



NORMIT

our ideas work

BLANCHERS



CONTINUOUS BLANCHERS



The blanching activity principle:

The blancher is determined for blanching of vegetables, fruits, leguminous plants, pasta products, seafood before conservation and freezing.

The blanching process is an alternative way of cooking and sometimes it is the only one way of culinary processing for products which are heat sensitive.

A short processing by steam or warm water enables to clean a product from microbes and moulds after that it becomes safe for a consumer.



inclined screw blancher

Models: Screw I 300/2300, 400/2200, 400/3900
Screw P 300/2300, 400/2200, 400/3900

Enzymes deactivation

It reduces or interrupts enzymes action which can damage the product colour, taste and smell. Some products obtain light colouration during the blanching process.

It is used for:

Softening process - blanched products need shorter time for final preparation. Freezing and it also minimizes the product volume. Partial water removal helps with the additional product freezing at assembly lines of fruits, vegetables, leguminous plants and seafood.



Design

Screw blancher is equipped with a product feed hopper. Hot water is located at the bottom of the device. The product is transported by movement of the screw. At the top of the device, nozzles for water injecting are placed.

One of the blancher advantages is its universality.

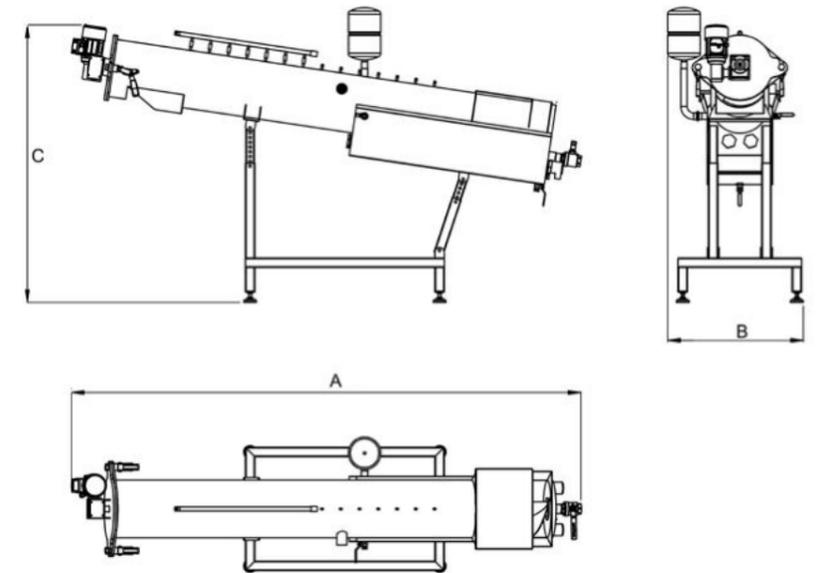
The plant can be configured to process different kind of products, such as:

- soft seafood like mussels without shell or shrimps,
- vegetables,
- mushrooms,
- and many others.



inclined screw blancher

Models: Screw I 300/2300, 400/2200, 400/3900
Screw P 300/2300, 400/2200, 400/3900



Advantages:

- Universality. A plant can be used for water blanching. The time of blanching process varies according to change of the tilt angle and its rotary speed which enables to vary the time of blanching process approximately 10-15 times.
- It can be also used for defrosting raw materials.
- Reliability - the blancher is determined for intensive long-lasting operation. The plant is produced in our manufactures by using high-quality European materials and components.
- Good manufacturing features. The radial construction reduces the possibility of shaft damage.
- Easy maintenance and access to internal surfaces.
- Low level of vibration and noise.
- Possible additional section of preliminary thawing for using raw materials.

Universality / Options:

- The wide range of configuration options allows to select the optimal plant for any usage.
- The blanching process is possible to realize by water optional.
- The extended section of water or air cooling.
- The installation variety of optional additional equipment.
- The variable performance. The performance of screw blancher is determined by the specific product density and processing time.

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blancher

Model: CB 800/2700



The Normit team developed a solution for blanching of different types of products such as vegetables, mushroom, different sea products, and cooling of the product, preparing it for further processing.



blancher

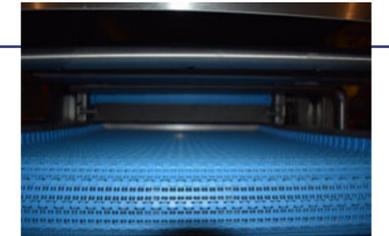
Model: CB 800/2700

Benefits of blanching

Blanching helps keeping the vitamins and nutritional properties of the product, as well as an outer appearance with bright and natural color.

Principle of blanching

Blanching (scalding vegetables in boiling water or steam for a short time) is a must for almost all vegetables to be frozen. Blanching cleanses the surface of dirt and organisms, brightens the color and helps retard loss of vitamins. It also wilts or softens vegetables and makes them easier to pack. Blanching time is crucial and varies with the vegetable and size.



Pouring hot water technology for sensitive products

Conveyor pouring-type blancher is the equipment that eliminates a possibility of a product damage during its movement inside the blancher. Since some delicate products are sensitive to high temperatures, direct steam injection or immersion in hot water do not suit for processing, and thus CB blancher - a system of pouring hot water on the product, is the perfect solution.



