



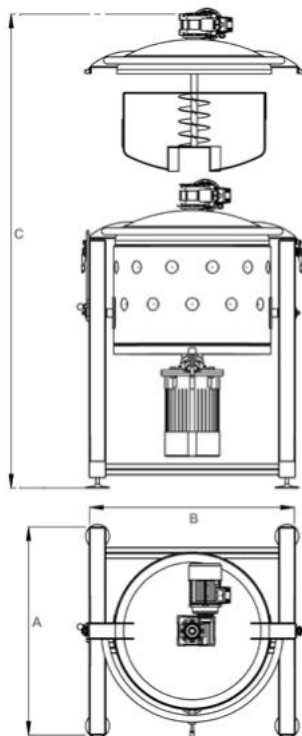
atmospheric cutter

Model: Normit CUT 150

It is the ideal solution for medium-size production.

Regulator ensures easy operation of Normit CUT 150 and allows natural management and tracking of all process parameters such as the temperature of the product, the speed and processing time.

Adjustable, producing high-quality results, it can be implemented in many sectors in the food industry, such as confectionery, chocolate, ice cream, food, bakery or ready meals.



Suitable products:

- melted cheese
- thermal cottage cheese
- filled confectionery, desserts
- cream, whipped cream
- fruit smoothie
- vegetable puree
- minced meat



Model	CUT 150
A: length, mm	1 600
B: width, mm	1 200
C: height, mm	1 950

Design:

- The device has a hygienic construction - no dead zones.
- The mixer is specially designed to help mixing of the knives.
- The equipment is vertically tiltable - the construction is made to allow the agitator to move vertically.
- The container is designed so it can be tilted.
- The tiller is multi-level and the container is fitted with a lower valve (without a blind zone).
- The draw of the container is aimed by gas struts, so the operation is simple.

Simple and versatile

Normit CUT 150 is a multi-functional cutter /mixer. It is able to produce a wide range of food products instantly with high quality results.

The Normit technology is efficient and convenient: it enables running of various production processes such as cutting, mixing, crushing, refining and emulsifying different types of food product in a single unit.

Normit CUT 150 standard version is equipped with a special tank cavity for hot or refrigerated fluid, which is beneficial

when cooking up to 95°C or for cooling the product indirectly and effectively.

Using the optional temperature control system, uniform and mild cooking is possible, preserving the natural smells and flavours of the ingredients.

Normit CUT 150 can also be implemented in other industries such as herbal, chemical and cosmetic sectors for crushing, emulsions and making creams.

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cutter mixer

Model: CUT 150

**The Normit technology is efficient and convenient:
running of various production processes such as
cutting, mixing, crushing, refining and emulsifying
different types of product in a single unit.**



Suitable products:

- melted cheese, cottage cheese
- filled confectionery, desserts
- cream
- fruit smoothie
- vegetable puree

Universal use

Normit CUT 150 is a multi-functional cutter /mixer. It is able to produce a wide range of food products instantly with high quality results. The equipment is intended mainly for use in the food industry. Normit CUT 150 can also be implemented in other industries such as herbal, chemical and cosmetic sectors for crushing, emulsions and making creams.

cutter mixer

Model: CUT 150

Adjustable mixer / cutter

Adjustable, producing high-quality results, it can be implemented in many sectors in the food industry, such as confectionery, chocolate, ice cream, food, bakery or ready meals.



Optional temperature control system

Normit CUT 150 standard version is equipped with a special tank cavity for hot or refrigerated fluid, which is beneficial when cooking up to 95°C or for cooling the product indirectly and effectively. Using the optional temperature control system, uniform and mild cooking is possible, preserving the natural smells and flavours of the ingredients.



Features:

- The mixer is specially designed to help mixing of the knives.
- The equipment is vertically tiltable - the construction is made to allow the agitator to move vertically.
- The container is designed so it can be tilted.
- The tiller is multi-level and the container is fitted with a lower valve (without a blind zone).

