

# atmospheric cooker

Model: ASC 100



**It is highly universal cooker ideal for cooking jams, marmalades, syrups, fruit juices, nectars or beer.**

Atmospheric cooker ASC 100 is a double jacketed construction with insulation. 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.



our ideas work



# atmospheric cooker

Model: ASC 100



Stirrer with teflon scraper.



The top of the cooker can be opened up to 1/3.



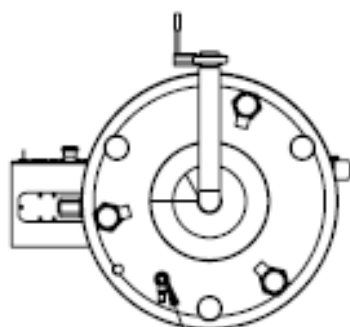
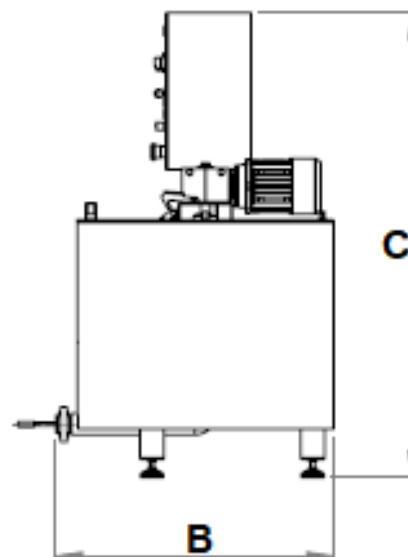
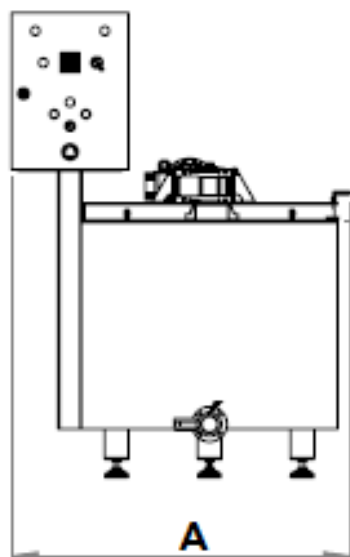
## Suitable products:

- Jams
- Marmalades
- Syrups
- Fruit juices
- Nectars

Heating is carried out by integrated heating coils. High heating efficiency and high-precision maintenance of the set temperature. 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. The mixer can be completed with teflon scrapers to ensure simple and efficient maintenance of the cooker.

# atmospheric cooker

Model: ASC 100



## Advantages:

- Used high quality materials
- Food Stainless Steel AISI 304
- Temperature Sensor
- Temperature control
- Option to connect the cooling unit
- Possibility to use as a cooling tank

Model	ASC 100
A: length, mm	790
B: width, mm	795
C: height, mm	1 300

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## atmospheric cooker

### Model: Normit VAR E 100 / 300

It is highly universal, used for cooking jams, marmalades, syrups, fruit juices, nectars, beer ... Furthermore, it is used for the storage of milk, baby food and others.

Batch cooker VAR E is a double jacketed construction with insulation. 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.

### Suitable products:

- Jams
- Marmalades
- Syrups
- Fruit juices
- Nectars



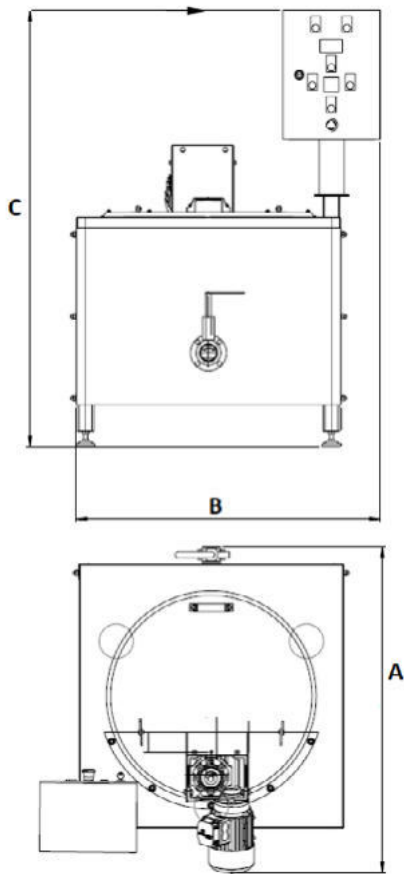
Heating is carried out by integrated heating coils or by injecting steam into the heating jacket. It is also possible to inject ice-cold water into the jacket for cooling and storing of ready product. High heating efficiency and high-precision maintenance of the set temperature.

Uninterrupted mixing of the product by means of a specially-shaped mixer ensures uniform heating of the entire volume of product with precision down to 1 degree. The mixer can be completed with teflon scrapers to ensure simple and efficient maintenance of the cooker.

## Advantages:

- Used high quality materials
- Food Stainless Steel AISI 304
- 3 cladding with insulation
- Temperature Sensor
- Temperature control
- Option to connect the cooling unit
- Possibility to use as a cooling tank

Model: VAR E	100	300
Geometric volume, L	100	300
A: lenght, mm	925	1 155
B: width, mm	934	1 125
C: height, mm	1 333	1 600



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## atmospheric kettle

Models: UniCook E 250, UniCook S 1 000

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 moderate viscosity including solids.

### Suitable products:

- Jams, preserves and marmalades
- Soups and semi-finished products
- Meat sauces, dressings, dips
- and similar

If you need to cook your product at low temperatures, for better preservation of the appearance and nutritional properties of the product, as well as possible introducing of heat

sensitive components, we recommend the use of the universal cooker UniCook.

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 convenient loading of ingredients. The control system in the basic version switches an agitator on and off, and performs digital temperature control.

## Ongoing processes:

Uniform and rapid heating under strict temperature control. The highly efficient heat distribution system heats the product quickly and with minimal inertia, which can significantly reduce energy consumption.

Thorough mixing, for rapid achievement of homogeneous composition. The special shape of the agitator effectively distributes solid inclusions in the product, but does not damage them. Jams, sauces, soups and ready meals cooked in the Unicook cooker have a completely homogeneous structure and attractive appearance.

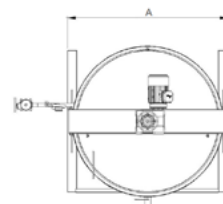
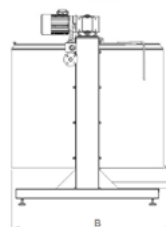
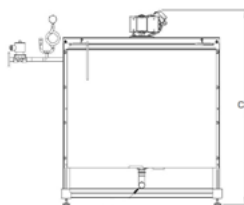
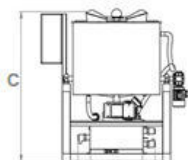
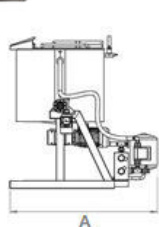
Effective dissolution of soluble sugars and other components. There is uniform distribution of even a small amount of additives.

## Options:

- An adjustable agitator speed
- Teflon scrapers for continuous cleaning of the walls (if the product is prone to scorching)
- Direct steam injection

An integrated homogenizer to prepare a homogeneous mass with a particle size of 3 microns. If it is necessary to add solid inclusions into the homogenized mass, they are loaded into the vessel after the homogenization process is completed. The product is then thoroughly mixed and discharged via a pump.

Model: UniCook	E 250	S 1 000
Volume, L	250	1 000
A: length, mm	1 470	1 600
B: width, mm	1 350	2 100
C: height, mm	1 502	1 800



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# atmospheric cooker

Model: VKE 250

**An efficient and affordable solution  
for processing various products**



 **NORMIT**  
our ideas work

## **Ideal for:**

- sirups
- sauces
- fruit juices
- many other products

## **Universal use, minimal costs**

An efficient and affordable solution for processing various products with minimal operating cost and ease of use. The device is used in the food industry for the production of sirup, sauces and other products. Atmospheric cooker VKE 250 is designed for efficient mixing, heating and cooking products for the food, pharmaceutical and cosmetic industries.



# atmospheric cooker

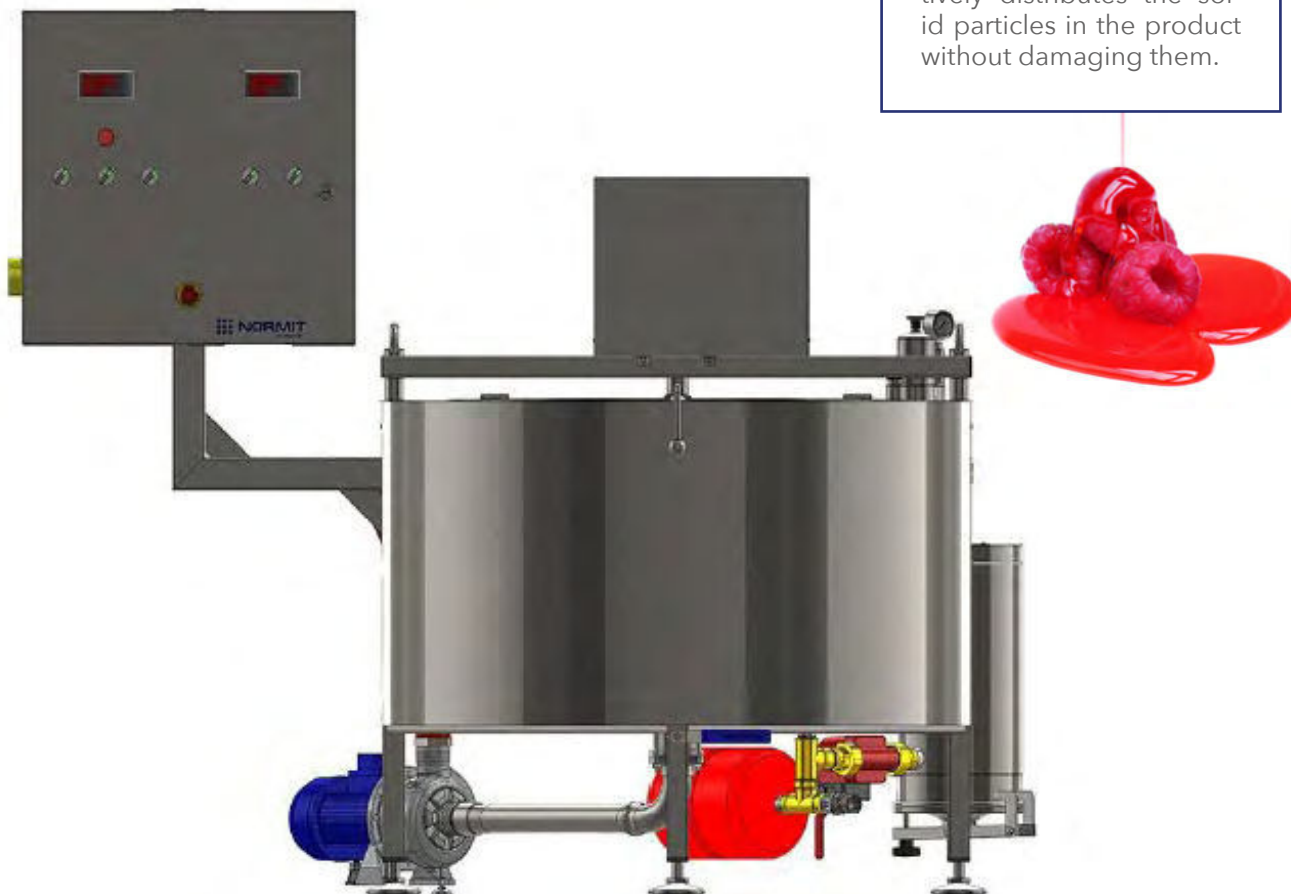
Model: VKE 250

## Preservation of vitamins

The atmospheric cooker VKE 250 allows the maximum preservation of beneficial substances and vitamins in the processed products at minimal temperature losses.

## Specially designed agitators

Thoroughly mixing, quickly achieving a homogeneous mixture. The special shape of the agitator effectively distributes the solid particles in the product without damaging them.



## Construction of a cooker

Atmospheric batch food heating system with heating jacket and special-purpose mixer frame, equipped with product pump and control panel. The construction of the universal boiler consists of a thermally insulated cylindrical vessel, an extended heating system via a circulating pump, a high-speed, slowmoving, frame-type stirrer. The lid opens for 1/3 for easy ingredient insertion.



## Optional: Mixing tank ACM 250

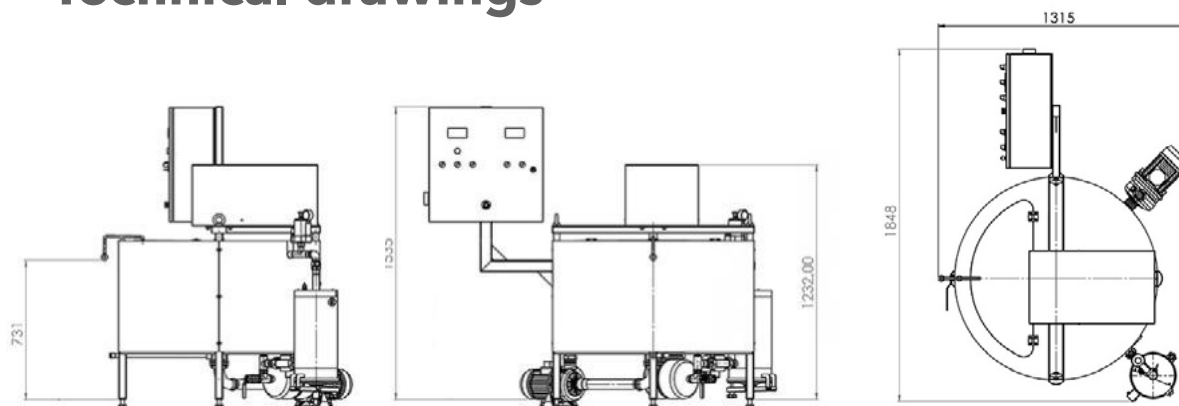
Atmospheric mixing unit with cooling jacket, special-purpose frame mixer. The mixing tank for cooling products is designed for efficient cooling, mixing, after production. By using a separate product cooling tank, a significant increase in the capacity of the processing plant is achieved and energy losses are reduced.