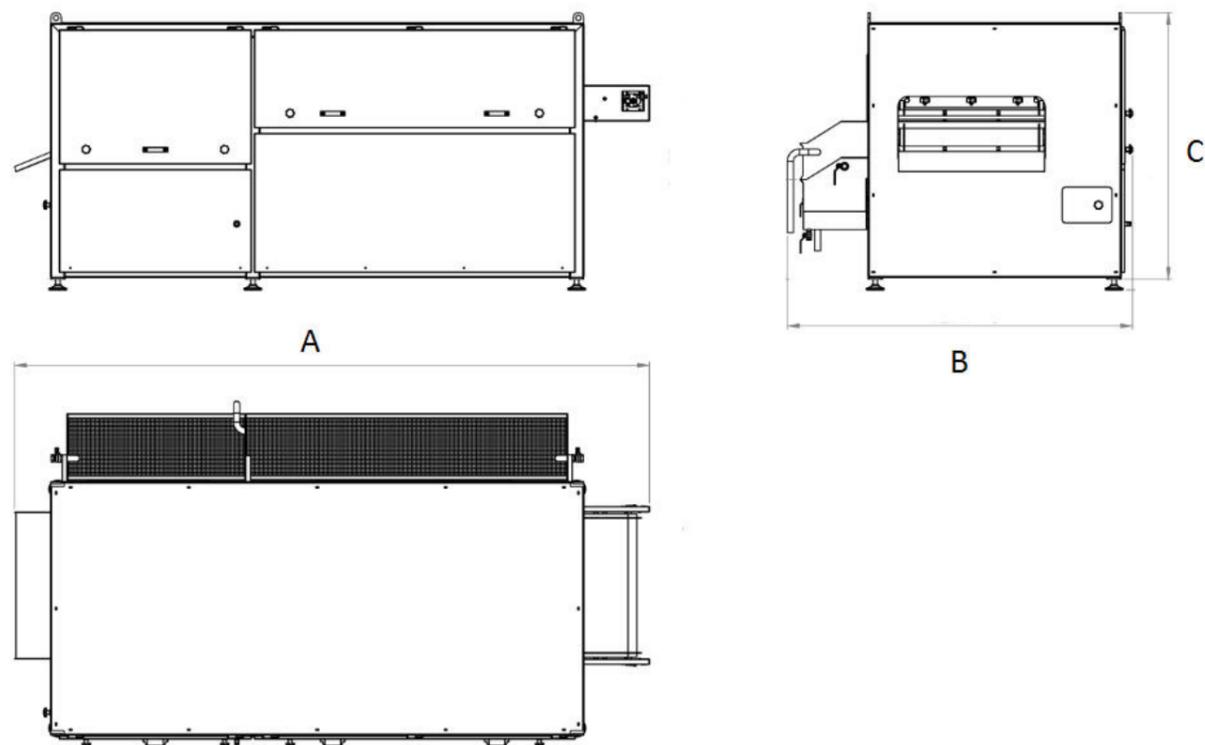
Cooling mode

After the blanching section, a cooling module follows, where ice water is poured onto the product, cooling it up to 5°C. The solution consists of 5 following sections: infeed section, blanching section (hot water), intermediate section, cooling section (cold water), unloading section.



blancher

Model: CB 800/2700



Model	CB 800/2700
Heating: electric	90 kW, 3 x 400V, 50 Hz
Size of the working surface of the blancher:	
heating section	400 * 1800mm
cooling section	400 * 900mm
Total water consumption:	0-350 l / h
Length, A mm	3549
Height, C mm	1490
Width, B mm	1929

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continuous blancher

Model: AQ deep

Universal use, blanching many different products in a short time. Excellent quality of final product, retaining its natural colour and taste.



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The Normit AQ blancher is very useful for preparing different types of products and also is a very good solution for solving issues with blanching big volumes of products in a short time.

AQ blanchers are designed for blanching vegetables, mushrooms, frozen products, french-fries, meat and fish, dumplings, nuggets, onion rings, calamari, crackers, popcorn, pastry and other baked food, donuts, biscuits, spring rolls and crunchies. A simple control system leads to minimum operating requirements. **Control elements** includes overload and under-voltage protection.

continuous blancher

Model: AQ deep

Simple maintenance

All the elements of the blancher and parts of the line can be easily dismantled for cleaning or maintenance purposes. Any other items (storage tanks, filters etc.) are positioned in an optimum distance from the blancher so that their contact is minimised. This gives the staff easy access for cleaning, inspection and maintenance purposes.



Adjustable belt speed, versatility and fast food preparation

The speed of belt conveyors can be set up according to the time necessary for product preparation and based on selected final products. The blancher can be used for the preparation of different types of products by simple changes performance. Thanks to **exact temperature control, high-quality final products** maintaining their taste and aroma can be guaranteed.



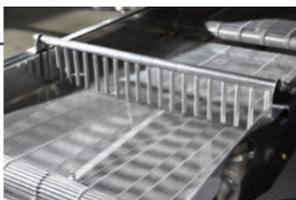
Advantages:

- The quality of fried products has positive influence on taste and smell.
- Using this blancher, you will be able to achieve a unified and homogenous appearance of final products
- The use of the appliance results in excellent final products quality and their easily digestion.



Industrial design

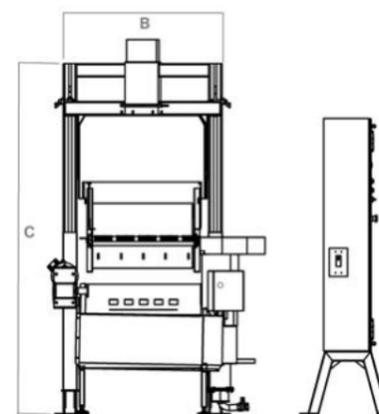
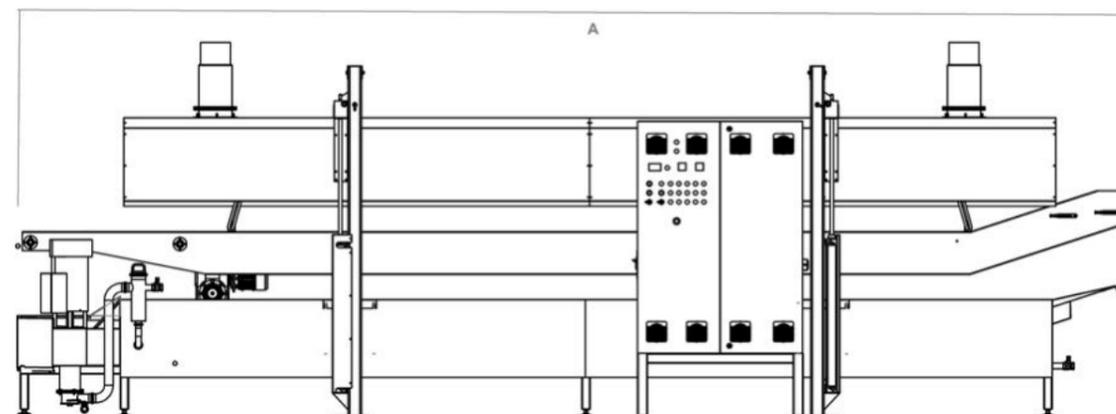
A well designed position and technologies make it possible to use shop floor premises in the most effective manner. If either the size of your room is limited or you have some other special requests the production can be adjusted so as to be tailored to your needs and requirements.



continuous blancher

Model: AQ deep

Technical drawings



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blancher pouring

Model: Pour AQ 200/8500

Blanching helps keeping the vitamins and nutritional properties of the product, as well as an outer appearance with bright and natural color.