Tilting and unloading system

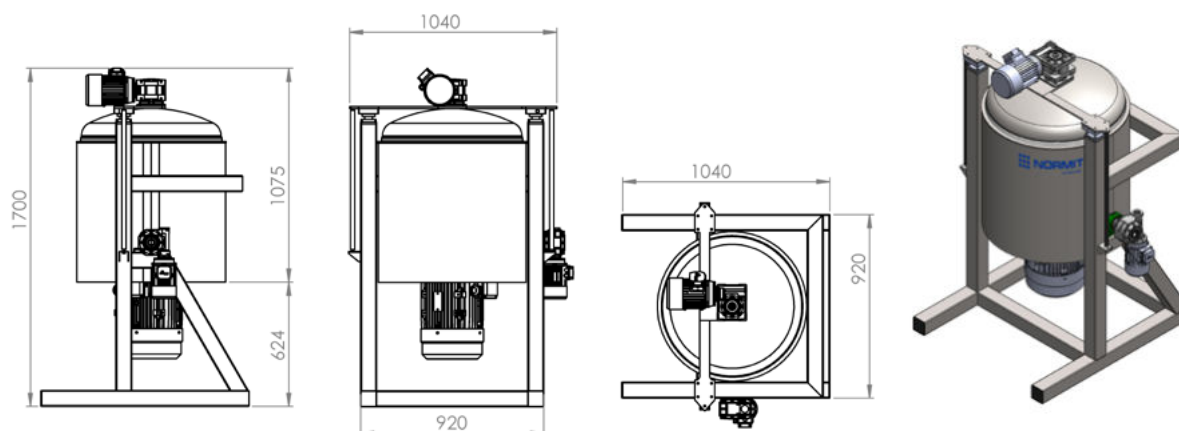
The installation capacity is equipped with a special "jacket" for heating / cooling and a system for tilting and unloading the product. Regulator ensures easy operation of Normit CUT 150 and allows natural management and tracking of all process parameters such as the temperature of the product, the speed and processing time.



cutter mixer

Model: CUT 150

Technical drawings



Model	CUT 150
Working volume, l	150
Installed power, kW	12
The angle of inclination of the working capacity, °	90
Height with open lid, mm	2427
Width / length, mm	1251/1040
Weight, kg	359
Material	AISI304

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vacuum cutter ProfiCut

ProfiCut is a universal plant for manufacturing a wide range of products. All operations are performed sequentially in a single plant starting from raw materials input to the finished product unloading.

Grinding, mixing, and heating are applied **under the vacuum** to prevent oxidation, reduce the temperature of the product, thus retaining its taste and flavor and giving it an attractive appearance.

ProfiCut is a complete and versatile work tool that cooks, concentrates, kneads, refines, cuts, mixes, homogenises, pulverises various types of food products.



It is a universal plant for manufacturing a wide products range, such as:

- processed cheeses
- heat-treated curd
- desserts, creams, foams
- baby nutrition
- sweet cake creams
- pastry
- meat products
- NUT pastes
- marzipan
- sauces and dressings
- vegetable and fruit puree
- soups

Product that contains a whole food processing philosophy in one machine. "