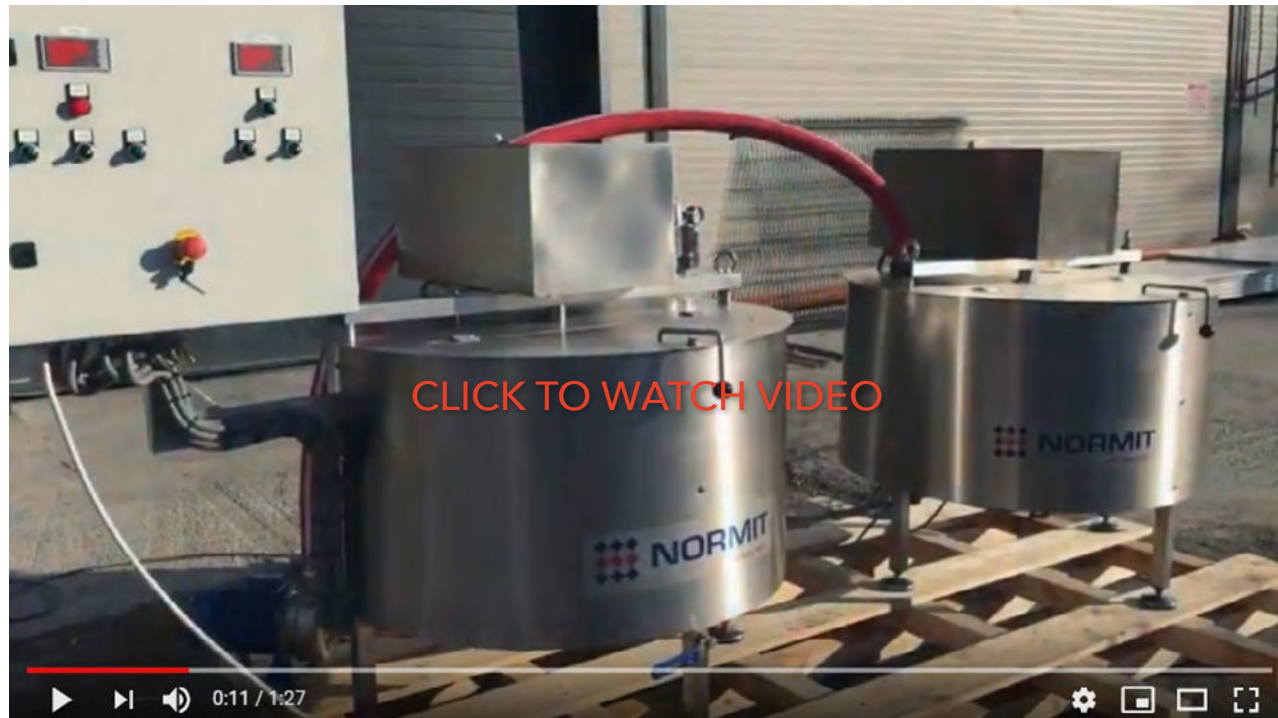
# atmospheric cooker

Model: VKE 250

## Technical drawings



MODEL	VKE 250
Capacity, l	250
Installed power, kW	13
Dimensions (H/L/W), mm	1535/1848/1315
Weight, kg	285



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# atmospheric kettle

## Model: VKE 300

Atmospheric cooker VKE 300 is designed for efficient mixing, heating and cooking products for the food, pharmaceutical and cosmetic industries.

### Suitable products:

- Jams
- Conserves
- Marmelade
- Syrups
- Fruit juices
- Soups
- Sauces

## Design

Atmospheric universal cooker with electric heater belongs to the food cooking equipment with minimal heat losses and maximum preservation of the beneficial substances and vitamins of the processed product under atmospheric pressure. The cooking kettle is equipped with a special frame stirrer, which allows processing of products

with low or medium degree of viscosity. It consists of a working container placed on a support structure with an internal heating jacket with electrical spirals, an external thermal insulation jacket, a built-in slow-motion motor-driven frame stirrer, a loading lid and a processing control, and a control panel.

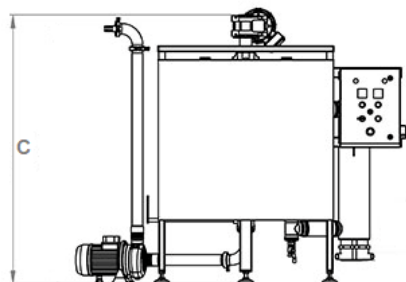
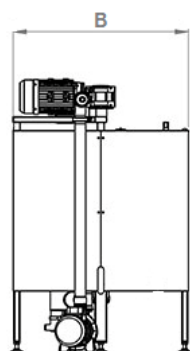
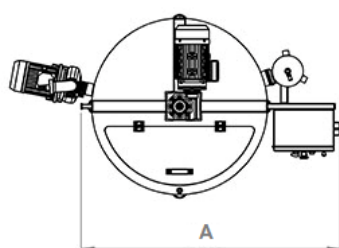
It is made of high quality stainless steel AISI 304 and has a double-jacket construction with insulation, arched bottom and flat lid 1/3 openable. The

heating is electric and it is provided by electric spirals that heat the liquid in the jacket.

## How it works:

A temperature sensor is placed in the kettle that gives the signal to a digital microcontroller that regulates heating. Part of this is a special frame mixer that thoroughly mixes the entire contents of the cooker. Optionally, the stirrer may be equipped with teflon slides which effectively

wipes the product from the walls of the container to prevent the product from adhering to the container wall and subsequent burning, and also making the cleaning of the device more efficient. The unit includes an electric control cabinet with push button control.



Model	VKE 300
A: length, mm	1 307
B: width, mm	882
C: height, mm	1 355



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mixing vessel with heating and cooling

Models: KWS 100



NORMIT MIXING VESSEL is a vessel designed for heating / cooling and mixing of the material up to a temperature of max 60 ° C. The heating is provided by a heat exchanger with the aid of a pump. It is made of high quality stainless steel AISI 304, with a three-layer construction with insulating and insulated double conical bottom and two interconnected pressure duplicators.



# mixing vessel with heating and cooling

## Models: KWS 100

The mixing tank for heating and cooling thanks to two interconnected pressure duplicators ensuring efficient heating and cooling of the product.

Teflon wipes efficiently wipe the product from the walls of the container to prevent the product from adhering to the wall of the container and subsequently burning it, and also making the cleaning of the device more efficient. A ball valve is located at the bottom of the container.



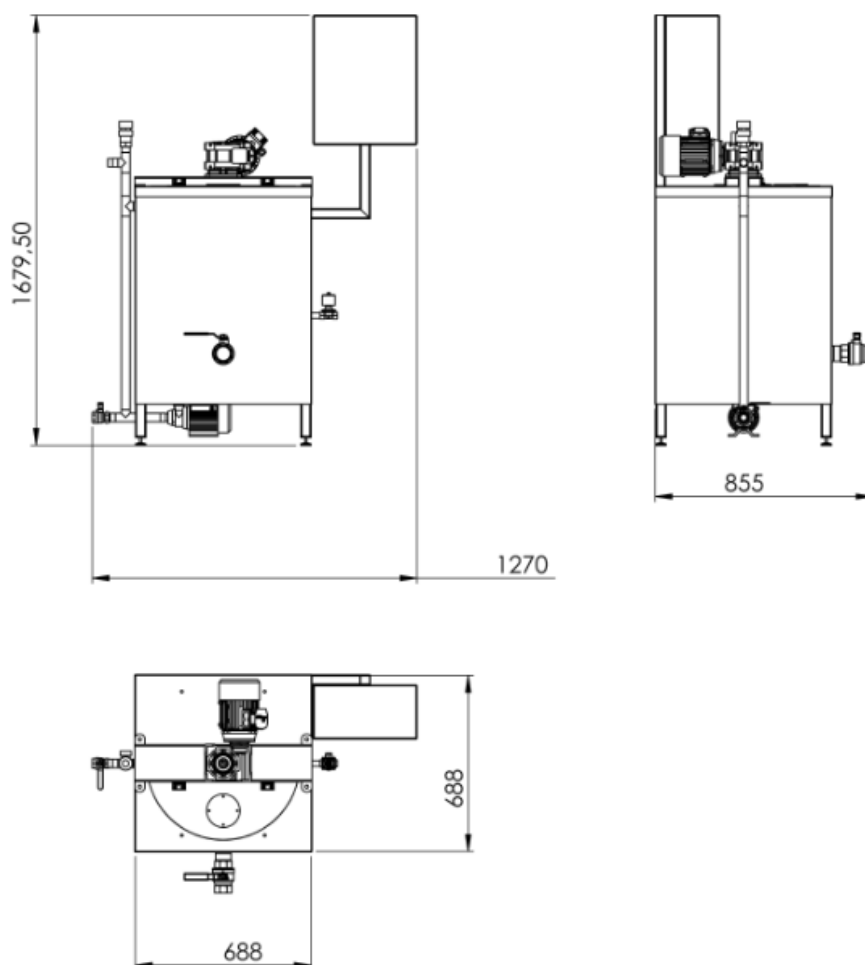
Interconnected duplicators also serve for effective cooling with cold water. A temperature sensor is placed in the container to give a signal to a digital microcontroller that regulates heating and cooling. The solenoid valve opens and closes the cold water supply once the selected temperatures have been reached.



In the case of heating, the microcontroller turns on the heating and the pump, which brings the hot water to the duplicator at the bottom of the vessel. Temperatures are recorded on the digital temperature recorder. The equipment has electric control panel.



### Technical drawings



Material	AISI 304
Geometric volume, L	100
Length	1850 mm
Width	1390 mm
Height	1850 mm
Weight	165 kg

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## atmospheric kettle

### Model: UVK 300

Atmospheric cooker is design for cooking, stewing and mixing of viscous, thick sauces, jams and similar product.

The cooker combines a compact size and convenient uploading of thick, viscous products and it also allows easy ingredients loading. The tiltin option tilts the tank up to 12 degrees with a mechanical drive. This approach makes ingredients loading considerably easier and allows complete discharge of the final product without anything remaining in the tank.

### Suitable products:

- Syrups
- Jams
- Caramel
- Chocolate



# Design

The cooking kettle for the syrup is a duplicator with mineral wool insulation. One-third of the conical bottom is covered with this type of insulation. The agitator is equipped with a Teflon scraper. The heat generator is installed at the bottom of

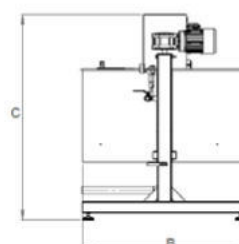
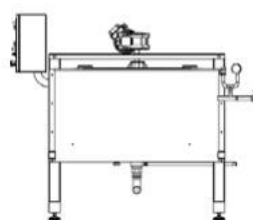
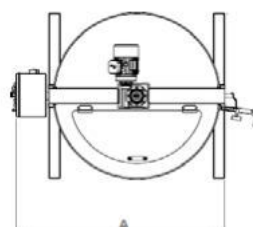
the tank. The water is led through the connectors that are located at the top of the machine. The cooker production is equipped with a control panel for heating control. The heat source can be connected to the steam generator.

## We offer the following versions

- Kettle with stirrer / Mixer device of different types.
- Vacuum cooker for syrup.

## Options:

- Automatic process control.
- Steam heating or heating elements.
- Steam generator.



Model	UVK 300
A: length, mm	1 458
B: width, mm	1 154
C: height, mm	1 438

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# atmospheric tilting cooker

Model: HKNS

**Designed for cooking, stewing and mixing of viscous, thick sauces, jams and similar products.**

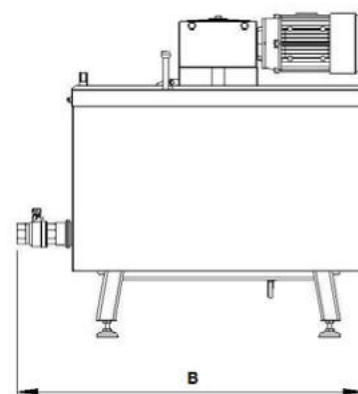
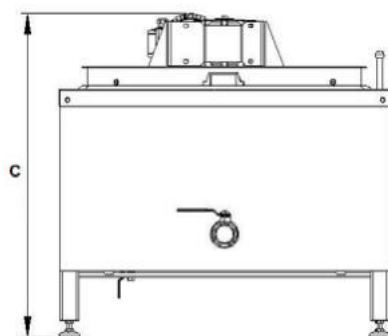
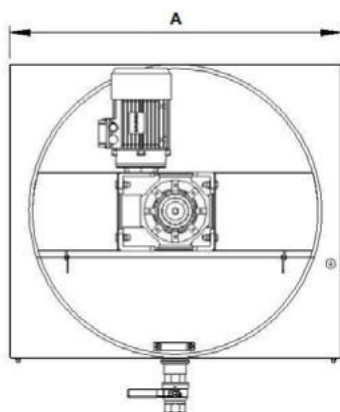
The cooker combines a compact size and convenient unloading of thick, viscous products and it also allows easy ingredients loading.

The tilting option tilts the tank up to 12 degrees with a mechanical drive. This approach makes ingredients loading **considerably easier** and allows **complete discharge of the final product without anything remaining in the tank.**



# Distinctive features:

- Made entirely from stainless steel.
- Triple-layer design with a strong thermal insulation layer.
- Sanitary external jacket from high-quality polished stainless steel.
- **Reinforced high-power drive.**
- A reinforced agitator fixed to the bottom in two places. Frame agitator featuring a complex design with diagonal blades that ensure mixing of the entire volume of product. When the cooker is used for frying, the stirrer can be equipped with scrapers for continuous cleaning of the walls.
- **No areas that remain unmixed and no places that are difficult to clean** and where the product could collect.
- Intensive steam heating with a pressure of up to 4 bars.
- **System for mechanically tilting** the operating tank for complete and convenient unloading of viscous products that are difficult to pour.
- Discharge valve of a large diameter.
- Fixing of the lid in the open position.
- **Remote control panel** for the operator's convenience, semi-automatic control system in the basic version of the cooker.
- The operating tank can be tilted by means of a mechanical drive and a gearbox.
- Optimal relationship between cooker height and volume for convenient loading of ingredients. Loading is made even easier by tilting the cooker in the area of the loading lid.



## Options:

- Manufactured from AISI316L steel
- Automatic control system
- CIP heads for cleaning
- Electric heating
- Steam heating with high-pressure steam up to 8 bars
- Agitator with scraper

Volume, L:	300
A: length, mm	1 070
B: width, mm	1 066
C: height, mm	1 125

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# NORMIT MH 120

## milk homogenizer/ kettle

The milk homogenizer/kettle is intended for highly efficient production of **soy, almond, rice or poppy seed milk and other types of plant milk.**

### Processes:

- mixing
- heating
- cooking
- homogenization down to a particle size of 2–5 microns

The Normit MH 120 milk homogenizer is made for producing plant milk. It consists of a cylindrical operating tank, an integrated high-power rotor/stator homogenizer, a heating system based on a direct steam injection, and a control system.