Products:

- Vegetable
- Meat
- Fish
- And others similar products

Blanching preserves the taste and colour of the product

The Continuous Blancher Pour AQ 200/8500 is the current boom in the market of blanching equipment. The new construction designed by our engineers, based on existing practical experience in the production and use of blanchers, provides the best example of environmental friendliness. Source of heating - steam.

blancher pouring

Model: Pour AQ 200/8500

Benefits of blanching

Blanching helps keeping the vitamins and nutritional properties of the product, as well as an outer appearance with bright and natural color.

Principle of blanching

Blanching (scalding vegetables in boiling water or steam for a short time) is a must for almost all vegetables to be frozen. Blanching cleanses the surface of dirt and organisms, brightens the color and helps retard loss of vitamins. It also wilts or softens vegetables and makes them easier to pack. Blanching time is crucial and varies with the vegetable and size.

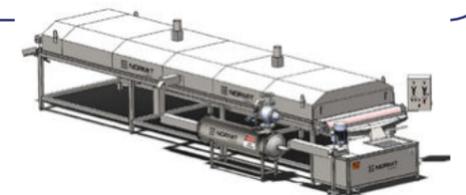


Advantages

- Guarantee of the highest quality of the product.
- Continuous water filtration.
- Made in the EU using European materials and components.
- Easy to use and maintain.

Benefits

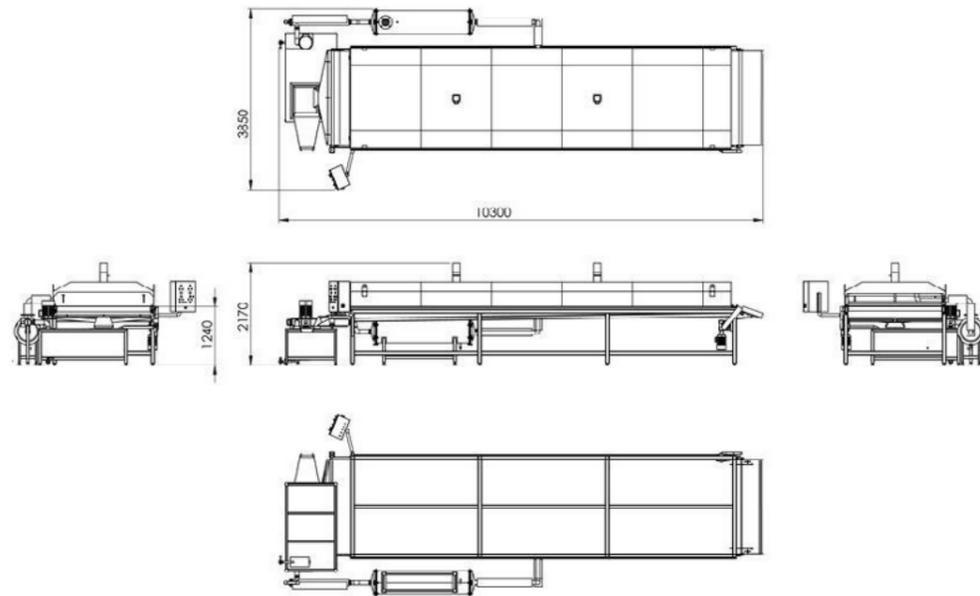
The intense water circulation, and constant filtration ensure an unbeatable quality of the blanched product while retaining all its important properties. It works on a principle of spraying hot water on the product. water temperature - close to boiling water in atmospheric conditions Agitator - manual stirring Agitator - stirring using motor



blancher pouring

Model: Pour AQ 200/8500

Technical drawings



MODEL POUR AQ	200/8500
Lenght, mm	10300
Height, mm	2175
Widht, mm	3850
Weight, kg	955

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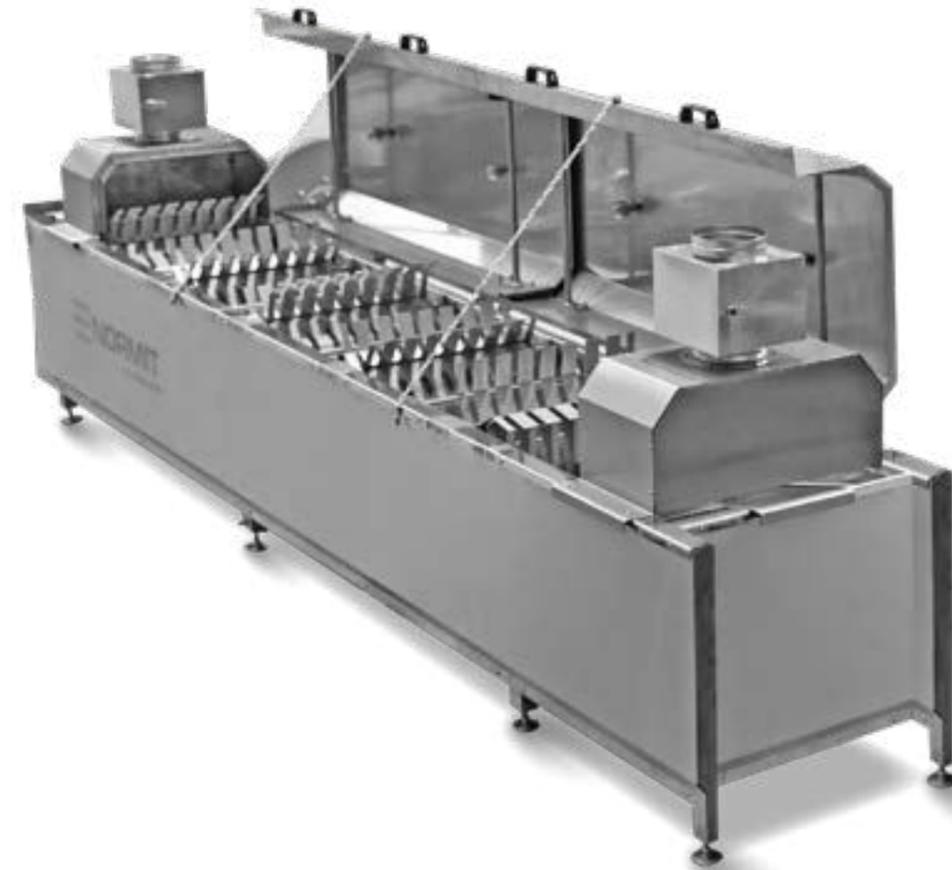
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continuous paddle blancher

Model: SnackPro

Blanching helps keeping the vitamins and nutritional properties of the product, as well as an outer appearance with bright and natural color.



