually or mechanically, depending on the volume of the vessel). The cover is easy to lean back (manually or using gas-filled shock absorbers in the rear), and it is sealed with four clamps in the closed position. Depending on the customer's needs, varying degrees of automation can be provided: weighing and dosed feeding of ingredients, temperature-controlled heating and cooling, controlled melting and emulsification processes, homogenization, regulation of the agitator speed, and the degree of vacuum.

MODEL: Mixema Mixer	50
Volume, L	50
Length, mm	998
Width, mm	840
Height, mm	1200



MIXING



MIXERS/BLENDERS

BARREL MIXER MODEL AA is designed to disperse dry ingredients (pigments, colorants and other materials) in a liquid medium to obtain a suspension, emulsion, and paste with a high degree of dispersion. The mixer distributes the liquid into solids. A container is placed under the mixer. The mixing unit is on the equipment frame. Lifting equipment - pneumatic, hydraulic or electromechanical.

MODEL: AA	50
Length, mm	670
Width, mm	1200
Height, mm	2330



SHAKER MODEL Normit SMU is used for mixing and homogenizing the contents of the containers (bottles) which are placed in the boxes - bottles in boxes are placed in a shaker. The boxes are placed on the rollers, which move further, after switching shaker on the contents of the containers are mixed.

MODEL: Normit SMU	6
Length, mm	2330
Width, mm	860
Height, mm	1219



ROASTING, MELTING



PANS BRATT TILTING

RECTANGULAR BRATT PAN SFP Intended for the heat treatment of a wide range of meat and vegetable products in a batch mode and with the possibility of subsequent quick cooling. The working surface of the bratt pan is a heat exchanger that is connected to an external source of steam with a working pressure of up to 10 bars. The special design of the working surface ensures high intensity of heating and even distribution of heat along the entire surface. The bratt pan has a compact design. Unloading of the product is carried out with the help of mechanic tilting (by gear) through a V-shaped discharge. Tilting is possible up to a completely vertical position. The bratt pan is equipped with an integrated temperature sensor. The intensity of the steam supply is set manually. Switching the steam supply on and off is carried out based on the data from the temperature sensor. For quick cooling of the ready product, cold water can be injected into the jacket.

MODEL: SFP	200	300
Length, mm	1820	1975
Width, mm	1650	1740
Height, mm	1210	1260



MULTI-FUNCTIONAL BRAISING PAN WITH MIXIN SFM is used for frying, braising, sautéing of vegetables, meat, fish, poultry; for cooking jams, sauces, syrups, while continuously stirring, eliminating the possibility of burning or uneven heating. The braising pan is equipped with a reinforced spring agitator with Teflon scrapers, which continuously cleans not only the entire bottom but also the walls of the braising pan, thus ensuring an ideal result no matter what level the product is filled in. The multifunctional braising pan is equipped with a convenient product discharge system aided by a complete tilting of the operating tank.

MODEL: SFM	150	220	300
Volume [geom./work.], L	150/130	220/180	300/270
Length, mm	1840	2100	2400
Width, mm	1450	2000	2350
Height, mm	1620	1720	1820



PASTEURIZATION



PASTEURIZERS

BATCH PASTEURIZER VAR-E intended for heating and maintaining a set temperature for a specific time (batch pasteurization) for a wide range of products, such as milk, juices, yogurt and other dairy products. In addition to pasteurizing, the BTV batch thermization vat can be used for manufacturing dairy products with starter culture added. Heating is carried out by integrated heating coils or by injecting steam into the heating jacket. It is also possible to inject ice-cold water into the jacket for cooling and storing of ready product. High heating efficiency and high-precision maintenance of the set temperature. Uninterrupted mixing of the product by means of a speciallyshaped mixer ensures uniform heating of the entire volume of product with precision down to 1 degree.