Direct steam injection to the product enables the heating process to be significantly intensified with minimal energy loss, as well as providing additional product macro-mixing effect.

The main intensive circulation of the product is performed by a homogenizer integrated into the bottom of the tank, which enables reduction of product particles down to the size of 2-5 microns. The homogenizer includes an autonomous lubricating and cooling system for the double end seal.





# EXCELLENT HOMOGENIZATION

Highly effective homogenization is achieved by the combined effect of the following factors:

- mechanical grinding and crushing
- multi-level cutting
- geometric acceleration of linear speed

- alteration of pulsating voltage
- cavitation
- ultrasound

**Ensures an exceptional level of homogenization.** The ready product does not exfoliate even during long-time storage.

# EFFICIENT HEATING

Direct steam injection to the product is the **most cost-effective and intensive method of heating with minimal inertia**. An additional factor that increases the cost effectiveness and efficiency of production of plant

milk on Normit MH 120 homogenizer is the effect of transformation of mechanical energy of the homogenizer to the thermal energy which enables faster heating and saves steam.

# IT IS HYGIENIC

The Normit MH 120 milk homogenizer has a hygienic design, which is **easy to clean and inspect**. There are no dead zones where the product could accumulate. The plant

has a **self-cleaning system**: the cleaning is performed by circulating of a cleaning detergent and water through the homogenizer following the way the product passes.

# CONTROL SYSTEM

In its basic version the homogenizer is equipped with a semi-automatic control system. Upon the client's request it can be equipped with an automatic control system based on an industrial controller that offers a function to program and save recipes.

# ADVANTAGES

- high efficiency and productivity
- compact design
- economical solution
- hygienic
- easy to use and maintain
- high quality equipment made entirely in the EU with the application of European-produces materials and parts

# OPTIONS

A wide range of options allows choosing the plant that will best fit the desired production process:

- heating through a jacket
- possibility of cooling
- vacuum version
- manufacturing the equipment from AISI316 grade stainless steel
- can be equipped with any additional devices to create a complete production line according to customer's technological process

Model	MH 120
Working volume, L	120
Geometric volume, L	150
A: length, mm	1 100
B: width, mm	910
C: height, mm	1 580



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# electric cooker with mixer

Model: WLMME 100, 150, 250, 300, 350

**Unbeatable price, excellent cooking results, designed to be placed in tight spaces where sharp edges or corners may create problems.**



## **Suitable products:**

- soups, sauces
- pasta
- rice
- Various types of boiled food
- broths
- Dairy-based products
- Jams

## **Cooking with automatic mixing**

Innovative design of cooking equipment, a cylindrical external frame with round cooking tank. It combines together the advantages of cooking with automatic mixing. It's designed to be positioned in passageways or in limited spaces where sharp edges or corners that may create some problems, allowing to work comfortably around it.

# electric cooker with mixer

Model: WLMME 100, 150, 250, 300, 350

## Universal use

Reaching the boiling point - 80-90min. Intended for use in catering kitchens, school kitchens, professional kitchens and other food processing plants.

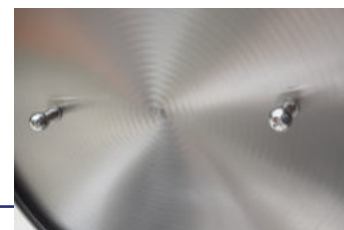
## Mixer can be customized

The mixing blades can be customized to be fitted for different types of product to be processed and they are easily removable.



## Indirect electric heat.

Heat in this boiling pan is created by high pressure steam generated in installed evaporator inside. As a result, steam is heating up the whole volume of the boiler not just a bottom. This technique makes our boiling pans perfect for cooking jams, soups, chutneys, soups, sauces or many other products.



## Modern technology and high quality materials

Thanks to the use of modern technology and high quality materials our boiling pans fulfil the high utility and sanitary requirements. All our boiling pans are the pans of indirect heating, it means that the main heating tank of the pan consists of a double jacket. All components that may come into contact with food are made of acid resistant stainless-steel of 1.4301 grade and housings are made of stainless-steel of 1.4509 grade.

# electric cooker with mixer

Model: WLMME 100, 150, 250, 300, 350

Model WLMME	100	150	250	300	350
Capacity L	100	150	250	300	350
Heat tank diameter mm	600	600	910	910	910
Housing diameter mm	900	900	1195	1195	1195
The height to the flange mm	900	900	900	900	900
Overall dimensions mm	1020x1035	1020x1035	1330x1340	1330x1340	1330x1340



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# atmospheric tilting kettle

Model: TiltCook



Atmospheric batch tilting cooker with stirrer is intended for cooking at the atmospheric pressure a wide range of liquid and pasty products with low moderate viscosity including solids, jams, marmalades, soups, semi-finished products, meat sauces, dressings, dips and similar products.



# atmospheric tilting kettle

## Model: TiltCook

### Uniform mixing of additives

Effective dissolution of soluble sugars and other components. There is uniform distribution of even a small amount of additives.

### Design

The construction of the TiltCook cooker consists of a thermally insulated cylindrical vessel, hot water circulating heating system which heats the boiler, an expansion tank, an external heater and a circulation pump, a slow-speed rotary stirrer with an upper drive.



### Options:

- An adjustable agitator speed
- Teflon scrapers for continuous cleaning of the walls (if the product is prone to scorching)
- Direct steam injection

### Specially designed tilting system

The TiltCook boiler is additionally equipped with a special system for tilting of the working container to unload the product. Optionally, the stirrer can be equipped with Teflon scrapers, which efficiently wipes the product from the walls of the container to prevent the product from adhering to the walls and subsequently burning it, and also making the cleaning of the device more efficient.



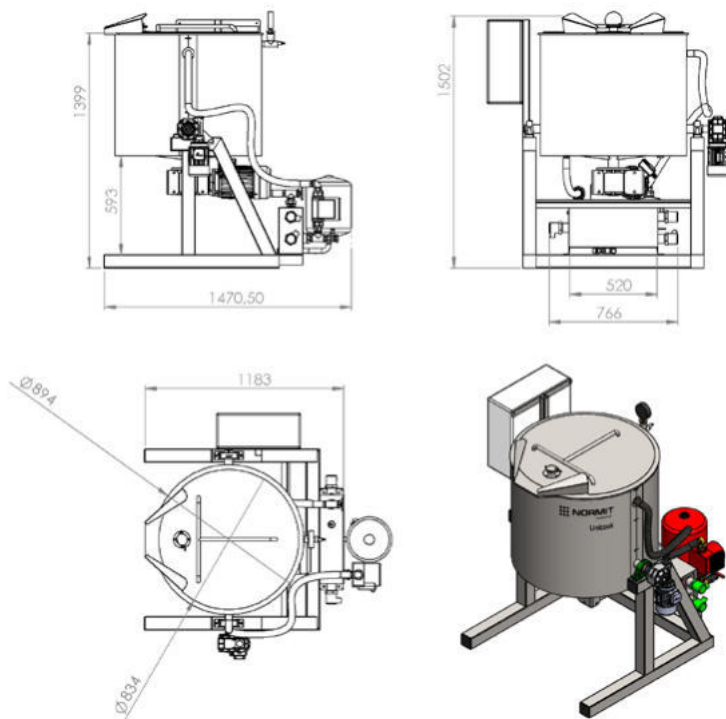
# atmospheric tilting kettle

## Model: TiltCook

### Ongoing processes:

Uniform and rapid heating under strict temperature control. The highly efficient heat distribution system heats the product quickly and with minimal inertia, which can significantly reduce energy consumption.

Thorough mixing, for rapid achievement of homogeneous composition. The special shape of the agitator effectively distributes solid inclusions in the product, but does not damage them. Jams, sauces, soups and ready meals cooked in the TiltCook cooker have a completely homogeneous structure and attractive appearance.



Model:	TiltCook 250
A: lenght, mm	1 183
B: width, mm	1 183
C: height, mm	1 502



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# universal cooker / boiler

Models: AVK 1200



Universal boilers are designed for efficient mixing, heating and cooking products for the food, pharmaceutical and cosmetic industries such as food preparation, jams, marmalades, syrups, fruit juices, nectars, beers, creams, ointments, soaps and the like. The universal cooker / boiler is made of high quality stainless steel AISI 304 and has a double or three-layer construction with insulation.





# universal cooker / boiler

Models: AVK 1200

Stirring of the product provides a stirrer. The engine is powered by 2.2 kW. It has adjustable legs. Contains a lid.

## Agitator with Teflon scrapers

The agitator can be supplemented with Teflon scrapers that effectively wipe the product from the walls of the container to prevent the product from adhering to the boiler walls and subsequently burning it, as well as making cleaning more efficient.



## We offer the following versions of boilers for cooking depending on the requirements of the customer:

- vacuum boilers for syrup production
- Atmospheric boilers for syrup production
- PLC for automatic process
- Heating gas or el. spirals
- Stirrer of choice
- Teflon scraper for stirrer
- tilting system
- Submerged or inline homogenizer
- leveling device, strain gauge weighing system



## Temperature control

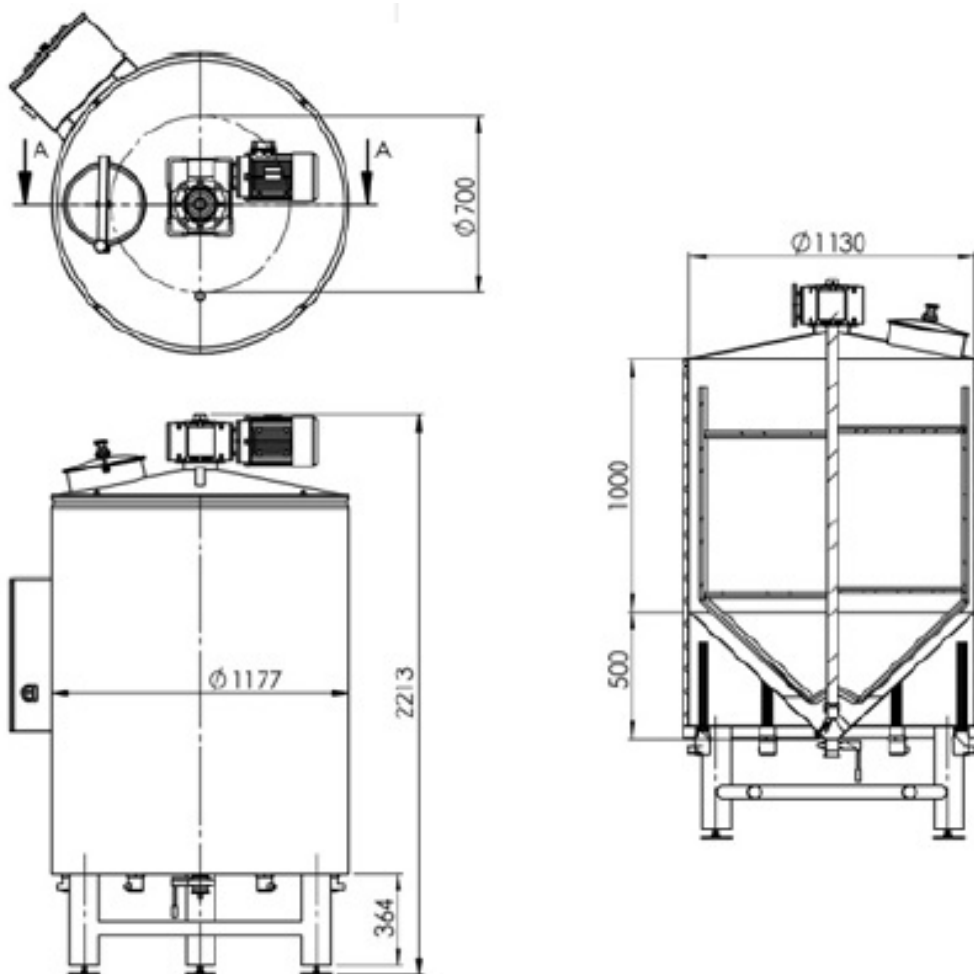
The cooker is a three-jacketed boiler, heating is provided by heating elements. The boiler is equipped with a temperature sensor (which serves for sensing the product temperature and heating fluid).



# universal cooker / boiler

Models: AVK 1200

## Technical drawings



## Processes:

- heating
- cooking
- cooling

Model	Cooker AVK 1200
Geometric volume (l)	1200
Working volume (l)	1000
Power (kW)	2,2

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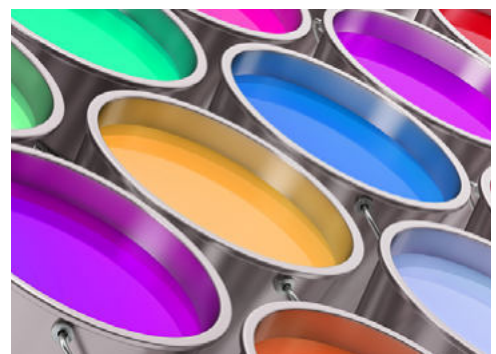
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# tank with cooling and heating

Models: HV 100



Vessels are used in food industry, in chemical and pharmaceutical industry, manufacturing of colours, in chemistry and other types of industries. They are used for these operations: storage, heating, cooling, mixing, sedimentation, transportation, and so on. The tank is made of high quality stainless steel AISI 304.



# tank with cooling and heating

## Models: HV 100



Tanks may be equipped with a control panel, hold-down straps, lit indicator (calibration), ultrasound sensors, control panel, mixer, standard spiral, electrical isolation, heaters and ladders.



There is an integrated duplicator that allows cooling and heating. You can set up a program that allows you to control cooling and heating. The cover can be closed by lid, with fully removable cover or can be open to 1/2 or 1/3 parts.