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Blanching in a short time

The Normit SnackPro blancher is very useful for preparing different types of products and also is a very good solution for solving issues with blanching big volumes of products in a short time.

Universal use for many different products

SnackPro blanchers are designed for blanching vegetables, mushrooms, frozen products, meat and fish, dumplings, onion rings, calamari. A simple control system leads to minimum operating requirements. Control elements includes overload and under-voltage protection.

continuous paddle blancher

Model: SnackPro

Stationary ventilation

An innovative solution for vapor and smoke removal through two fixed outlets at the start and end of the working section, allowing for stationary ventilation. Enhanced security hinges are easy to open, overlapping each other for visual control over the process.

Specially designed moving blades

Moving milling blades are completely made of stainless steel and have a special design and profile, minimizing the buckling of the product. Each impeller has a reliable drive, the conveyor is self-propelled. Each row of blades can be individually and easily removed.



How it works

The SnackPro series of blanchers do not have a conveyor belt for sliding the product. The product is shifted due to the movement of the water pumped by the pump as well as by means of blades which not only move the product to the loading zone but also gently mix for even heat treatment.

The product is unloaded using a conveyor. The length of time the product is immersed (processing time) is determined by the speed of the conveyor movement.



Advantages:

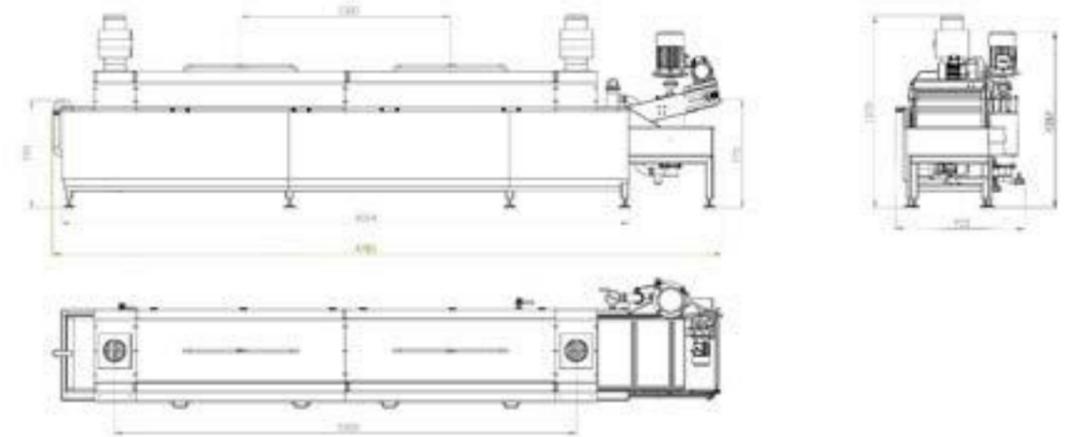
- The quality of blanched products has positive influence on taste and smell.
- Using this blancher, you will be able to achieve a unified and homogenous appearance of final products
- The use of the appliance results in excellent final products quality and their easily digestion.



continuous paddle blancher

Model: SnackPro

Technical drawings



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blancher pouring

Model: CombiBlanch 600/2000, 600/3500

Blanching helps keeping the vitamins and nutritional properties of the product, as well as an outer appearance with bright and natural color.



Products:

- Vegetable
- Meat
- Fish
- And others similar products

Blanching preserves the taste and colour of the product

CombiBlanch Line is suitable for blanching meat, fish, vegetable and pasta products with a hard or fragile structure. Blanching is a rapid heating of fruits or vegetables that slows down or completely stops the activity of enzymes that cause loss of taste, color and structure. The blanching time for each product is individual.

blancher pouring

Model: CombiBlanch 600/2000, 600/3500

Benefits of blanching

Blanching helps keeping the vitamins and nutritional properties of the product, as well as an outer appearance with bright and natural color.

Principle of blanching

Blanching (scalding vegetables in boiling water or steam for a short time) is a must for almost all vegetables to be frozen. Blanching cleanses the surface of dirt and organisms, brightens the color and helps retard loss of vitamins. It also wilts or softens vegetables and makes them easier to pack. Blanching time is crucial and varies with the vegetable and size.

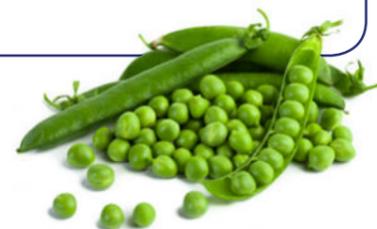


Advantages

- Guarantee of the highest quality of the product.
- Continuous water filtration.
- Made in the EU using European materials and components.
- Easy to use and maintain.