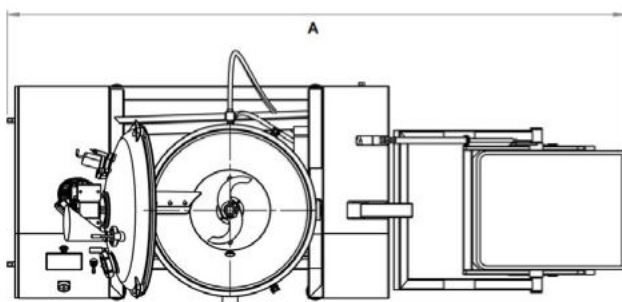
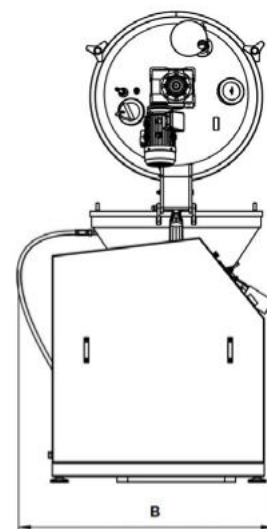
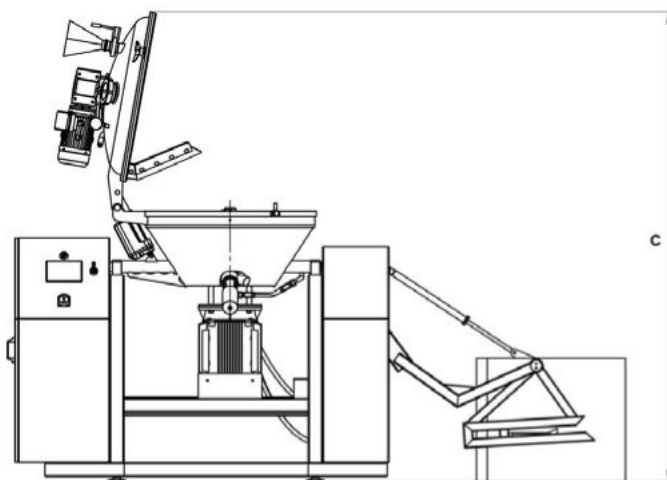
Design

The design of the ProfiCut plant consists of a working vessel mounted on the frame with pivoting supports.

The operating bowl is equipped with a jacket for heating and cooling. Heating the product is also possible by the direct steam injection. The integrated knife grinding head with direct drive from the motor (or gearbox on request) is located at the bottom of the operating vessel. There is a low-speed reversing agitator on the cover of the bowl, which delivers a delicate mixing of the product and a uniform heat exchange between the walls of the working container and a product, using a special form of scrapers.

Features:

- **Universal application.** All the operations are carried out progressively in one plant. The plant is a replacement of a grinder, mixer, emulsifier, dissolver and pasteurizer.
- Compact.
- Low costs for batch manufacturing.
- Stably **high-quality of finished product.**
- Comfortable products loading.
- Complete products unloading during tilting a receptacle or through drawing off a valve.
- **Hygienic design** in accordance with requirements of FDA, simple cleaning and technique maintenance.



Geometric volume, L	130
A: length, mm	3 442
B: width, mm	1 416
C: height, mm	2 617



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laboratory cutter

Models: CUT LAB 50/40



Laboratory cutter is designed for uniform grinding, emulsification and mixing of food, cosmetic and pharmaceutical products, chemical mixtures, with the addition of oil, dyes, concentrates or liquid flavors. This equipment is especially designed for small production or performing tests before production. Designed for batch production, without heating, with using vacuum.



laboratory cutter

Models: CUT LAB 50/40



Easily removable knives

In the cutter, the knives are removed in a few seconds and thus they can be washed and replaced very quickly.

Highly homogeneous mixing in a short time

The compactness of this unique laboratory cutter allows you to save the production area, the presence of knives provides a highly homogeneous mixing in a short time.



Products:

- melted cheeses
- milk products
- confectionery fillings
- creams
- fruit smoothie
- vegetable puree
- pastes
- sausage masses
- nuts in ground form
- pet food