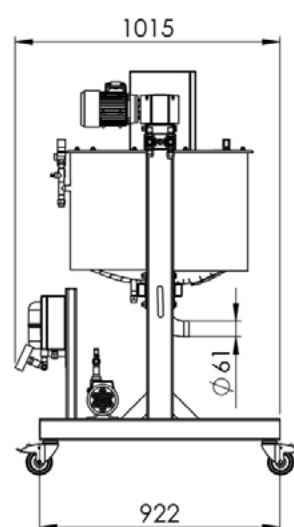
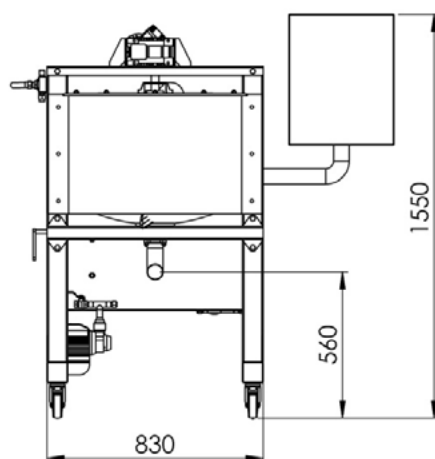
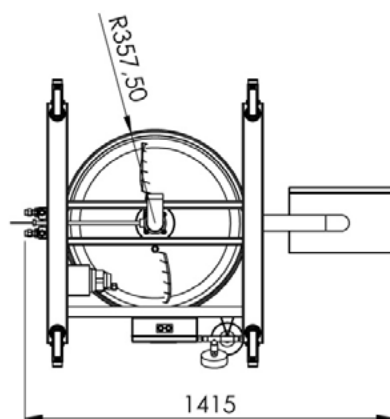
Tanks can be simple, double or triple jacket.. Saline, propylene, water, coolant, oil, glycerine, vapor are used as a coolants or for heating. The lid is 1/3 openable. The temperature of the product and the sheath is sensed by 2 temperature sensors PT100. The vessel is equipped with a central, universal stirrer with Teflon scrapers. The agitator drives the engine at 0.37kW and at 28 rpm. Heating is provided by a 6kW heating flow meter. Heating to 70 ° C. The vessel has a hydrodynamic heat distribution with a circulating pump with output of 0.37kW.

Equipment - domed bottom, drain valve DN 50, 4 x non-return valve, temperature sensing during operation, tripod with duplicator, heating up to 70 ° C, hydrodynamic heat pump with circulating pump with accuracy of  $\pm 1$  ° C, possibility of cooling, dosing of raw materials through an opening in the lid. Stirrer - 0.37 kW, central, universal with teflon scraper.



# tank with cooling and heating

Models: HV 100



Material	AISI 304
Geometric volume	100l
Installed power kW	6,74
Lenght	1415mm
Width	1015mm
Height	1550mm
Weight	180kg

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# set of heating and cooling devices

Models: VKE 250, ACM 250



The set of heating and cooling devices consists of cooking boiler Normit VKE and Mixing Tank Normit ACM 250. The devices is used in the food industry for the production of sirup, sauces and other products. The boiler allows the maximum preservation of beneficial substances and vitamins in the processed products at minimal temperature losses.



# set of heating and cooling devices

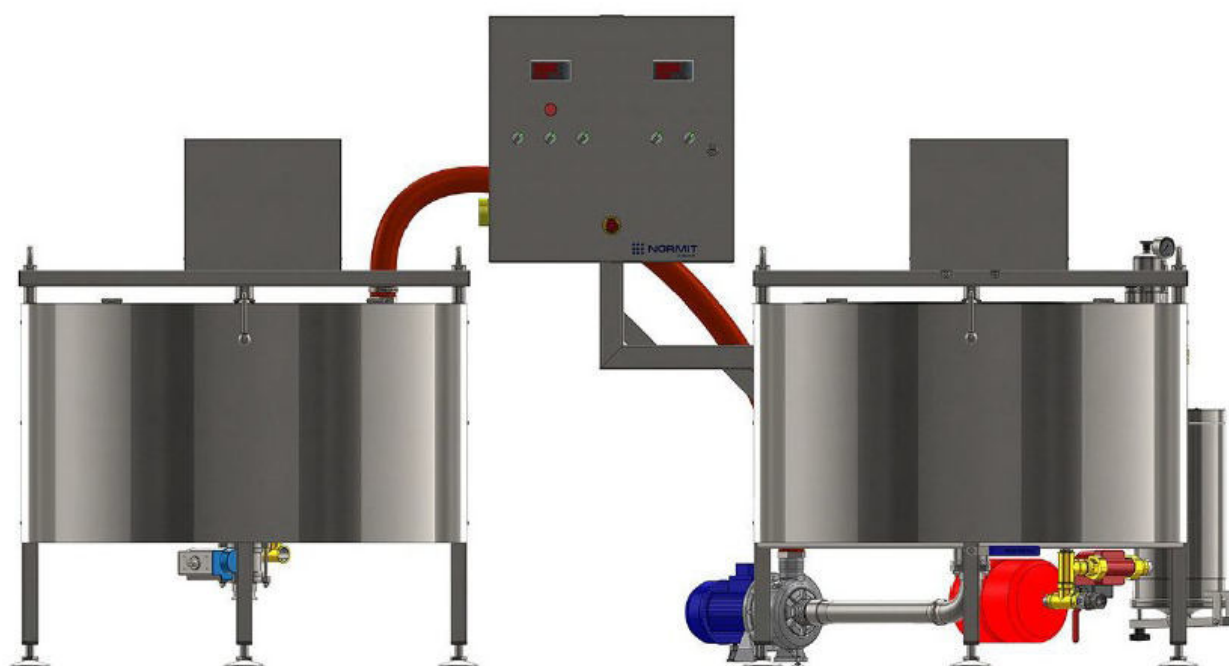
Models: VKE 250, ACM 250

## Universal use, minimal costs

An efficient and affordable solution for processing various products with minimal operating cost and ease of use.

## Specially designed agitators

Thoroughly mixing, quickly achieving a homogenous mixture. The special shape of the agitator effectively distributes the solid particles in the product without damaging them.



## Cooking boiler Normit VKE

Atmospheric batch food heating system with heating jacket, heating system and special-purpose mixer frame, equipped with product pump and control panel. The construction of the universal boiler consists of a thermally insulated cylindrical vessel, an extended heating system via a circulating pump, a high-speed, slowmoving, frame-type stirrer. The lid opens for 1/3 for easy ingredient insertion.



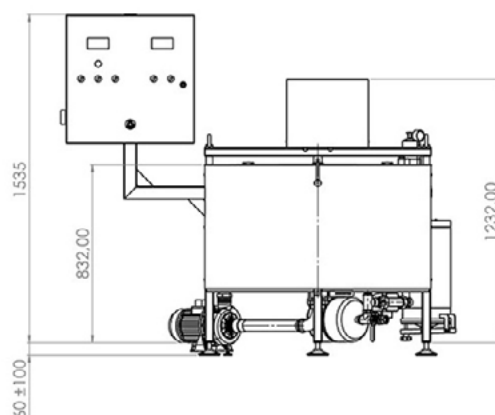
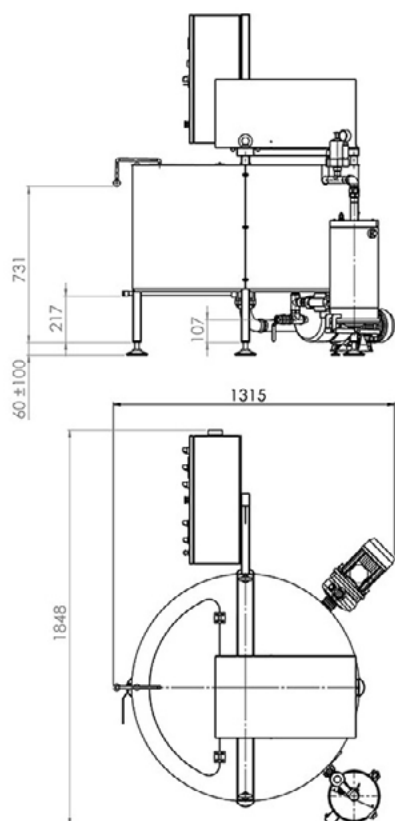
## Mixing Tank - Normit ACM 250

Atmospheric mixing unit with cooling jacket, special-purpose frame mixer. The mixing tank for cooling products is designed for efficient cooling, mixing, after production. By using a separate product cooling tank, a significant increase in the capacity of the processing plant is achieved and energy losses are reduced. Pillow Plate heat exchanger.



# set of heating and cooling devices

Models: VKE 250, ACM 250



## Cooking vessel

## Normit VKE 250

Volume, l	250
Heating power, kW	12
Maximum heating temperature, °C	90
Dimensions (H/L/W), mm	1535±160/1848/1315
Weight, kg	285

## Mixing vessel

## Normit ACM 250

Volume, l	250
Dimensions (H/L/W) mm	1232±160/1192/1150
Weight, kg	243
Material	AISI304



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# atmospheric cooker

Model: Normit HSM



Designed for high speed homogeneous mixing of emulsions, creams, mashed potatoes, etc. It can be equipped with a heating jacket for boiling, cooling and maintaining the desired product temperature.

Due to the presence of a special mixer, the motor does not heat up with hot steam. The bowl can be tilted, and the agitators are easily removable.



# atmospheric cooker

## Model: Normit HSM

### Hopper

The hopper part is a hose that serves to connect the sticking ingredients to the product while the agitator is running.

### Increased volume and plasticity

The processes carried out in this mixer increase the volume and plasticity of the mass, which contributes to the improvement of its shaping and dosage accuracy.



### Areas of application:

- Food industry
- Cosmetic industry
- Pharmaceutical industry

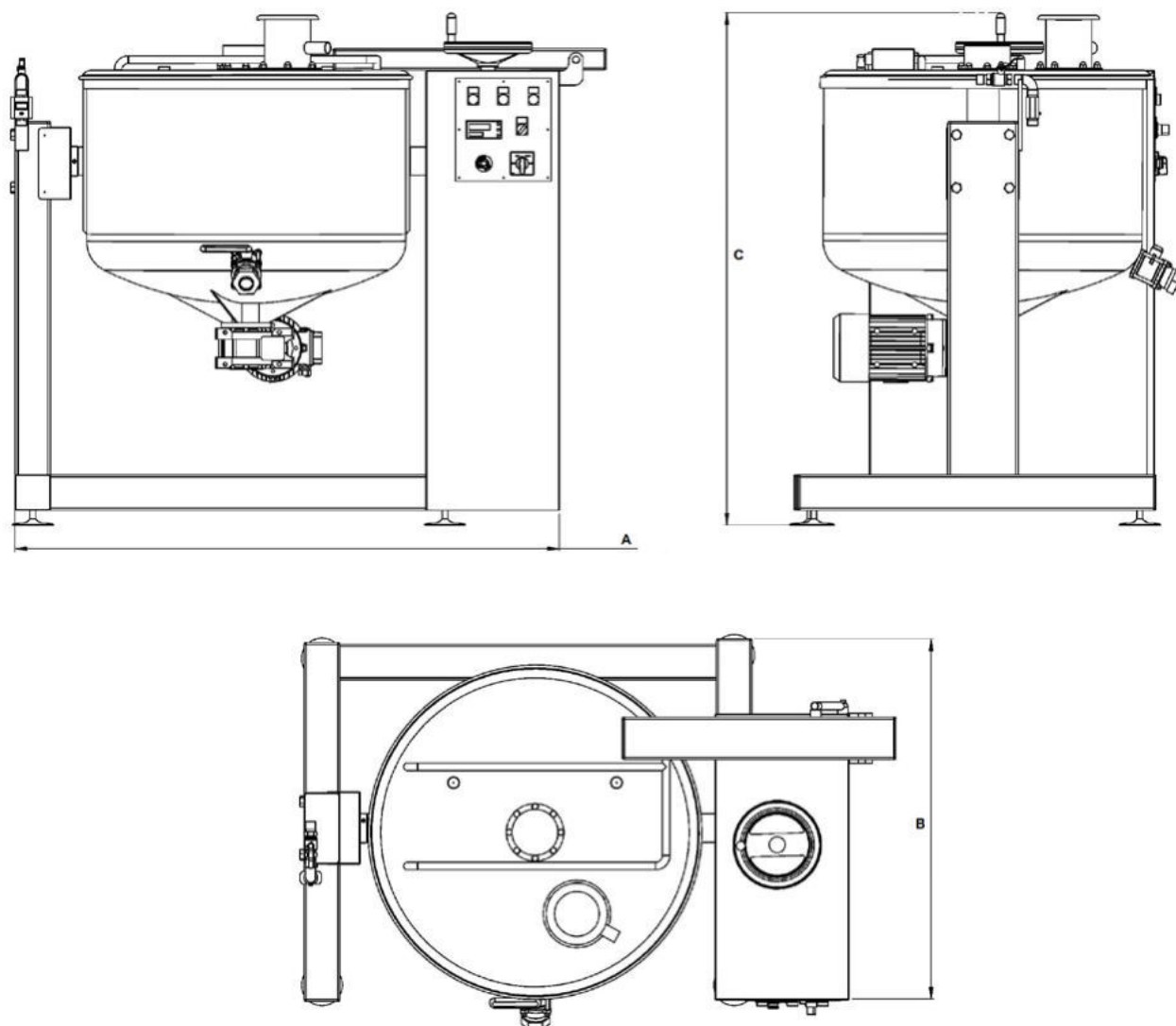


### Suitable products:

- sauces (mayonnaise, ketchup, mustard), pasta, spreads, soups
- smoothies, jam
- yoghurts, ice cream, curd desserts, mousse
- air confectionery masses, pastry cream
- fillings for sweets, waffles, rolls, chocolate, gingerbread, cookies, muffins, rolls
- pastila, marshmallows, meringues, marshmallows
- brewed dough, sponge cake

# atmospheric cooker

Model: Normit HSM



Model	VKE 300
A: length, mm	1 535
B: width, mm	1 020
C: height, mm	1 444

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# inclined screw cooker

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

**The product is transported  
by movement of the screw.**



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## **Suitable products:**

- vegetables
- mushrooms
- french fries
- seafood
- many others

## **Adjustable feet**

Inclined screw cooker are an effective method of moving certain materials in a production line while blanching or cooking them. Our inventory is composed of stainless steel screw cookers. It is possible to adjust the feet of the cooker to fit other equipment in your production line



# inclined screw cooker

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

## Universality

The equipment can be used for many different processes such as blanching, cooking or defrosting raw materials.

## Processes:

- Softening process
- Enzymes deactivation - it reduces or interrupts enzymes action which can damage the product colour, taste and smell.



## Advantages of a screw cooker

One of the screw cooker advantages is its universality. The plant can be configured in the way to process different kind of products, such as:

- soft seafood like mussels without armor or shrimps,
- vegetables,
- mushrooms,
- french fries
- and many others.



## How it works

Screw cooker 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.