Benefits

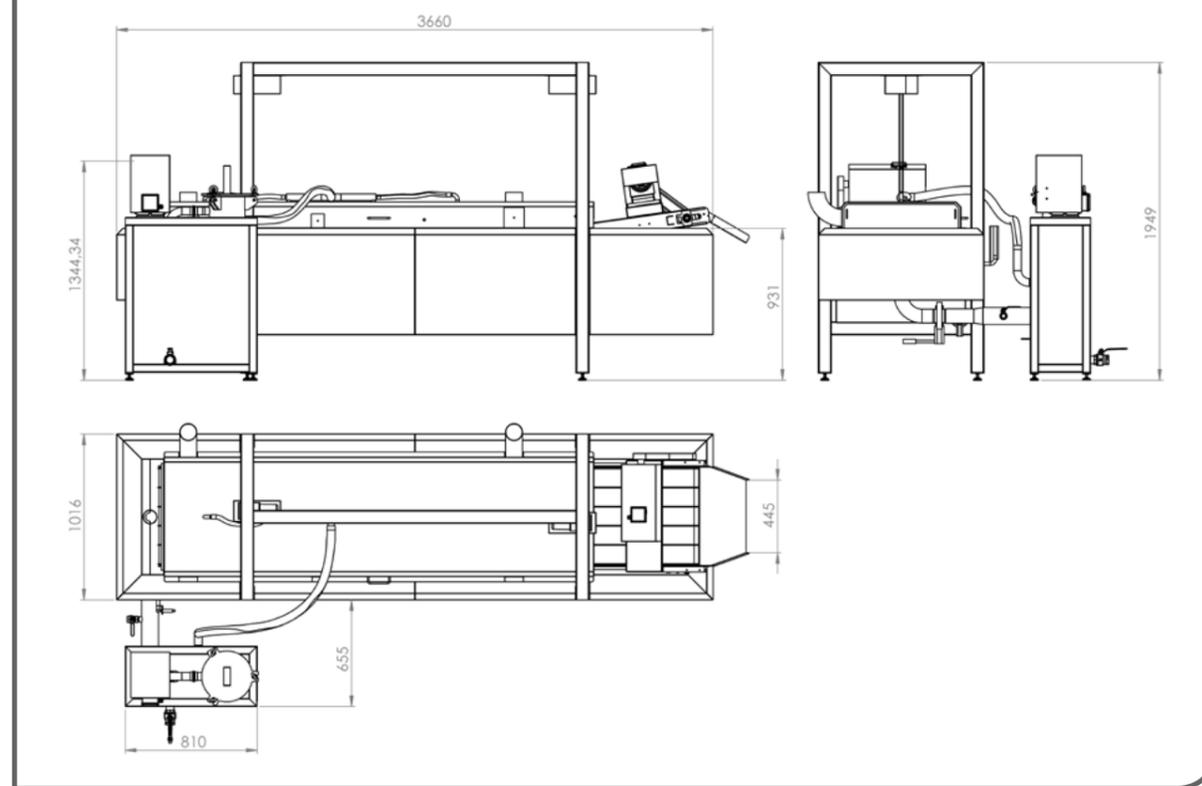
- The high quality of the equipment. The device is fully made of stainless steel, which guarantees a long service life. The equipment is hygienic and easy to clean.
- The high quality of the finished product, due to the gentle processing and smart temperature regulation.
- The flexibility: Continuous blancher can be equipped with electric, steam heating system.
- The energy efficiency.



blancher pouring

Model: CombiBlanch 600/2000, 600/3500

Technical drawings



Model CombiBlanch	600/2000	600/3500
Lenght, mm	3660	4320
Height, mm	1949	1950
Widht, mm	1016	1700
Weight, kg	656	1300

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blancher

Model: ThermoScrew

ThermoScrew Continuous screw blancher is a convenient and effective solution for high-performance industrial heat treatment of bulk and lump products, such as:

- Fruits and Vegetables
- Legumes
- Mushrooms

The continuous operation of the ThermoScrew blancher can significantly improve performance and reduce costs when moving from a batch production method.

Design

The design of the blancher consists of a cylindrical cooking chamber, equipped with a heating jacket and an insulation layer. Inside the chamber there is a large diameter screw half immersed in the working vessel. A lifting sectional cover with additional insulation provides convenient access to the entire inner surface of the cooker.

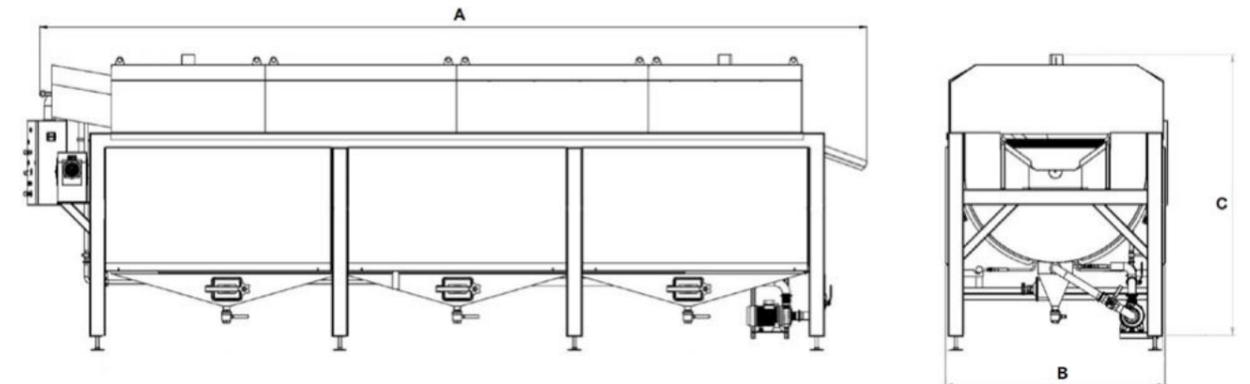


Features:

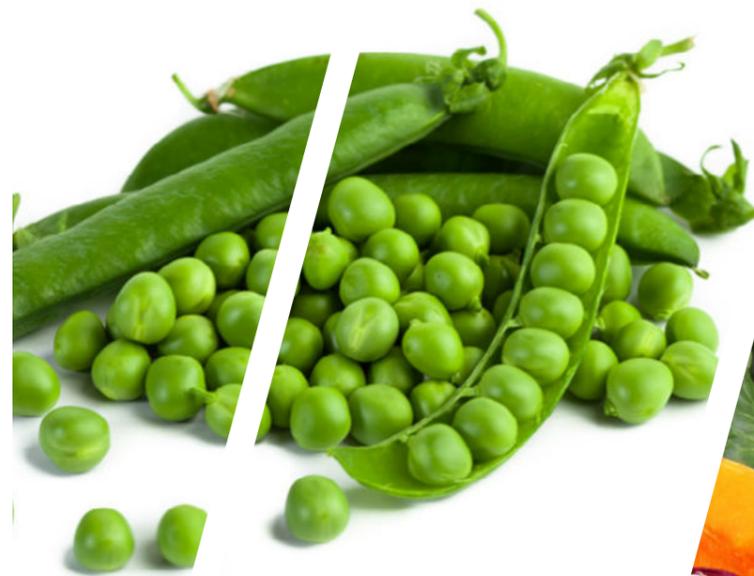
- The ThermoScrew blancher is manufactured entirely of stainless steel AISI304 (other materials available on request).
- Depending on the needs of the customer, the equipment can be manufactured for **steam, electric or gas heating**.
- The special design of the discharging device ensures a **uniform product discharge with no dead zones or sticking**.
- Flexibility in configuration.
- **Economical consumption of water and energy**.
- **Quick warm-up**, the first batch of product is loaded into the heated water with pre-determined temperature.
- Thanks to the constant intensive filtering, water stays clean longer. Effective two-stage forced filtration system is applied.
- The design of continuous blancher has a stable common base that ensures the reliability and durability of construction, even with large dimensions of the machine.
- Reinforced insulation protects operators.