MODEL: VAR-E	100	300
Geom.volume, L	100	300
Length, mm	935	1115
Width, mm	995	1125
Height, mm	1290	1600



BATH PASTEURIZER NPW for the product in single packing Designed for pasteurization of a wide range of products in various types of packaging: milk, beer, wine, juice etc. Equipment consists of a rectangular thermally isolated vat either with heating coils integrated into it or which can be connected to an external source of steam, a thermally insulated lid, and optionally a processing temperature and time data logger (on a paper medium or electronic). Bottles/jars containing the product are placed in a mesh basket in one layer. Together with the basket, they are loaded with a telfer (not included in the set) into the pasteurizer vat filled with water up to the necessary level. After the lid is closed, the operator selects the required temperature and the time for which the product is to be treated. After the pasteurization cycle is finished, the heating is switched off and a signal is sounded.

MODEL: NPW	450	550
Geom.volume, L	450	550
Working volume, L	350	450
Length, mm	1954	1800
Width, mm	902	900
Height, mm	1184	950



PASTEURIZATION



FLOW PASTEURIZER

FLOW PASTEURIZER PCHU is used for honey. The processing plant is a versatile tool. It lets regulating honey-processing parameters such as heating temperature, duration of heat treatment, honey pressure when pumping through the filtration system and the size of cells in the filter grid. Skillful use of these parameters means it is possible to produce an all-natural, impuritiesfree honey, which preserves all nutrients, and is yet completely sterile, and purified of pollen. consists of two tubular heat exchangers (one for heating and one for cooling), a heating media tank, heaters, valves, a pump for media circulation, a pump for product circulation, a filtration system and a control panel. Honey is pumped into the first heat exchanger, where it is melted, then the product is going through the filtration section equipped with interchangeable sieves. The product is then cooled, and passes on to further processing (filling, etc.).

MODEL: PCHU	150	500	1000	2000
Length, mm	855	2138	1735	1520
Width, mm	844	1496	1955	2400
Height, mm	1170	2305	2110	2940



FLOW PASTEURIZER PFL Pasteurizer is used for the pasteurization of juice – heat treatment of juice before filling in packaging. Juice is in the tubular spiral which is surrounded by hot water. Tubular spirals are made from stainless steel. As the spiral is integrated in the boiler – it saves money and space.

MODEL: PFL	500	800	1000
Capacity, L/h	350-550	700-800	850-1100
Length, mm	900	950	1500
Width, mm	880	980	980
Height, mm	600	700	700

HOMOGENIZATION



PROCESSING PLANT ATMOSPHERIC

HOMOGENIZER AHU YUMIX is a device used to mix and homogenize products. It works on the rotor/stator principle. In the initial phase, the product is stirred and then passed through a homogenizer.

MODEL: AHU Yumix	15
Volume of hopper, L	15
Length, mm	560
Width, mm	430
Height, mm	880



PROCESSING MIXER WITH INLINE HOMOGENIZER PM 100 HILL 5.5 is the device with a conical bottom, the ½ openable lid, a special Teflon stirrer with scrapers.

MODEL: PM 100 HILL 5.5	
Volume (geom./work.), L	120/100
Length, mm	1460
Width, mm	650
Height, mm	1272



UNIVERSAL HOMOGENIZATION UNIT MH mixing and homogenization unit is carried out in two planes. Mechanical mixing, grinding and homogenization of the product is achieved by using the built-in type homogenizer, of the rotor-stator type. The heating and mixing, carried out in a different plane, is achieved via direct steam injection. The integrated high speed rotor-stator type homogenizer enables rapid mixing, homogenization and comminuting of the particles of the product to 3 microns in just a few minutes. The working components of the homogenizer can be changed to produce different product types.

MODEL: MH	150
Length, mm	950
Width, mm	770
Height, mm	1510



HOMOGENIZATION



PROCESSING PLANT ATMOSPHERIC

HOMOGENIZER MODEL MHF homogenization plant with pasteurization is designed to produce a wide range of food products from liquid to high-viscosity ones that have a homogenous structure or contain solids up to 15 mm (or greater upon request). Homogenizer consist from a cooking tank, which depending on the product and the needs of the customer can be designed for working under vacuum or at atmospheric pressure with a thermal insulation layer and heating system (tubular electric heater, steam, or gas); and a frame agitator. For producing products that tend to stick or burn, the agitator is equipped with a Teflon scraper for continuous cleaning of the walls of the cooking tank. The lid of the cooking tank can be conveniently raised on supports.