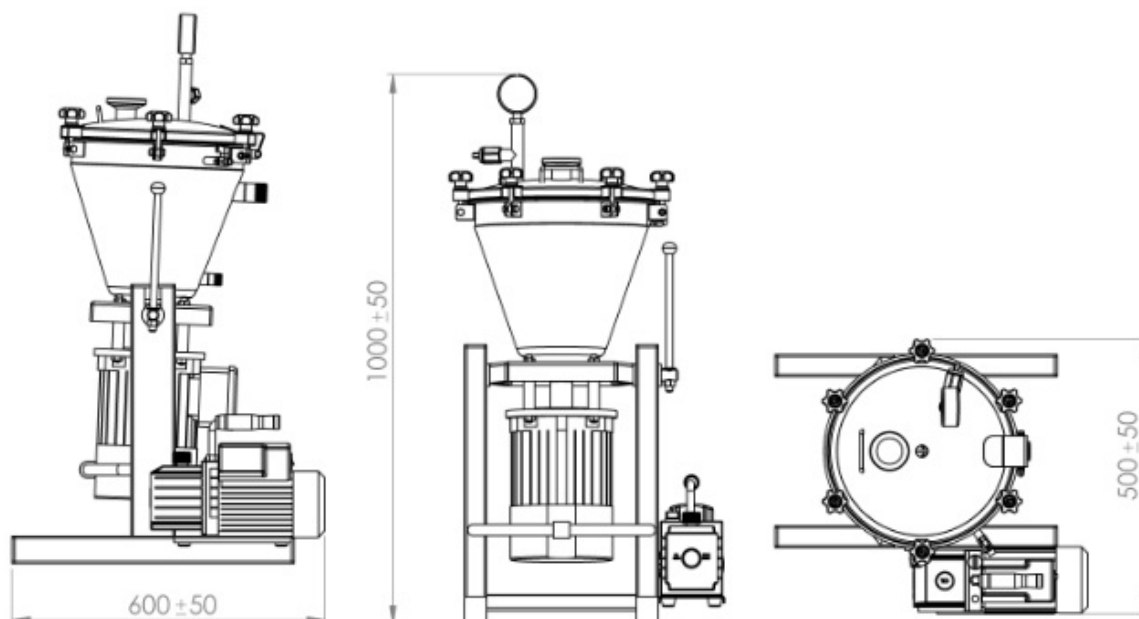
Areas of application:

- food industry
- chemical industry
- pharmaceutical industry
- cosmetic industrial



laboratory cutter

Models: CUT LAB 50/40



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

geometric volume	8l
pump power	1,5 kW
knives kW	0,75
weight kg	57



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vegetable cutter

Model: EasyCut

Vegetable cutter Normit EasyCut is designed for cutting various types of vegetables and fruits. Cutting thickness is adjustable and depends on the type of disc used. Cutting machine is designed for slicing, shredding and grating.

How it works:

In the cutting chamber of the cutter, the rotor is in the shape of a disc. The disc is equipped with two knives that are at an angle to each other. The vegetables fall between the rotating knives, where they move through the walls of the chamber thanks to the centrifugal force, they get gradually cut and moved to the exit.

Advantages:

Enhances cut quality: cutter delivers constant, enhanced quality of cutting. The cutting head distributes precise shreds.

Enhanced food safety: Thanks to the extraordinary sanitary design, the cutting head is very easy to clean.

High quality blades: Blades are made in-house, using high-quality materials, they stay sharper for longer period of time and are affordable. They are also very easy to replace which makes them cost-effective.

Productivity up to 500 kg / hour

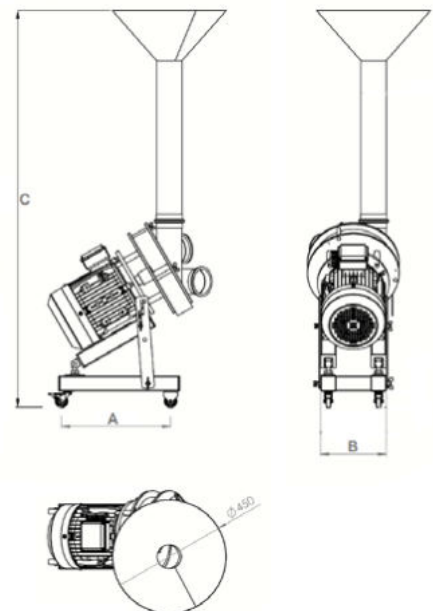
Cutting angle 30 °

Thickness of the products after cutting 1.0 mm or 2.0 mm – depending on the disc ordered