Advantages

- **Suitable for a wide range of products**, the possibility of a rapid change to a new product for the processing in the same machine.
- **High performance** and ease of use at the same time.
- The uniformity of heat treatment.
- Continuity process ensures consistent high quality of the finished product.
- **Efficiency** – the minimum possible water and energy consumption.
- **Operator Safety** – feeding and discharging of the product are carried out automatically, without operator intervention. No need for regular opening and closing the lid.
- **High energy efficiency**. Blancher is equipped with high-quality durable insulation. Product processing is carried out in a completely closed system with minimal heat loss.



Model: ThermoScrew	1000 / 3000	1400 / 6000
Length, mm	3 500	6 500
Width, mm	1 200	1 969
Height, mm	1 600	2 300



Principle Of Operation

The ThermoScrew blancher is designed for high performance and operates continuously. The product is distributed uniformly inside the cooking chamber through the feed conveyor and is moved by a screw to the discharge zone. For maximum efficiency of the blanching, the intensive hydrodynamic mixing principle is applied, whereby the

product moves along the cooking chamber, rotating vigorously in the transverse plane. Intensive water circulation ensures uniform heating and its maximum heat transfer between the heat exchanger and the product, as well as ensuring that the product will not stick and is exposed the same heat treatment on all sides.

Individual Design Engineering

Continuous screw blancher is designed and manufactured in accordance with the nature of the product, the required performance and customer requirements of the technological process.

Special design of feeding and unloading zones is possible. The ThermoScrew blancher is supplied with all necessary auxiliary equipment (feeding conveyors, cooling conveyors, excess water removing system etc)

rotary blancher

Model: Normit BD

600/1400, 1200/4000

The rotary blancher **NORMIT BD** is designed for blanching various types of food, vegetable and fruit, without causing damage to their structure.

The activity principle:

The rotary blancher is determined for blanching of vegetables, fruits, leguminous plants, pasta products, before conservation and freezing.

The blanching process is an alternative way of cooking and sometimes it is the only one way of culinary processing for products which are heat sensitive.

A short processing by steam or warm water enables to clean a product from microbes and moulds after that it becomes safe for a consumer.

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It is used for:

Softening process - blanched products need shorter time for final preparation.

Enzymes deactivation - it reduces or interrupts enzymes action which can damage the product colour, taste and smell. Some products obtain light colouration during the blanching process.

Partial air removal from product aids to increase the durability after additional conservation and freezing and it also minimizes the product volume.

Partial water removal helps with the additional product freezing at assembly lines IQF of fruits, vegetables, leguminous and plants.

The advantages

- Universality. A plant can be used for steam and water blanching. The time of blanching process varies according to change of drum tilt angle and its rotary speed which enables to vary the time of blanching process approximately 10-15 times.
- It can be used for freezing raw materials.
- Reliability - the rotary blancher NORMIT BD is determined for intensive long-lasting operation. The plant is produced in our manufactures by using high-quality European materials and components.
- Good manufacturing features. The radial construction reduces the possibility of shaft damage.
- Easy maintenance and access to internal surfaces.
- Low level of vibration and noise.
- Possible additional section of preliminary thawing for using IQF raw materials.



The rotary drum blancher NORMIT BD is determined for steam and water blanching of vegetables, fruits and leguminous plants in continual mode with high performance.

The Construction

The blancher consists of a horizontal, cylindrical, heat insulated chamber which is assembled on the entire frame. The construction ensures safety and stability all the plant, also for large sizes.

Universality

In basic version, the blancher NORMIT BD enables to carry out the steam or water blanching process therefore it can process a wide range of products.

The high-quality product

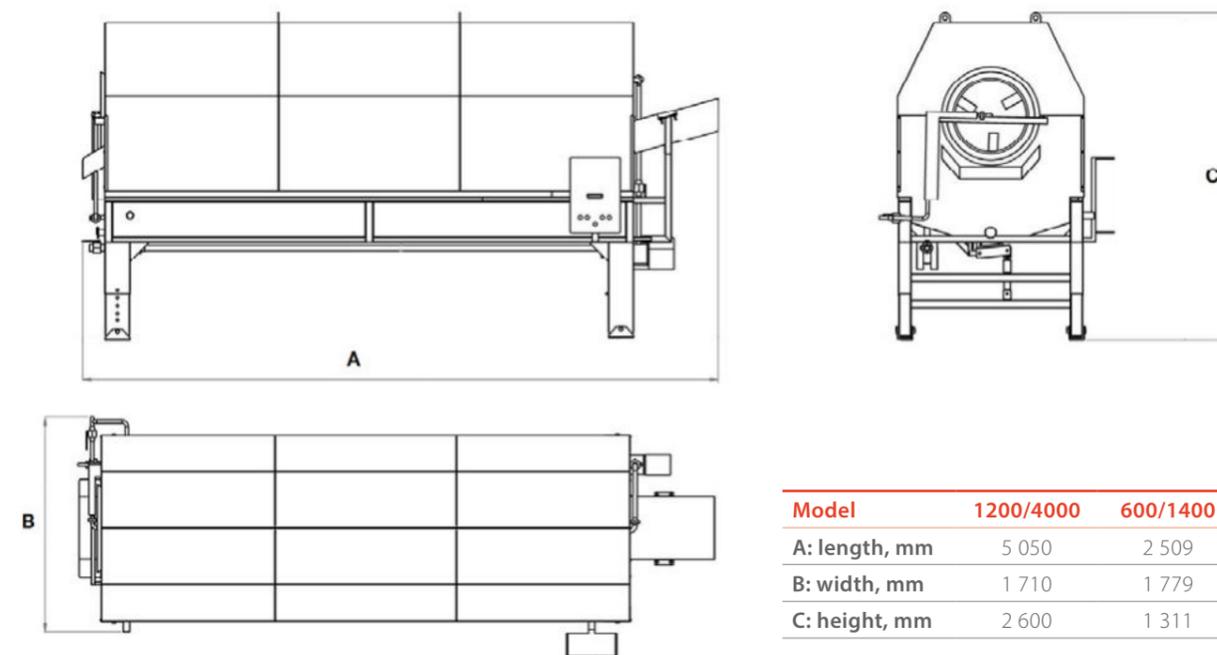
Blanching process is performed by continual product rolling and stirring inside the working chamber which guarantees stability of heat-treating all the sides.