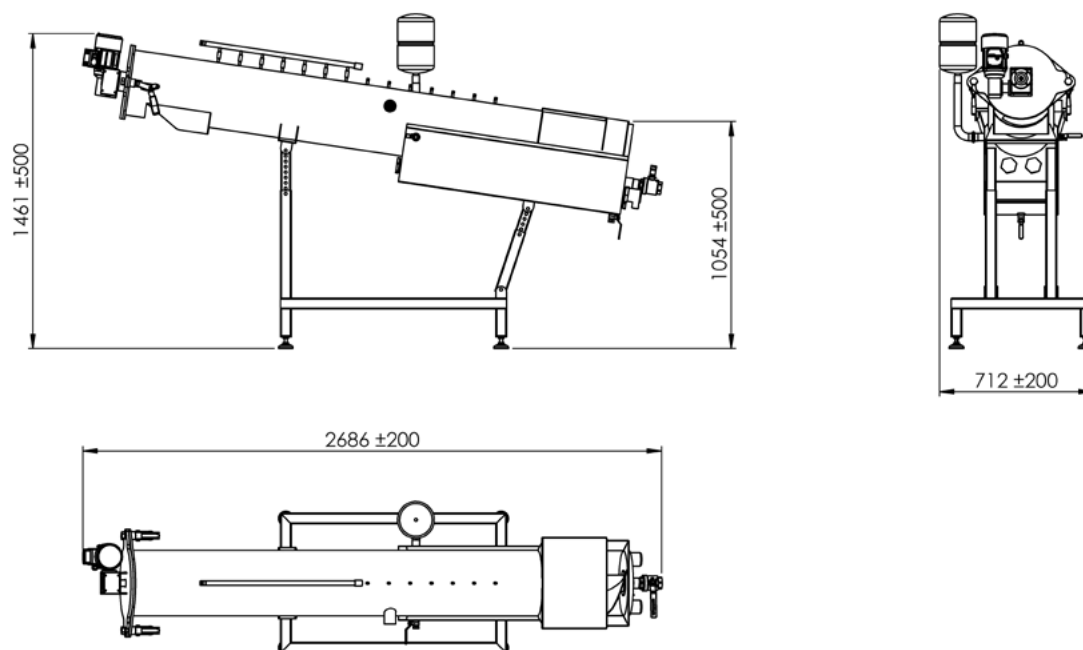


# inclined screw cooker

Model: Screw I 300/2300, 400/2200, 400/3900

Screw P 300/2300, 400/2200, 400/3900

## Technical drawings



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# atmospheric cooker

Model: ThermoScrew 1000/3000, 1400/6000



ThermoScrew cooker 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 design of the cooker consists of a cylindrical cooking chamber, equipped with a heating jacket and an insulation layer.



# atmospheric cooker

Model: ThermoScrew 1000/3000, 1400/6000



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.



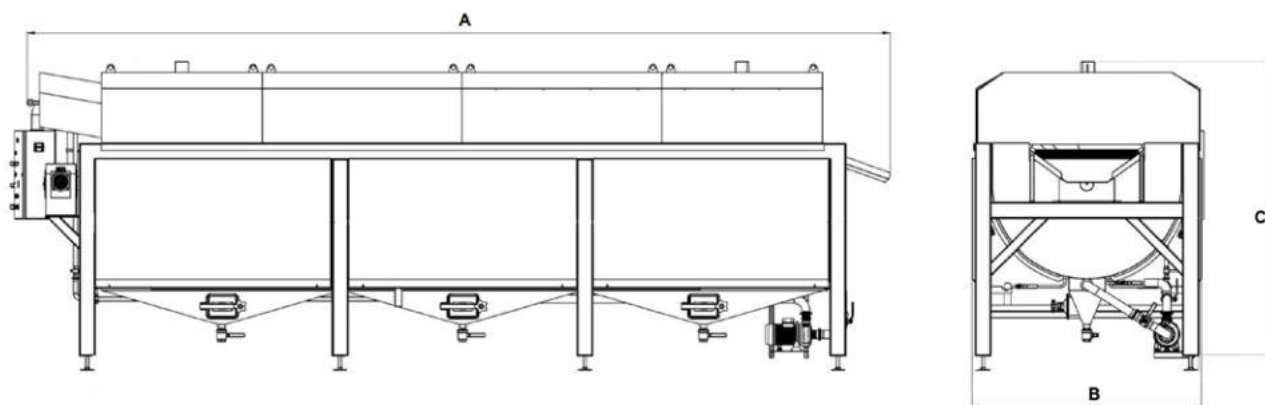
## Principle Of Operation

The ThermoScrew cooker 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 cooking, 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.



# atmospheric cooker

Model: ThermoScrew 1000/3000, 1400/6000



## Features:

- The ThermoScrew cooker is manufactured entirely of stainless steel AISI304. Depending on the needs of the customer, the equipment can be manufactured for steam or electric 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 to a pre-determined temperature water.
- Thanks to the constant intensive filtering, water stays clean longer. Effective two-stage forced filtration system is applied.
- The design of ThermoScrew cooker has a stable common base that ensures the reliability and durability of construction, even with large dimensions of the machine.
- Reinforced insulation protects operators.

Model: ThermoScrew	1000 / 3000	1400 / 6000
A: length, mm	3 500	6 500
B: width, mm	1 200	1 969
C: height, mm	1 600	2 300

## 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 easy 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. Cooker is equipped with high-quality durable insulation. Product processing is carried out in a completely closed system with minimal heat loss.

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# atmospheric cooker

Models: NPW / PE



The boiler of the cooker is intended for cooking meat, sausages and other semi-finished products and smoked meats, by-products, as well as other lumpy products (mushrooms, vegetables, etc.).



## Suitable products:

- fruit and vegetables
- mushrooms
- rice
- seafood
- meat
- pasta



# atmospheric cooker

Models: NPW / PE



Perforated bottom



## Design

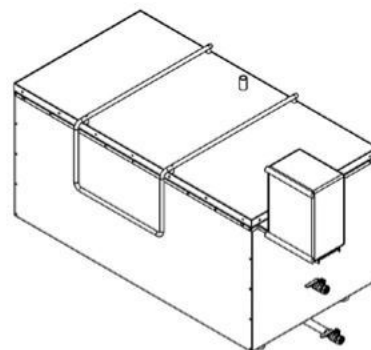
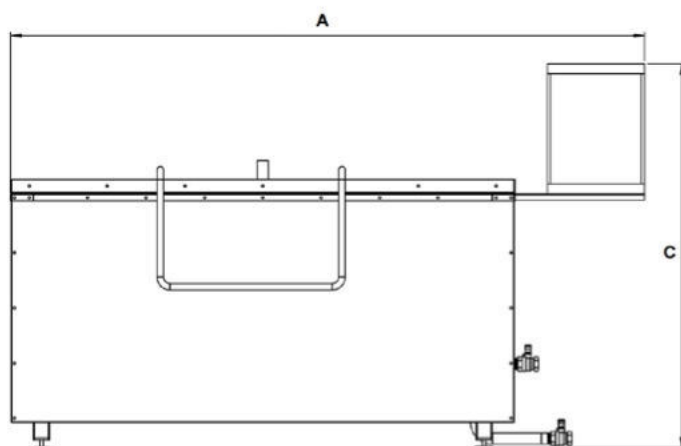
The cooker consists of a cooking vessel, thermally insulated for the best energy efficiency, a heating system (electric or steam), a control system and optionally with cooking baskets. Raising the cover is made manually. Heating is carried out either by direct heating with electric heating elements, 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.

## It is possible to use the sous vide method

Sous vide is a method of cooking in which food is placed in a plastic pouch or a glass jar and cooked in a water bath or steam environment for longer than normal cooking times (usually 1 to 7 hours, up to 48 or more in some cases) at an accurately regulated temperature. The temperature is much lower than normally used for cooking, typically around 55 to 60 °C (131 to 140 °F) for meat, higher for vegetables. The intent is to cook the item evenly, ensuring that the inside is properly cooked without overcooking the outside, and to retain moisture.

# atmospheric cooker

Models: NPW / PE



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

## 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.

## Options:

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

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## atmospheric cooker

### Model: C&C

The universal batch cooker with tilting unloading system is intended for use in the processing of fruit and vegetables, meat, fish and other industries for cooking bulk products, such as:

- fruit and vegetables
- mushrooms
- rice
- seafood
- meat
- pasta

Due to the intense mixing by a hydrodynamic stirrer, the Normit C&C cooker is also suitable for the heat treatment of products with a soft surface, such as mussels.



# Design

The design of the Normit C&C cooker consists of a working vessel with heating jacket (steam or electric), tilting mesh basket, a hydrodynamic mixing system and a water recirculation and filtration system.

Easy of unloading with minimal loss of water. A lifting mesh basket with hydraulic, pneumatic or mechanical drive (depending on the size and requirements of the customer) provides a convenient draining of the product, allowing complete discharge. Moreover, a tilting mode is also provided for shaking the basket in the

raised position, which guarantees the maximum possible removal of water from the finished product.

## Maximum Production Cycle – From Washing To Chilling – In A Single Plant

The modular structure allows you to create a processing system that will provide the optimal heat treatment of any product in the following modes: blanching – cooking – pre-cooling – chilling. There is also an option for washing products in cold or warm water if required.

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



# Any Volume Of Cooking Vessel

An innovative hydrodynamic mixer, applied in the Normit C&C cooker, will maximize the heat transfer between the product and the heating source, which in turn leads to a reduction in the cooking time and the ideal uniform treatment of products, preventing them from sticking and being damaged.

The optimum volume ratio of product to water varies depends on the product and is determined empirically. After completion of the cooking

process, the operator lifts the mesh basket, which is equipped with a pneumatic, hydraulic or mechanical drive (depending on the volume of the working capacity and the customer's needs). The excess water flows back into the cooking vessel. The basket shakes to obtain more increased water separation. With a steeper incline in the basket, the product is unloaded into the receiving or the cooling vessel.

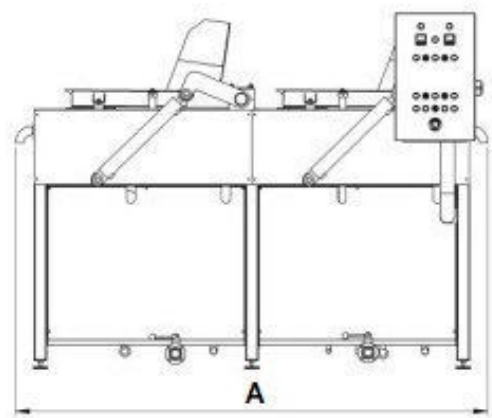
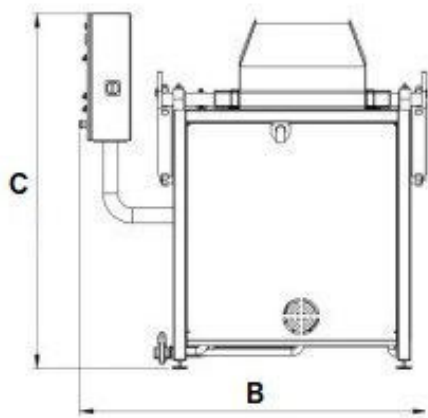
## Automatic Control System

The control system is based on an industrial controller and minimizes the operator involvement in the process. The control of parameters


such as water temperature at each stage, the processing time and the water level is calculated automatically for each product.

## Advantages:

- **Cost efficient** – rapid heating, the maximum transmission of heat to the product, which significantly reduces the cooking time
- **High quality of the finished product** – the uniformity of heat treatment, the food does not stick and the surface isn't damaged
- **Usability** – the design of the cooker means loading ingredients is convenient. There is also an option for the cooker to be fitted with tilting lifters. Easy unloading is carried out by means of a lifting tilting mesh basket.
- **Modular construction** – equipment can be fitted with additional sections (pre-washing, blanching, cooking, pre-chilling, and final chilling)
- **High performance** – working in batch-continuous mode, when the product is unloaded sequentially in the following section
- **Innovative filtration system** – effectively removes small pieces of the food and allows the use of water for extended periods of time
- **Any source of heating** – the cooker can be tailored to your needs with options for steam or electric heating





The background of the top half of the page is a collage of three images. On the left, a wire basket contains several fresh green asparagus spears. In the center, a wire basket is filled with white asparagus spears. On the right, a close-up of white asparagus spears is shown, with small white daisies visible in the background.

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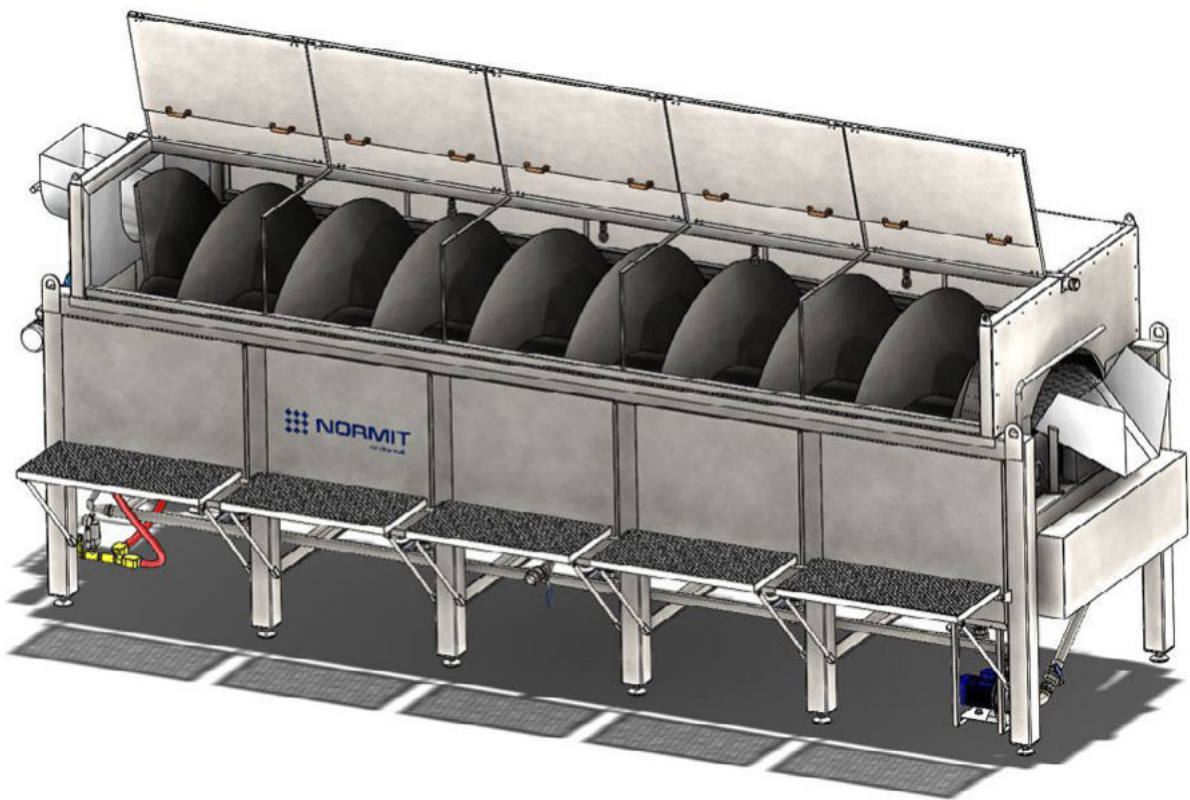
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# continuous screw cooker