MODEL: MHF	350
Volume (geom./work.), L	350/300
Length, mm	2073
Width, mm	1460
Height, mm	1910



HOMOGENIZER MODEL MG-UMG mix, homogenize, disperse, emulsify raw materials with a recirculation system at atmospheric pressure. It is used for multi-component mixtures, emulsions, suspensions production in the food, pharmaceutical, chemical, cosmetic industries. The principle of operation is based on the rotation of the low and high-pressure areas in the homogenizer, resulting in controlled circulation of the product. The product is filled into the working container through the top of the device. The finished product is discharged through the outlet valve located at the bottom of the unit.

MODEL: MG-UGM	300	1000
Volume, L	300	1000
Length, mm	1191	1800
Width, mm	1109	1800
Height, mm	1544	2250



HOMOGENIZATION



PROCESSING PLANT VACUUM

VACUUM HOMOGENIZER VMG M LAB vacuum processing plant is an ideal solution for the production of pilot batches and the industrial manufacturing of a wide range of products from small to medium capacity. With its low cost and versatility in the types of products produced, LAB is the optimal solution for start-ups and for the release of pilot batches, experimental formulas, and testing of new products. The cover is easy to lean back (manually or using gas-filled shock absorbers in the rear), and it is sealed with four clamps in the closed position.

MODEL: VMG M LAB	20
Length, mm	833
Width, mm	854
Height, mm	1217



VACUUM PROCESSING VESSEL VMG M, VMG S The plant's design consists of a working vessel with an insulating layer and a jacket for heating/cooling. A low-speed agitator with scrapers has a top drive. A rotor-stator homogenizer is integrated in the bottom of the operating vessel. The working bowl is fixed to the locking rotary supports. The product can be unloaded by tilting it (manually or mechanically, depending on the volume of the vessel). Smaller homogenization units (VMG M) are mounted on wheels so they are mobile.

MODEL: VMG M, VMG S	M 50	M 100	S 300	S 600
Length, mm	840	1503	2260	1227
Width, mm	998	1214	1170	2579
Height, mm	1200	1632	1965	1962



HOMOGENIZATION



PROCESSING PLANT VACUUM

VACUUM PROCESSING PLANT VMG-GD is a highly efficient and reliable solution for manufacturing a wide range of food products, such as mayonnaise, ketchup and other sauces, confectionery pastes and fillings, condensed milk, jams, marmalades, etc., as well as other liquid or paste-like products with a homogeneous structure or solid inclusions. The high efficiency of the homogenization process. The heart of the machine is a powerful and reliable rotor-stator type homogenizer, with various shapes of teeth for processing products with different properties. Ingredients are added through the vacuum chamber of the homogenizer, which ensures that they are almost immediately moistened, distributed and dissolved evenly in the entire volume of the product, without formation of lumps. The efficient vacuum system guarantees high-quality deaeration of the product, which considerably improves its taste, texture and storage time.

MODEL: VMG GD 650

Volume (geom./work.), L	650/520
Length, mm	2900
Width, mm	2200
Height, mm	2400



PREPARATION OF SOLUTIONS



REACTORS

REACTOR Phr, Phr+ is a pressure vessel (up to 3 bar) equipped with a stirrer. The reactor is equipped with control doors, lighting, a component hopper, a rotating shower head, a temperature sensor and a control panel. The temperature sensors are divided into the product temperature sensor in the reactor and the product temperature sensor in the circulator pump pipelines, these sensors have a data logger where the temperature values that can be downloaded via USB port. Furthermore, the reactor is equipped with a pressure sensor in the processing vessel. Heating is provided by electric heating. Material - stainless steel.

MODEL: Phr	300
Volume, L	300
Length, mm	950
Width, mm	1140
Height, mm	1450

MODEL: Phr	500
Volume, L	500
Length, mm	950
Width, mm	1190
Height, mm	2000



DEVICE FOR THE PREPARATION OF SOLUTIONS PLSU is used in the chemical and food industries. The volume of liquids is controlled by the level meter installed in the tank. Liquid mixing is performed by a circulating pump method. The required amount of solution is then withdrawn through a pneumatically-actuated valve into the flowmeter. The filling level is predetermined by the control system and controlled by the set level.