The time of blanching process depends on the speed of a product movement through working chamber. It is adjusted by the change of drum tilt angle and its rotary speed. The exact adjustment of parameters enables to achieve the exact time adjustment of blanching process to avoid overcooking the product.

The product is stable dosed into blanching chamber by dosing conveyor. The product is unloaded by special unit without dead zones.

For fast cooling after blanching process, the product is dosed into drum or conveyor cooling device. Depending on the type of product, the cooling process can be performed by ice water or air.

The blanching process help to save the vitamins and nutritional product features and it also saves an attractive external appearance with light natural colouration.



Model	1200/4000	600/1400
A: length, mm	5 050	2 509
B: width, mm	1 710	1 779
C: height, mm	2 600	1 311

BATCH BLANCHERS

batch blancher

Models: NPW / PE

MODEL: NPW



The blancher is preliminary intended for blanching lumpy products such as mushrooms, vegetables, etc.



Suitable products:

- fruit and vegetables
- mushrooms
- seafood



batch blancher

Models: NPW / PE

MODEL: PE



Perforated bottom



Design

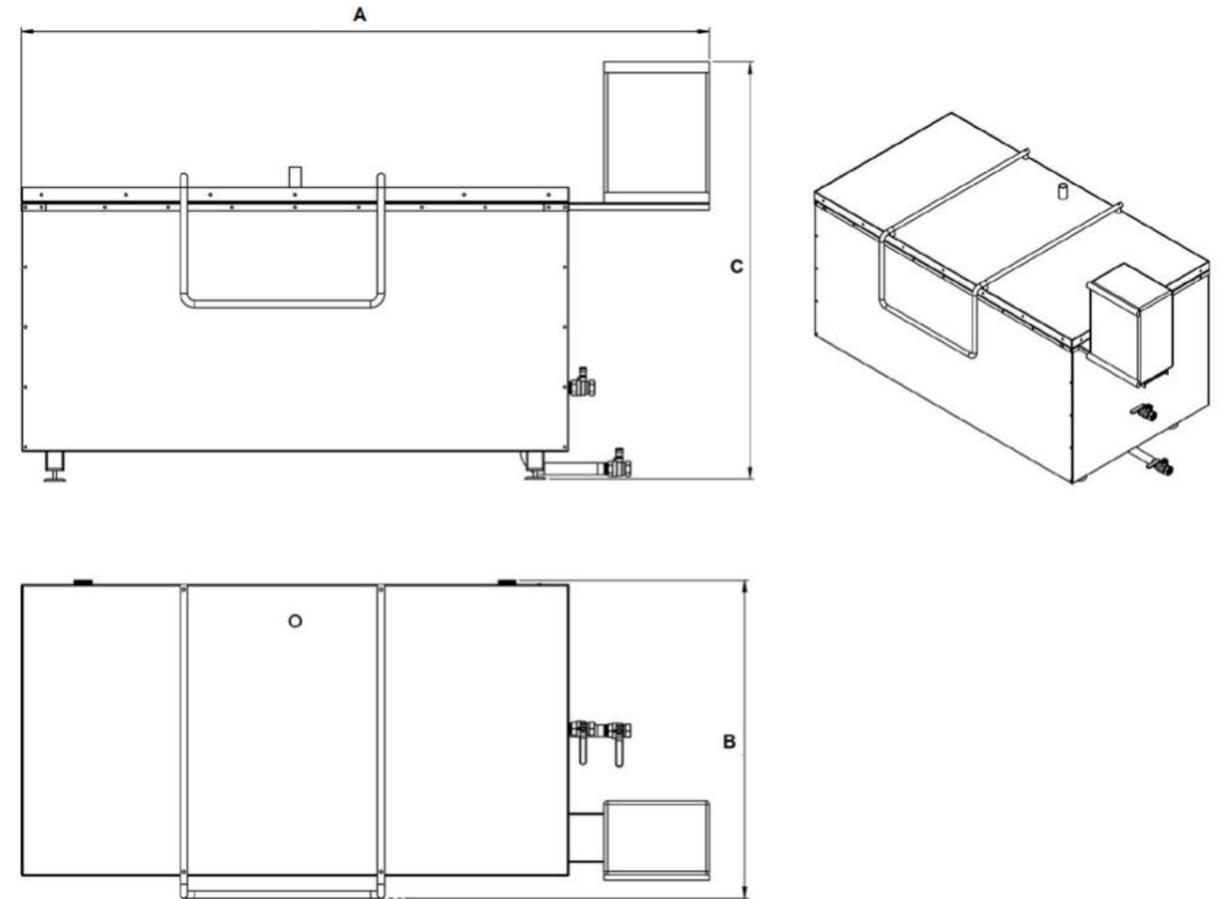
The blancher consists of a thermally insulated vessel, designed for best energy efficiency, a heating system (electric or steam), a control system and optionally with cooking baskets. Raising the cover is made manually. Heating is carried out either by direct heating with electric heating elements, or through the bottom fully heated by heating elements or through a jacket, indirect heating by steam using an external electric steam generator. It is possible to heat the thermal oil through the jacket. In the models PE 200 / 300 there is also possibility gas heating. The basket is loaded into the cooking container by means of a hoist.