Model: Cook c Profi

**Continuous screw cooker suitable for cooking, blanching and transporting products between machines**



## **Suitable products:**

- Sauerkraut
- Pasta
- Sea or land-based fish meal plants
- Poultry rendering plants

## **Ideal solution for transporting product**

This unique continuous screw cooker is an ideal solution for cooking, blanching and transporting products between equipment in the production line. It effectively replaces the need for the lengthy pipes. Direct steam injection into the water containing the product (evenly distributed over the entire length)

# continuous screw cooker

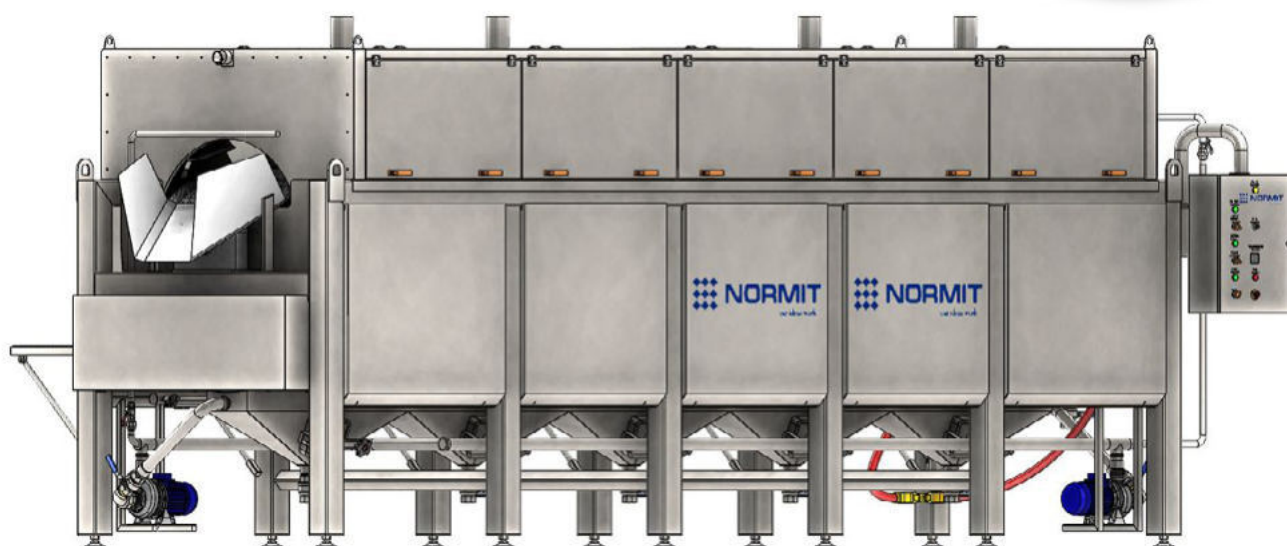
## Model: Cook c Profi

### Replaces lengthy pipes

The biggest advantage of the Cook c Profi is its flexibility and no need for lengthy pipes.

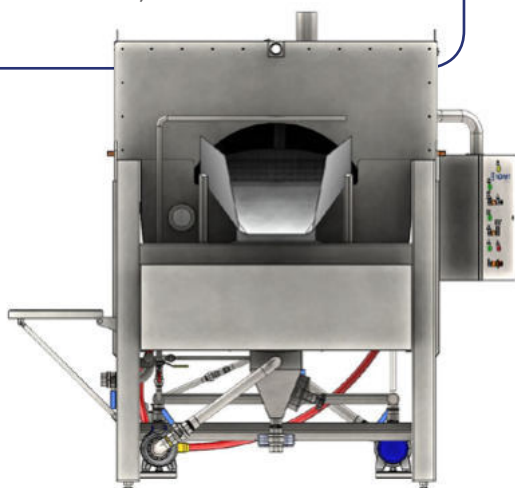
### Suction pump

Because of the suction pump and suction nozzle with handle, it is possible to get into the narrow and hard to reach areas and suck the product.



### Advantages:

- Hygienic - can be cleaned in 30 seconds
- It replaces piping between machines
- Display window (You can see the processes inside the machine)



### Technical features:

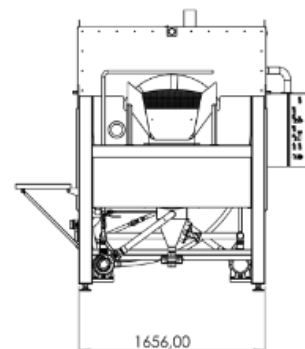
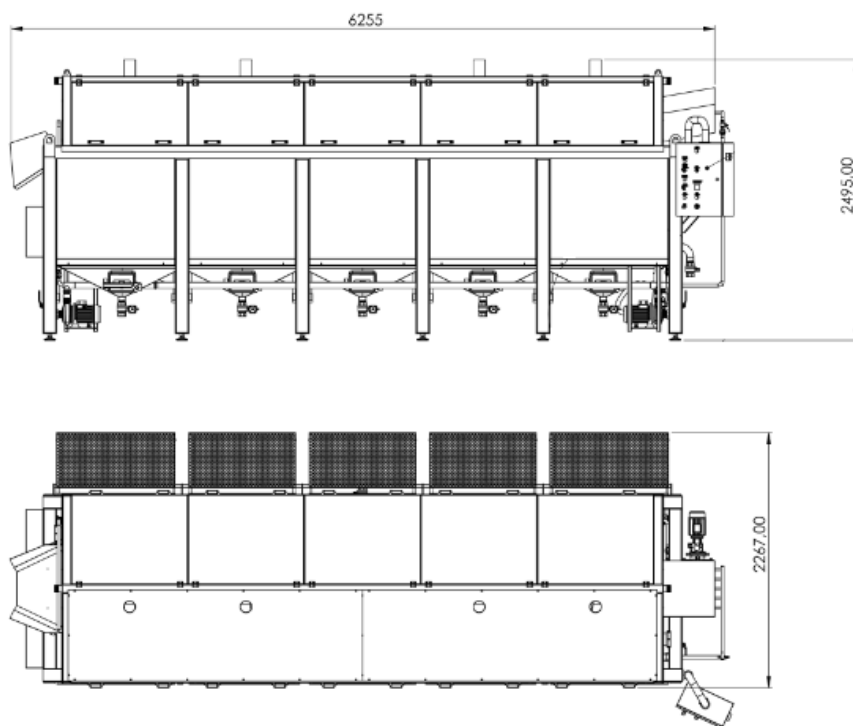
- Electric control panel
- Pneumatic drain valve (5 pcs)
- Motor 1,1 kW
- Hopper
- Circulation water outlet



# continuous screw cooker

Model: Cook c Profi

## Technical drawings



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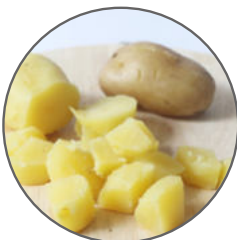
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# continuous cooker

Model: CookDeep

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



## **Suitable products:**

- vegetables
- mushrooms
- meat
- seafood
- potatoes and others

## **Universal use for different types of products**

CookDeep continuous cookers are designed for cooking vegetables, mushrooms, meat and fish, dumplings, calamari, and other food products. A simple control system leads to minimum operating requirements. Control elements includes overload and under-voltage protection.



# continuous cooker

## Model: CookDeep

### Cooking big volume of products in a short time

The Normit CookDeep continuous cooker is very useful for preparing different types of products and also is a very good solution for solving issues with cooking big volumes of products in a short time.

### Adjustable belt speed, temperature control

The speed of belt conveyors can be set up according to the time necessary for product preparation and based on selected final products. The cooker 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.



### Simple maintenance and cleaning

All the elements of the CookDeep cooker 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.



### Industrial custom made design

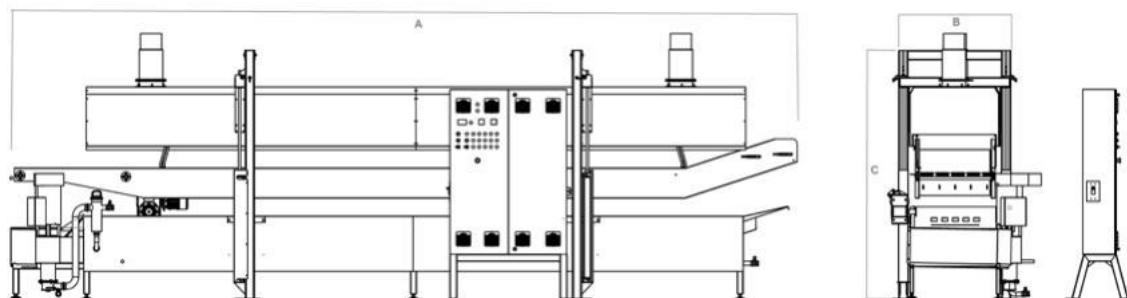
A well designed position and technologies make it possible to use shop floor premises in the most effective manner. If either the size of your room is limited or you have some other special requests the production can be adjusted so as to be tailored to your needs and requirements.



# continuous cooker

Model: CookDeep

## Technical drawings



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# NORMIT

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## VACUUM COOKING EQUIPMENT



# vacuum cooker

Model: VE 100

**Cooking under vacuum allows you to cook with lower temperature which guarantees healthier products that retain its nutritions and flavour.**



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## Areas of use:

- making jam, marmalade
- the production of tomato puree and pasta
- cooking various sauces
- canned vegetables, fillings for marinades
- vegetable and fruit juices
- dairy industry

## Cooking under vacuum

The vacuum cooker is a hermetic, three-layer cylindrical shape, which consists of an inner vessel with a stirrer and an outer steam jacket with thermal insulation located at the bottom of the device. It is used for cooking under vacuum and production of jams, sauces, fruit, vegetable puree, marinades and many others.



# vacuum cooker

Model: VE 100

## What are the advantages of vacuum cooking?

The vacuum cooking technique can be used for any food product, which is cooked in a hermetically sealed environment and in its own juices, which preserves its natural flavor. It also greatly reduces loss of weight and volume, helps to keep aromas fresh and lengthens the shelf life of the food.



## Universal use in many industries

The device is intended for use in sectors such as pharmaceutical, chemical, food and cosmetics, etc. The vacuum cooker may be equipped with a hopper and inlet shafts. There is a drain on the bottom of the product that removes the product.



## Advantages:

- Low electricity costs
- Low maintenance
- High performance
- High reliability
- Easy cleaning and maintenance
- High safety
- It is possible to set modes for different products

## Principle of operation:

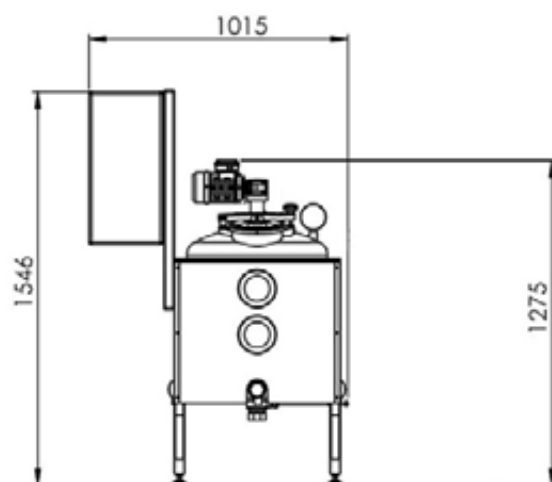
The product is heated with a steam jacket, which is equipped with a manometer and a safety valve. Due to the vacuum in working capacity, the boiling point of water decreases. Depending on the technology, the boiling point in the vacuum may drop from 93 to 60 °C. The condensate is drained through the pipeline located at the lower part of the bottom. If necessary, the apparatus is equipped with a sampling device. The vacuum cooker is operated by an electronic control panel that includes installation, source of vacuum and the speed of the agitator.



# vacuum cooker

Model: VE 100

## Technical drawings



Model	VE
Geometric volume, l	100
Material	AISI304
<i>Three-phase power:</i>	
Voltage, V	400
Frequency, Hertz	50
Height, C mm	1510
Lenght, mm	1250
Width, mm	850

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# vacuum cooker

Model: VVK 100

**Cooking under vacuum allows you to cook with lower temperature which guarantees healthier products that retain its nutritions and flavour.**



 **NORMIT**  
our ideas work

## **Suitable products:**

- mayonnaise
- ketchup
- sauces
- jams
- many other products

## **Maximum retainment of vitamins**

The Normit VVK Vacuum Cooker is a batch cooking equipment with heating and cooling jacket, a low-atmospheric pressure heating system that allows maximum retainment of beneficial substances and vitamins in processed products at minimum heat costs.

# vacuum cooker

Model: VVK 100

The cooker is equipped with a special frame mixer with Teflon scraper, which allows processing of products with low or medium viscosity.

## The VVK consists of:

a boiler with heating / cooling jacket on the load-bearing structure, equipped with a special mixer, heating system, vacuum system and control panel.



## Universal use in many industries

The device is intended for use in sectors such as pharmaceutical, chemical, food and cosmetics, etc. The vacuum cooker may be equipped with a hopper and inlet shafts. There is a drain on the bottom of the product that removes the product.



## What are the advantages of vacuum cooking?

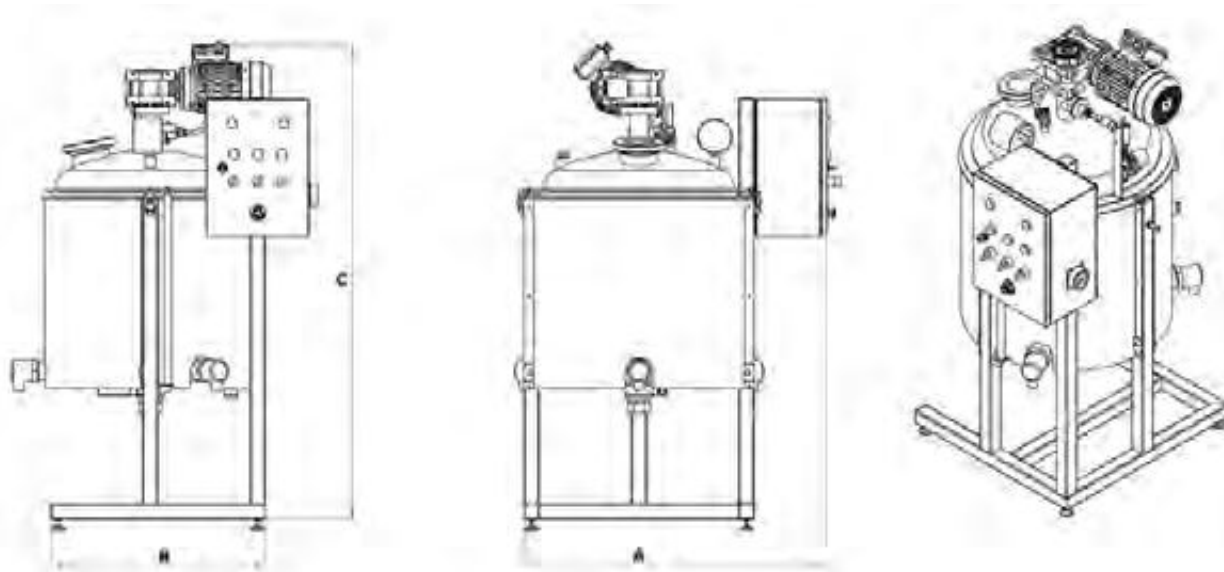
The vacuum cooking technique can be used for any food product, which is cooked in a hermetically sealed environment and in its own juices, which preserves its natural flavor. It also greatly reduces loss of weight and volume, helps to keep aromas fresh and lengthens the shelf life of the food.