MODEL: PLSU	
Length, mm	1390
Width, mm	770
Height, mm	1685



ROASTING, MELTING



ROASTERS DRY

CONTINUOUS CONVEYOR ROASTER Normit DR. It is designed for baking and roasting food products such as seeds, nuts, soya beans, coffee beans and various others. It consists of 5 conveyor belts, each moving at a different speed, which contributes to a more even heat treatment of the product. Roasting uses infrared emitters. The result of roasting does not depend on the humidity of the outside air.

MODEL: Normit DR	5
Length, mm	4250
Width, mm	1400
Height, mm	2450



STORAGE



TANKS

MIXING VESSEL WITH STIRRING AND COOLING ACM is a universal device with pressure jacket which serves for even heat treatment and mixing of liquid and semi-solid products. Thanks to the multifunctionality of the device, the processing time of the product is reduced, thus reducing operating costs.

MODEL: ACM	2060
Volume, L	2060
Length, mm	1906
Width, mm	1404
Height, mm	2416



VESSEL WITH STIRRER MC is a single-jacket vessel made from stainless steel AISI 316 with torispherical bottom.

MODEL: MC	5000
Length, mm	5000
Width, mm	2080
Height, mm	2980



TANK VWST is insulated double-jacket vessel with a conical bottom, that provides heating of the chocolate mass by means of the duplicator. The vessel is equipped with frame stirrer for mixing the contents so that the mixture does not stick to the walls of the container. The legs are pre-prepared for tensometric weight sensors.

MODEL: : VWST	5000
Geom.volume, L	5000
Length, mm	2143
Width, mm	2086
Height, mm	3830



MEAT PROCESSING



TUMBLERS MEAT

MEAT TUMBLER MODEL VC serve to mix and salve the raw meat. They improve the quality of meat products. The mixer allows mixing, massaging, marinating, and obtaining high-quality products from any raw meat. The blade speed is adjustable. The use of the mixer can significantly increase the value of the finished product and its consumer properties due to the acceleration of the process of salting and maturing the product, eliminating the effects of the oxidation processes and improving the structure. The device operates under vacuum.

MODEL: VC	200	1000
Volume, L	200	1000
Length, mm	1700	2115
Width, mm	1770	2015
Height, mm	2100	1945



MEASURING VOLUME



VESSELS MEASURING

MEASURING VESSEL GTT+ is intended for storage and accurate dosing a specified volume of liquids with different viscosities. It is a durable device with high accuracy meets the stringent hygienic standards and is a universal weighing device that is used in the food, chemical and pharmaceutical industries.

MODEL: GTT+	500
Volume, L	500
Length, mm	1362
Width, mm	1780
Height, mm	1922



VACUUM MEASURING VESSEL GTT is a vacuum meter intended for storage, accurate dosing of a specified volume of liquids with different viscosities. Durable device with high accuracy meets the stringent hygienic standards and is a universal weighing device usable in food, chemical and pharmaceutical industries.

MODEL: GTT	600
Volume, L	600
Length, mm	1304
Width, mm	1148
Height, mm	1481



MEASURING VESSEL MV is preferably designed as an oil tank with the ability to adjust the volume required. It is equipped with a level sensor and optionally it can also be equipped with an indicator showing the current oil level.

MODEL: MV	100
Volume, L	100
Length, mm	1250
Width, mm	450
Height, mm	1800



STORING



VESSELS STORING

ACCUMULATION TANKS ST are used in the food, pharmaceutical, cosmetic and chemical industries. They are vertical type containers. The tank consists of the upper part cylindrical and lower part-conical. At the top of the tank, there is a manhole, light and plexiglass which are used to control internal content during the entire operation. The tank is filled over the top and emptied through the lower part when switching the three-way valve.

MODEL: ST	11000
Volume (geom./work.), L	11000/10000
Length, mm	2340
Width, mm	2260
Height, mm	5141



THERMOSTATIC PHARMACEUTICAL TANKS VARIC FARM are intended for heating pharmaceuticals in the pharmaceutical industry. Tanks can also be used in other industries to heat the product. Heated heater tanks are double-jacket. The inside surface is a mirror made of AISI 316 and the outer surface is polished (AISI 304). The tanks are equipped with an analog thermometer and a thermostat. Manufactured according to the GMP standard. The heating tanks can have different capacities and can be used to heat different types of pharmaceuticals.