Material: AISI304



Model	Easy Cut
A: length, mm	906
B: width, mm	432
C: height, mm	1 225



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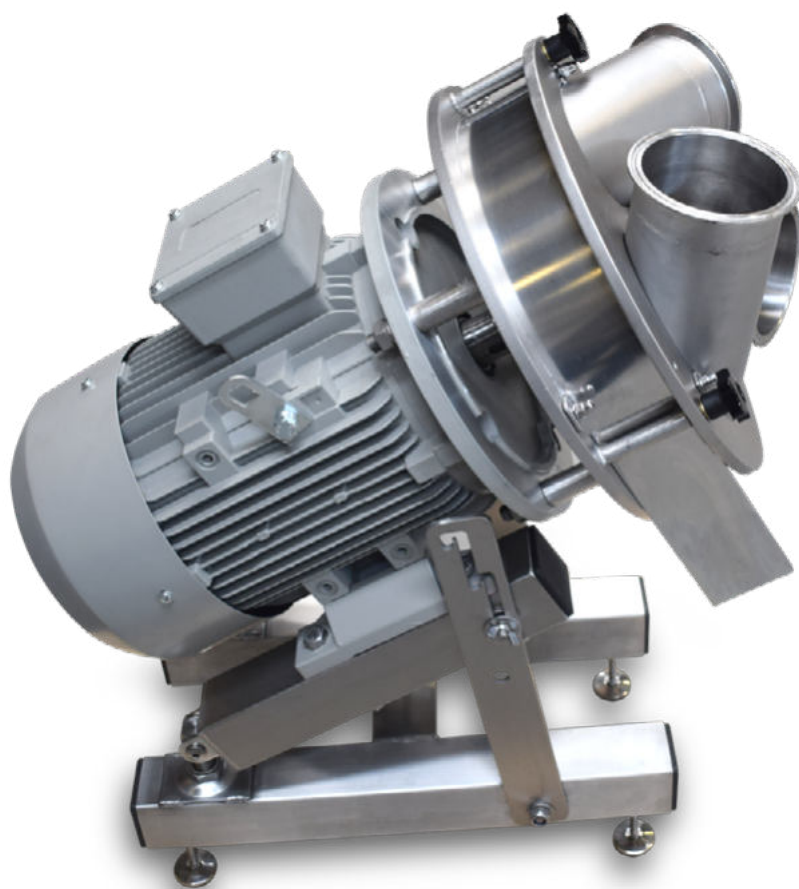
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vegetable cutter

Models: EasyCut

Vegetable cutter with adjustable cutting thickness, blades very easy to replace which makes them cost-effective.



NORMIT

our ideas work

Suitable products:

- vegetable
- potatoes
- carrots
- beet
- radish
- parsley

Replacable cutting discs

Vegetable cutter Normit EasyCut is designed for cutting various types of vegetables and fruits. Cutting thickness is adjustable and depends on the type of disc used. Cutting machine is designed for slicing, shredding and grating.

vegetable cutter

Models: EasyCut

High quality blades

Blades are made in our factory, using high-quality materials, they stay sharper for longer period of time and are affordable. They are also very easy to replace which makes them cost-effective.



Advantages:

- **Enhances cut quality:** cutter delivers constant, enhanced quality of cutting. The cutting head distributes precise shreds.
- **Enhanced food safety:** Thanks to the extraordinary sanitary design, the cutting head is very easy to clean.



Technical features:

- Productivity up to 500 kg / hour
- Cutting angle 30 °
- Thickness of the products after cutting 1.0 mm or 2.0 mm - depending on the disc ordered
- Vegetables are cut to natural diameter max 100 mm
- Material: AISI304