# vacuum cooker

Model: VVK 100

## Technical drawings



Model	VVK 100
Volume, L	100
Maximum heating temperature, °C	110
Dimensions (H/L/W), mm	1379/880/622
Weight, kg	
Material	AISI304
Three-phase voltage	
Voltage, Volt	400
Frequency, Hertz	50

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# vacuum cooker

Model: NV 3000



NV 3000 is designed so it can operate under a deep vacuum. The main advantage of vacuum processing is the reduced boiling point, which protects chemical and biological components (vitamins, minerals ...) from thermal damage.



# vacuum cooker

Model: NV 3000

## Options:

- vacuum pump
- Individual containers  
- evaporating vessels

## Specially designed agitator

Inside the container there is a specially designed agitator so that the heat transfer between the hot wall of the container and the product is most effective. The stirrer in the right-hand movement mixes the product and, in the left-hand movement, helps to extrude the product out of the vessel after the desired processing.



## Features

Vacuum cooker is also equipped with electrical components and PLC controls. Stirring of the processed product is done with the help of a stirrer. The heat jacket may be constructed as electrically heated heat medium (water, thermo oil) and for steam heating. Vacuum in the machine is formed by a vacuum pump.

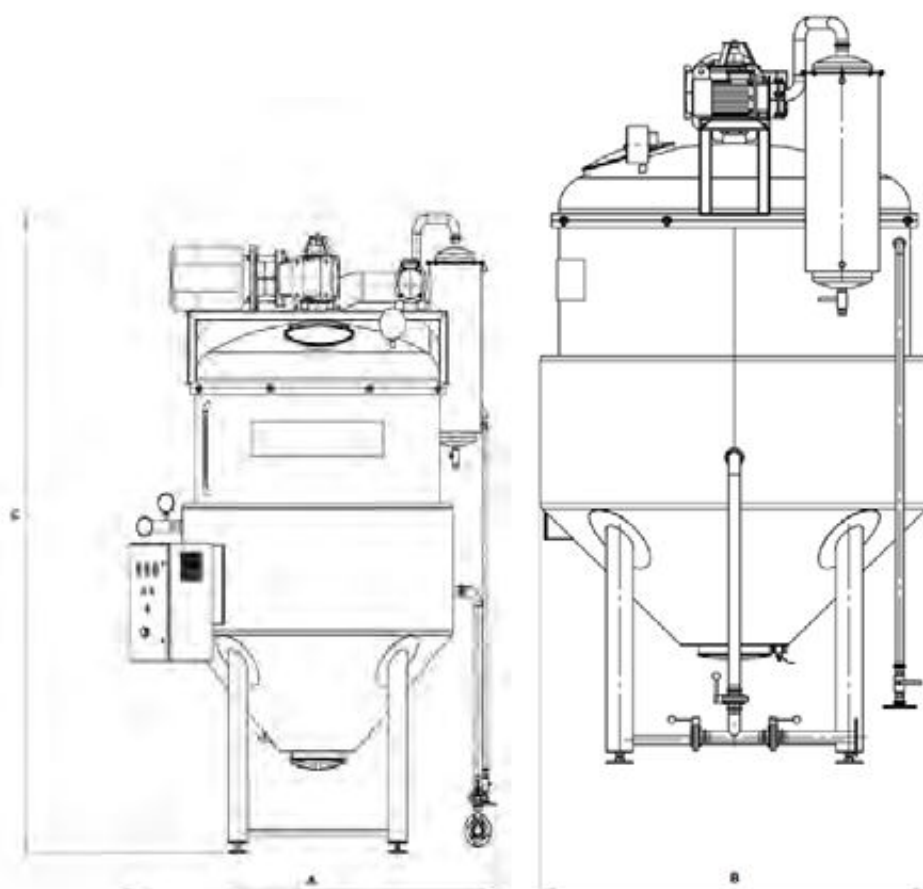
## Design

Vacuum cooker is a duplicator closed cylindrical container with a conical bottom consisting of an inner container and an outer jacket. Duplicator is a 2/3-part of container that effectively heats the walls of the container. The vacuum cooker consists mainly of processing tank and vacuum generator and optionally: heat exchanger, circulating water pump, heat exchanger cooler, and circulator pump.



# vacuum cooker

Model: NV 3000



<b>Model:</b>	<b>NV 3000</b>
<b>A: length, mm</b>	2 115
<b>B: width, mm</b>	1 661
<b>C: height, mm</b>	3 280

## Advantages:

**The high quality of the finished product.** Thanks to the special form of the cooking vessel, the processes of moisture removal and caramelisation take place as efficiently as possible, thereby reducing the cooking time of the confectionery mass and therefore improving the quality of the finished product.

**Vacuum execution allows cooking and water evaporation at lower temperatures,** eliminating scorching and overcooking of the product. The finished product has a natural rich flavor with maximum preservation of flavoring substances. There is also the possibility of adding heat-sensitive ingredients.

**Economy.** The excellent performance of heat exchange provides rapid heating that significantly reduces energy consumption for cooking in one batch.

**Ease of use.** Ingredients are conveniently inserted through the top hatch or load fitting. The finished product (thick mass) is conveniently unloaded through the highly hygienic bottom outlet valve.

**Hygiene.** The design of the vacuum caramel cooker is convenient for cleaning and maintenance. It is highly hygienic, with no dead zones. CIP cleaning.

**An automatic control system** provides control over all processes in accordance with prescribed recipes.

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# vacuum cooker

Model: LADIA

model LADIA 100



The Normit batch vacuum cooker 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.

Ladia vacuum cooker is intended for low or high-temperature cooking of a wide range of goods - confectionery, jams, caramel, sauces, including high viscosity and low-liquid products. It can concentrate various extracts and similar ingredients in the food, pharmaceutical and chemical industries.





# vacuum cooker

## Model: LADIA

### Products:

- milk
- egg yolk
- sauces
- puree
- suspensions
- emulsions
- pastes
- cosmetic products

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.

The capability of atmospheric and vacuum cooking makes VAC-U 1900 the ideal solution for a variety of technological tasks.



### Ongoing Processes:

- mixing
- dissolving
- pre-cooking
- cooking
- deaerating
- caramelising
- vacuuming
- tempering

A system of dosed ingredients to be added is supplied. This is not included in basic supply scope and can be offered as option.

### Advantages:

#### **The high quality of the finished product.**

Thanks to the special form of the cooking vessel, the processes of moisture removal and caramelisation take place as efficiently as possible, thereby reducing the cooking time of the confectionery mass and therefore improving the quality of the finished product.

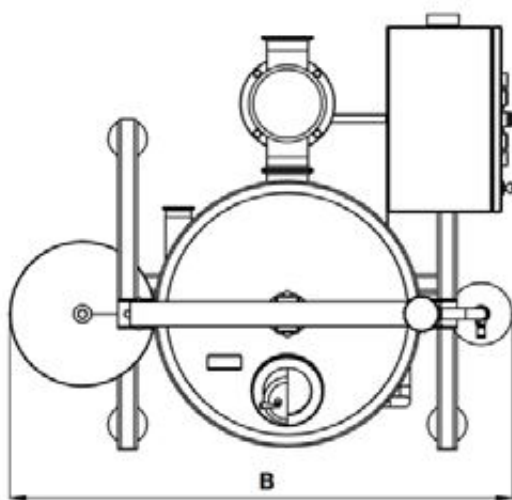
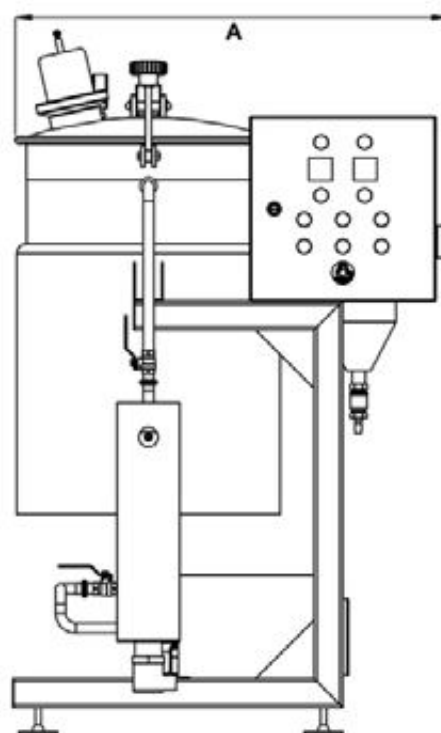
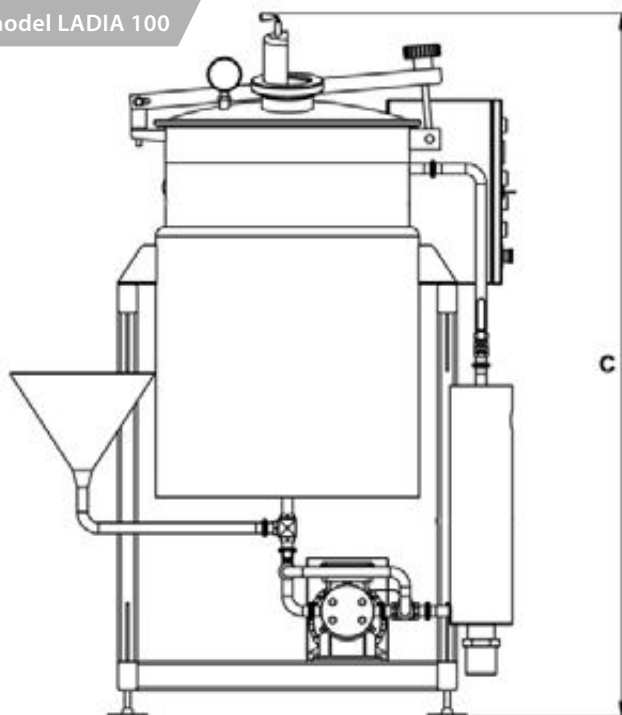
#### **Vacuum execution allows cooking and water evaporation at lower temperatures,**

eliminating scorching and overcooking of the product. The finished product has a natural rich flavor with maximum preservation of flavoring substances. There is also the possibility of adding heat-sensitive ingredients.

# vacuum cooker

Model: LADIA

model LADIA 100



Model:	LADIA 100
A: length, mm	900
B: width, mm	1 040
C: height, mm	1 450

**Economy.** The excellent performance of heat exchange provides rapid heating that significantly reduces energy consumption for cooking in one batch.

**Ease of use.** Ingredients are conveniently inserted through the top hatch or load fitting. The finished product (thick mass) is conveniently unloaded through the highly hygienic bottom outlet valve.

**Hygiene.** The design of the vacuum caramel cooker is convenient for cleaning and maintenance. It is highly hygienic, with no dead zones. CIP cleaning.

**An automatic control system** provides control over all processes in accordance with prescribed recipes.

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## vacuum cooker

Model: VAC-U 1 900

**The Normit batch vacuum cooker 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.

The capability of atmospheric and vacuum cooking makes VAC-U 1900 the ideal solution for a variety of technological tasks.

## Ongoing Processes:

- mixing
- dissolving
- pre-cooking
- cooking
- deaerating
- caramelising
- vacuuming
- tempering

A system of dosed ingredients to be added is supplied. This is not included in basic supply scope and can be offered as option.

## Soft And Smooth Caramel

The design and form of the vacuum cooker was developed in collaboration with leading process engineers with years of practical experience in the production of toffee and caramel masses.

This succeeded in achieving the optimal in the processes of moisture removal and caramelization. The finished product has a smooth homogeneous structure.





# Applications:

- caramel
- toffee mass, condensed milk
- fudge
- gum base
- fillings
- jellies
- marmalades
- mixes of soft varieties of sweets



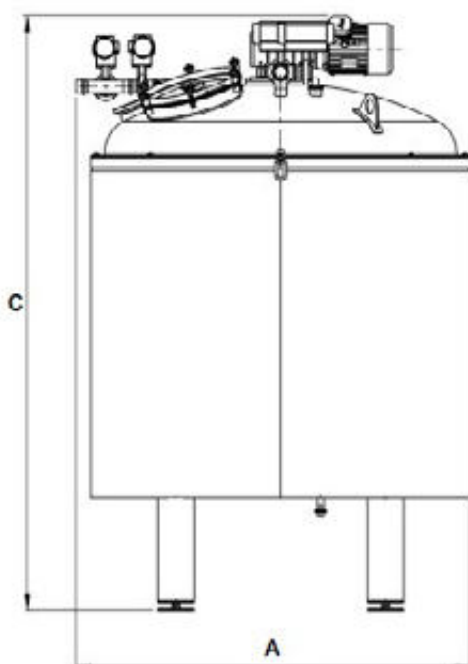
## Can be equipped with all necessary equipment to complete the production cycle:

- Storage tanks for ingredients (syrup, condensed milk ...)
- Sugar syrup cooking plants
- Measuring tanks
- Mixer units
- Dosers and more.

Our experience in manufacturing process equipment for the production of caramel, toffee and jelly masses allows us to offer customers full cycle equipment with various levels of automation, including fully automated lines with minimal operator involvement.

The heat transfer medium can be: steam, thermal oil or heated water.

A: length, mm	1 681
B: width, mm	1 786
C: height, mm	2 485





## Design

The design of the vacuum cooker consists of thermally insulated cylindrical vessel equipped with an agitator with scrapers specially shaped for effective mixing of viscous products and dissolving ingredients. The cooker's cover is equipped with a hatch to insert ingredients, processing fittings according to the customer's specifications. There is also an inspection glass, connecting fittings for CIP system, a vacuum gauge, a vacuum controller and steam condenser.