MODEL: Varic Farm	40
Volume, L	40
Length, mm	735
Width, mm	770
Height, mm	840



WASHING



WASHERS

AIR BUBBLE WASHERS

AIR BUBBLE WASHER Wash W Air Intended for effective, high-performance washing of a wide range of fruits and vegetables, light lumpy and loose products, grains, legumes, and similar products. Washing machines have no mechanical parts. The product is cleaned by means of swirling streams of water generated by a pump. The bubble washer is equipped with two circuits for circulation of water and air distribution. The system for circulating water ensures that the product is moved forward through the washing bath. The system for generating and distributing air creates a uniform air bath across the entire length of the water bath. Dirt is removed by means of air bubbles settles on the bottom of the bath under the air jets, and so the air will not later raise them up again.

MODEL: Wash W Air	3	5
Capacity, kg/h*	3000	5000
Length, mm	3750	3815
Width, mm	1260	1550
Height, mm	1760	1850

* depends on the degree of pollution and the type of product



WASHERS

DRUM WASHER

DRUM WASHER Normit Wash is an effective solution for washing potatoes, carrots, beets, and other root vegetables, including highly dirty ones with a large amount of soil, clay and other impurities stuck to them. The process of vegetable cleaning is carried out through friction between the product and the perforated walls of the drum, or between the vegetables themselves, and also through water rinsing. Can be equipped with a discharge conveyor. In production lines, it is used after a machine for preliminary washing, soaking, and separation of stones (when processing a highly dirty product).

MODEL: Normit Drum Wash

Capacity, kg/h*	300-500
Length, mm	2057
Width, mm	1779
Height, mm	1311

* depends on the degree of pollution and the type of product



WASHING



WASHERS

CAN WASHER Can Washer This product is designed for the cleaning and sterilization of glass, metal and plastic cans, glasses and similar containers, for companies involved in the canning, pharmaceutical and chemical industries. The washing and sterilization cans machine can be programmed to work in either an automatic or semi-automatic mode, for any capacity. Cans are loaded into the washer by the feed conveyor, inside which there is a mesh conveyor made of stainless steel. The conveyor speed is adjustable, so you can change the performance of the machine and the processing time at any stage.

MODEL: Can Washer	1
Length, mm	2012
Width, mm	634
Height, mm	1200



VESSEL WASHER CEP is designed for cleaning various containers - for example z-blades mixer, which can be tilted. The washer also allows the use of steam. The device is equipped with spray nozzles for rinsing water.

MODEL: CEP	
Length, mm	1230
Width, mm	620
Height, mm	1710



UNIVERSAL PLANT FOR WASHING UNI M is used to wash the potato, to clean seaweed from impurities or to inject substances into products. The machine consists of an operating tank filled with water, a system for mixing the product and moving it further and an unloading conveyor. Our specially designed mixer ensures that the product is mixed in an ideally uniform fashion and moved towards the unloading section. The product is washed out through hydrodynamic means, gently, without harming the product.

MODEL: UNI M	
Length, mm	2953
Width, mm	957
Height, mm	1523



WASHING



WASHERS

GRAIN WASHING, HULLING AND SEPARATING MACHINE Normit Ladia-DR Wetting and washing grain is a process done to prepare it for milling. When wetting is carried out, physicbiological processes take place in the grain, and as a result, it becomes easier to separate the husk from the grain with minimal losses of the grain endosperm. During washing, the surface of the grain is cleaned, any heavy or light dirt and shrunk seeds are separated out, and microorganisms are removed.

MODEL: Normit Ladia DR	
Length, mm	3608
Width, mm	1294
Height, mm	2814



CIP station CIP stations are used for thorough cleaning, sanitation and disinfection of equipment. The compact station allows easy transport to the place of use. In the CIP station, heating, dosing, circulating sanitizing solutions and their final neutralization occur. The unit includes tanks for acidic and alkaline sanitizing solution, neutralizing tank, heating chamber and circulating pump.

MODEL: CIP	50	100
Volume of vessels, L	2x50	2x100
Length, mm	1150	1550
Width, mm	1350	1590
Height, mm	1450	1950



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