Features and Benefits

- High heating power.
- Simple fixation of the lid in an exposed position, uncovering of the lid manually.
- Optionally fast loading thanks to the use of a basket.
- Reinforced thermal insulation of walls.

batch blancher

Models: NPW / PE



Options:

- Increased safety: exact temperature control
- Overheating protection.
- Adjustable processing time with timer relay.
- Datalogger - temperature and time registrar can be optionally installed.

	Model: NPW	450	550
Geom. volume, L		450	550
Length, mm		1 954	1 800
Width, mm		902	900
Height, mm		1 184	950

	Model: PE	200	300
Geom. volume, L		200	300
Length, mm		1 350	1 350
Width, mm		900	900
Height, mm		900	900

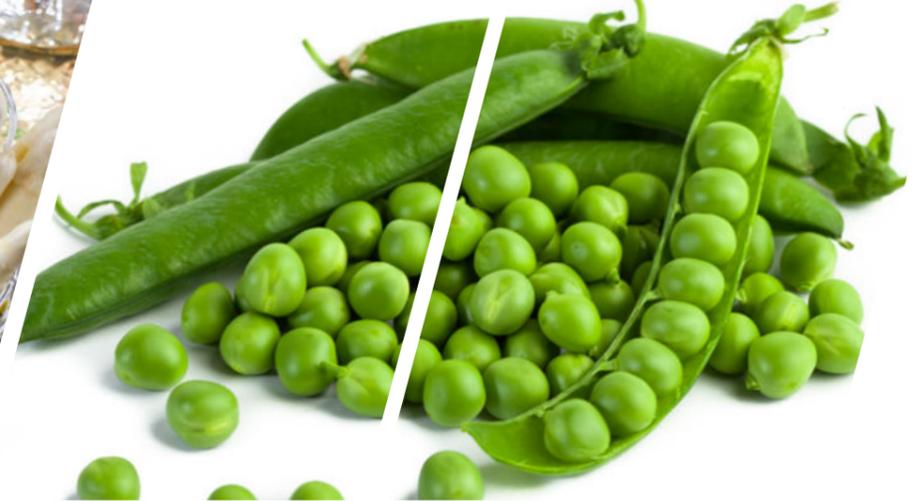
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batch basket blanchers

Model: C&C

250 / 750 / 1 000

It is designed for blanching and cooking fruits, vegetables, meat, fish, mushrooms.

It is suitable for blanching various kinds of food, vegetables and fruits. This appliance is designed **for demanding food processing without damaging its structure.**

Blanching is a rapid heating of fruits or vegetables that slows down or completely stops the activity of enzymes that cause loss of taste, color and structure. The blanching time for each product is individual.



Suitable products for use:

- legumes
- see food
- pieces of vegetables, fruits, mushrooms
- pieces of meat and fish

Design and principle of operation:

The device has a **modular design**. The first section consists of a working vessel with jacket for heating (steam, electric or gas), a tilting perforated basket, a hydrodynamic mixing system, a recirculation system and water filtration.

The second cooling section consists of a working vessel, with jacket for cooling also equipped with a hydrodynamic stirrer for maximum cold transfer from cold (chilled) water to the product, a product discharge basket and a water filtration system with recirculation of the water.

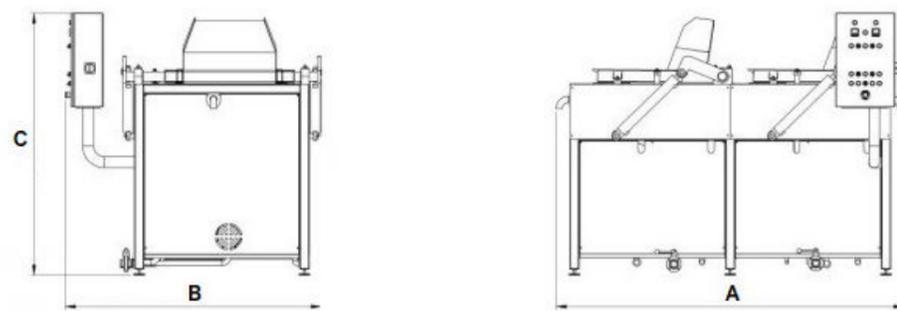
The innovative hydrodynamic stirrer, used in this device, allows achieving maximum heat exchange between the product and the heat transfer medium, which result in shorter cooking times and even product processing from all sides.

The product is placed in water heated to the desired temperature. The optimum ratio of product and volume of water varies with product and is determined empirically. After the cooking

process is complete, the operator presses the button to lift the net, which is equipped with a pneumatic, hydraulic or electromechanical drive (depending on the volume of the working container and the customer's needs). When the basket is lifted, the water remains back into the working vessel, the basket shaker function is available for more intensive water separation. When the basket is tilted, the product is unloaded into the cooling tank.

In the second section, the product is subjected to intensive cooling in a short period of time and is subsequently discharged into a receiving container for further processing by means of a similar emptying system.

The entire volume of water in the system passes through continuous water filtration, small pieces of product are captured by stainless mesh filter, what will ensure that the quality of used water and quality of finished product does not deteriorate.



Blanching helps keep the vitamins and nutritional properties of the product, as well as an outer

appearance with bright and natural color.

Model: C&C	250	750	1 000
Geom. volume, L	250	750	1 000
Basket volume, L	175	375	700
A: length, mm	2 240	3 200	3 180
B: width, mm	1 650	1 700	1 860
C: height, mm	1 650	2 400	1 080

Advantages:

- Simple and uniform processing and unloading of the product.
- Guarantee of the **highest quality of the product**.
- Continuous water filtration.
- **Water saving** - thanks to constant water cleaning, it remains longer clear. Depending on the water drift of with the product coefficient, it is possible to completely eliminate the water exchange in the system. (just fill in with fresh water)
- Intensive circulation of water between the heat exchanger or electric heating equipment helps to maximize the heat transfer between water and the product, which reduces the processing time of the product.
- Simple and reliable construction in accordance with FDA standards.
- **CIP cleaning.**
- Made in the EU using European materials and components.
- Easy to use and maintain.
- Simple PLC control.

Control:

The control is provided by automatic control (PLC), which is designed for more complex machines, equipment and production lines, where is required recording of the temperatures, temperature sensing, signalization of limiting parameters, sensing of multiple parameters,

automatic dosing, level control, time setting, monitoring and so on. With automatic control, it is possible to copy the records to the computer and connect the touch screen or connect to the Ethernet.

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