At the bottom of the vacuum 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.

The basic configuration includes a temperature sensor, gauge and torch lights.

The vacuum cooker VAC-U 1900 comes complete with a vacuum station and condensate recovery system.

## Advantages:

- **The high quality of the finished product.** Thanks to the special form of the cooking vessel, the processes of moisture removal and caramelisation take place as efficiently as possible, thereby reducing the cooking time of the confectionery mass and therefore improving the quality of the finished product.
- **Vacuum execution allows cooking and water evaporation at lower temperatures,** eliminating scorching and overcooking of the product. The finished product has a natural rich flavor with maximum preservation of flavoring substances. There is also the possibility of adding heat-sensitive ingredients.
- **Economy.** The excellent performance of heat exchange provides rapid heating that significantly reduces energy consumption for cooking in one batch.
- **Ease of use.** Ingredients are conveniently inserted through the top hatch or load fitting. The finished product (thick mass) is conveniently unloaded through the highly hygienic bottom outlet valve.
- **Hygiene.** The design of the vacuum caramel cooker is convenient for cleaning and maintenance. It is highly hygienic, with no dead zones. CIP cleaning.
- **An automatic control system** provides control over all processes in accordance with prescribed recipes.

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## vacuum cooker

Model: VC

100 / 350 / 600

The vacuum cooker is used for heating, cooking and mixing the product. It is ideal for cooking jams, marmalades, syrups, sauces, creams and other products.

## APPLICATION:



- Jelly candies

- Jams

- Marmalades



- Syrups

- Sauces

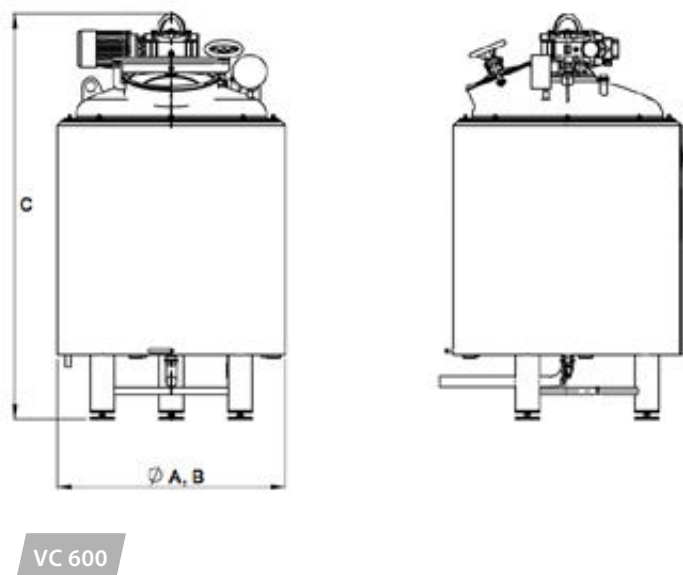
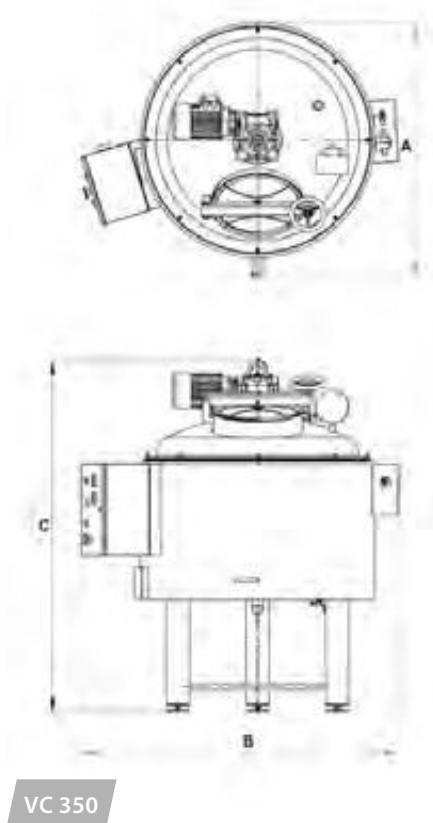
- Creams



## Design

- Boiler consists of double jacket with insulation, heating is provided by heating elements. The boiler is equipped with two temperature sensors, an oval manhole and an analogue vacuum manometer.
- The boiler contains a vacuum unit which generates a vacuum. The vacuum unit ensures better efficiency by reducing the boiling point of the fluid, thereby requiring less heat and less power for heating.
- The plant consists of individual vacuum cooking chamber in which the product is alternately cooked, which ensures an uninterrupted supply of the cooked mass to the dispenser. Components are loaded by means of a vacuum through a hopper set at a convenient height, which makes the operator's work much easier and removes any need for additional lifts or tippers.
- The special design of the cooking chamber ensures ideal cooking, moisture removal, mixing, and dissolving of all ingredients.
- The cooking chamber are equipped with a specially-designed agitator with individual scrapers, which continually and effectively clean the inner walls of the chamber of any product, does not allow burning, and ensures even heating through the entire volume of product.
- The vacuum-cooking product allows removing excess moisture with low energy costs, and it ensures the color, taste and smell of the product are retained to the greatest possible degree. The lower cooking temperature in a vacuum allows you to use heat-sensitive ingredients in cooking, and you can also prepare confectionery where you don't want sugar to caramelize and change the color.
- The cooked mass is unloaded by means of a pump.





Model	100	350	600
Geometric volume, L	100	350	600
A: length, mm	850	1 257	1 200
B: width, mm	710	1 567	1 200
C: height, mm	1 300	1 730	1 950

## Advantages:

- High product quality is ensured due to fast cooking at low temperature. **The color, taste, and smell of the product is preserved.**
- Effective mixing and dissolving, a small amount of additives are uniformly distributed through the entire volume of product.
- There are no dead zones that don't get mixed, and heat is applied evenly.
- Components are conveniently loaded from the working platform by means of a vacuum.
- **It's easy to unload** the ready product with a pump (or another variant at the customer's request).
- **It's affordable** and has low maintenance costs. It uses the least possible energy for cooking the product.
- **The model is complemented by a vacuum sample valve** that allows you to taste the product during cooking without losing the vacuum pressure.
- **Included is also the dosing table**, which allows you to add various ingredients to the cooking process.

## Features:

- The plant is manufactured entirely from AISI304 stainless steel for the food industry and has teflon scrapers.
- The cooking chamber have a specially-designed shape for optimal cooking.
- It features improved specially-designed scrapers.
- It's compact – all parts are optimally located within a small amount of space, and the layout is convenient for operators.
- It's hygienic and can be easily cleaned by connecting to a CIP system. There are no areas where product can accumulate or which are inaccessible for cleaning.
- Steam, electrical, or gas heating.
- The vacuum generator is included in the set.

## vacuum cooker

Model: VAC-U 1 000

The Normit batch vacuum cooker 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.**

The capability of atmospheric and vacuum cooking makes VAC-U 1 000 the ideal solution for a variety of technological tasks.

## Ongoing Processes:

- mixing
- dissolving
- pre-cooking
- cooking
- deaerating



- caramelising
- vacuuming
- tempering



A system of dosed ingredients to be added is supplied. This is not included in basic supply scope and can be offered as option.

## Soft And Smooth Caramel

The design and form of the vacuum cooker was developed in collaboration with leading process engineers with years of practical experience in the production of toffee and caramel masses.

This succeeded in achieving the optimal in the processes of moisture removal and caramelization. The finished product has a smooth homogeneous structure.

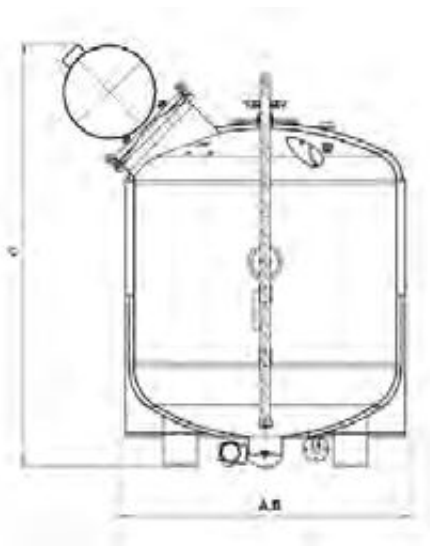
### Can be equipped with all necessary equipment to complete the production cycle:

- Storage tanks for ingredients (syrup, condensed milk ...)
- Sugar syrup cooking plants
- Measuring tanks
- Mixer units
- Dosers and more.

Our experience in manufacturing process equipment for the production of caramel, toffee and jelly masses allows us to offer customers full cycle equipment with various levels of automation, including fully automated lines with minimal operator involvement.

The heat transfer medium can be: steam, thermal oil or heated water.





A: length, mm	1 388
B: width, mm	1 388
C: height, mm	1 892



## Design

The design of the vacuum cooker consists of thermally insulated cylindrical vessel equipped with an agitator with scrapers specially shaped for effective mixing of viscous products and dissolving ingredients. The cooker's cover is equipped with a hatch to insert ingredients, processing fittings according to the customer's specifications. There is also an inspection glass, connecting fittings for CIP system, a vacuum gauge, a vacuum controller and steam condenser.

At the bottom of the vacuum 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.

The basic configuration includes a temperature sensor, gauge and torch lights.

The vacuum cooker VAC-U 1000 comes complete with a vacuum station and condensate recovery system.

## Advantages:

- The high quality of the finished product.** Thanks to the special form of the cooking vessel, the processes of moisture removal and caramelisation take place as efficiently as possible, thereby reducing the cooking time of the confectionery mass and therefore improving the quality of the finished product.
- Vacuum execution allows cooking and water evaporation at lower temperatures,** eliminating scorching and overcooking of the product. The finished product has a natural rich flavor with maximum preservation of flavoring substances. There is also the possibility of adding heat-sensitive ingredients.
- Economy.** The excellent performance of heat exchange provides rapid heating that significantly reduces energy consumption for cooking in one batch.
- Ease of use.** Ingredients are conveniently inserted through the top hatch or load fitting. The finished product (thick mass) is conveniently unloaded through the highly hygienic bottom outlet valve.
- Hygiene.** The design of the vacuum caramel cooker is convenient for cleaning and maintenance. It is highly hygienic, with no dead zones. CIP cleaning.
- An automatic control system** provides control over all processes in accordance with prescribed recipes.





## vacuum cooker

### Model: SweetStuff 200

SweetStuff 200 is intended for low or high-temperature cooking of a wide range of goods - confectionery, jams, caramel, sauces, including high viscosity and low-liquid products. It can concentrate various extracts and similar ingredients in the food, pharmaceutical and chemical industries.





## Examples of use:

- Jams
- Sauces
- Various types of confectionery assortments
- Oriental sweets



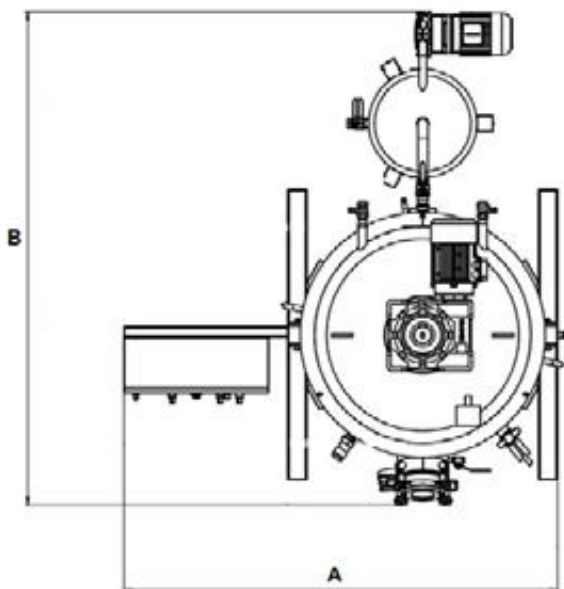
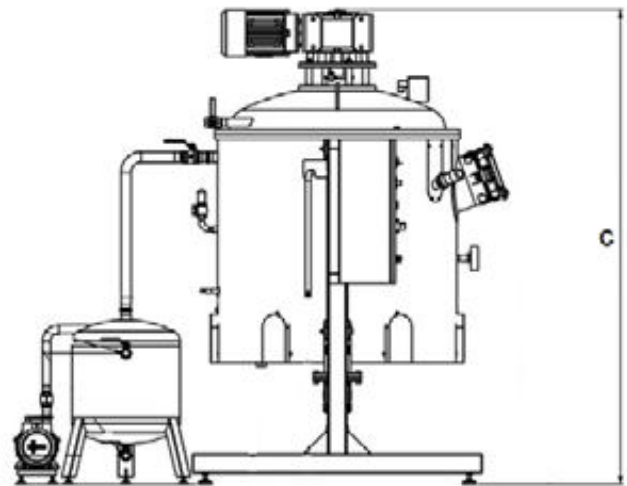
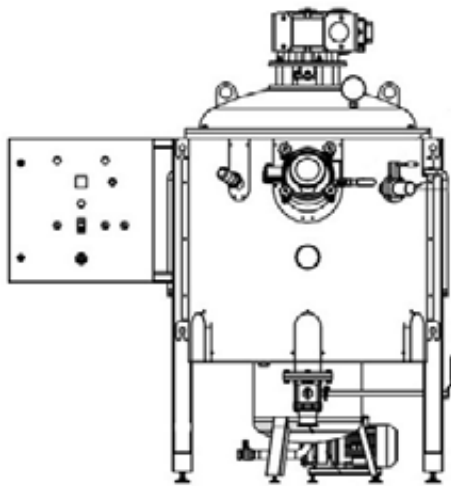
## BENEFITS:

- High evaporation efficiency.
- Product cooking takes a minimum amount of time.
- The machine is compact and occupies a minimum of space.
- Ability to choose the desired temperature - Evaporation process starts at 40 °C, it is possible to evaporate even at temperatures up to 115 °C when caramelization of the product is required.
- Ability to work with a viscous product.
- Even mixing, heat treatment, and simple unloading.



# Construction of the equipment:

- An integrated system of forced condensation.
- The mixing device is an enhanced agitator developed specifically to mix high-viscosity products that tend to stick. The stirrer is double-sided and is supplied with a teflon scraper. It mixes the product in the cooking process and when switched to reverse rotation, it helps to unload the finished product.
- A built-in screw can be supplied for unloading the finished viscous product.
- Vacuum generation system is included.
- SweetStuff 200 is developed either with electric or steam heating.



A: length, mm	1 800
B: width, mm	2 055
C: height, mm	1 980