How it works

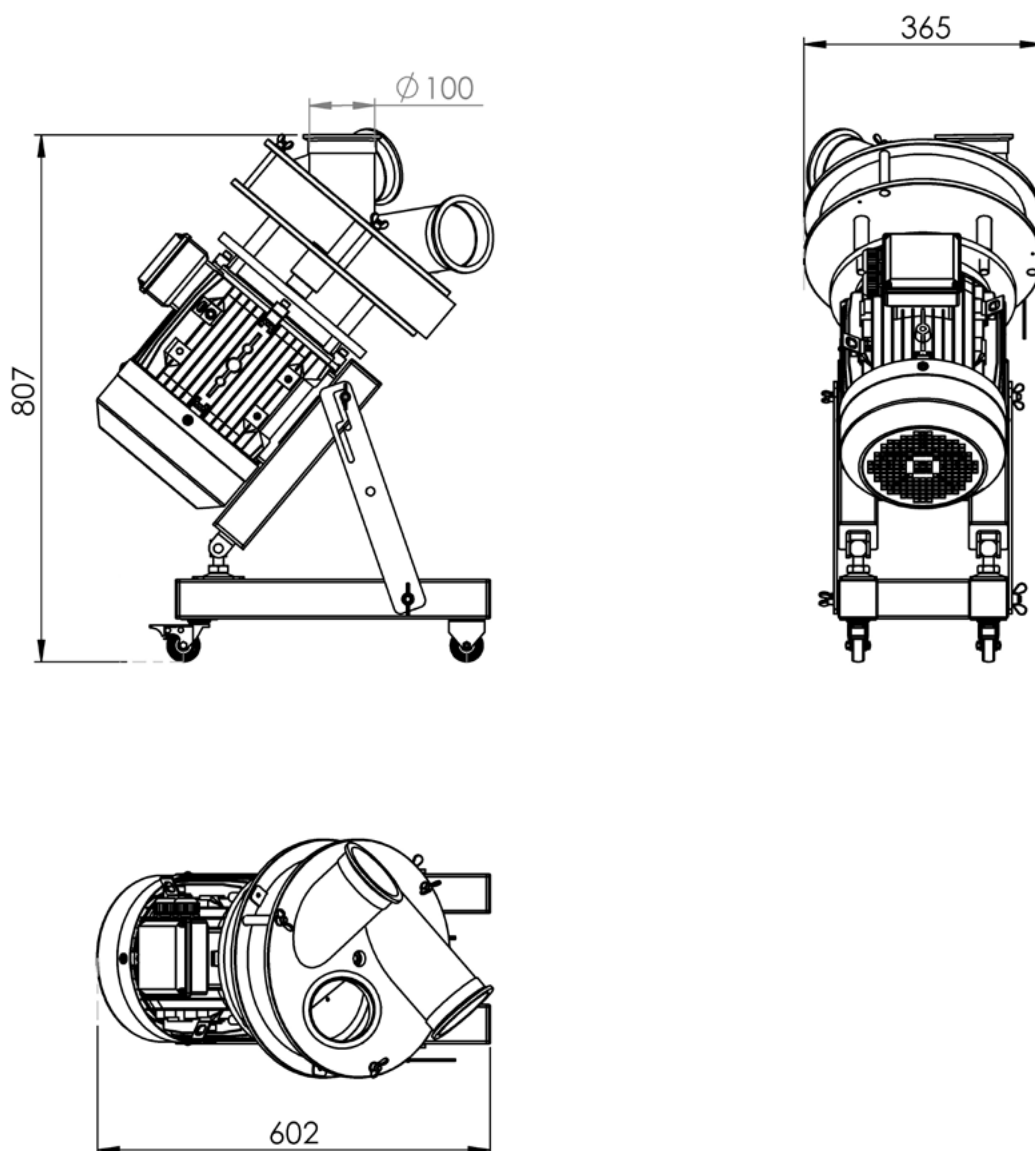
In the cutting chamber of the cutter, the rotor is in the shape of a disc. The disc is equipped with two knives that are at an angle to each other. The vegetables fall between the rotating knives, where they move through the walls of the chamber thanks to the centrifugal force, they get gradually cut and moved to the exit.



vegetable cutter

Models: EasyCut

Technical drawings



Model	EasyCut
Lenght, mm	602
Width, mm	365
Height, mm	807
Productivity	500 kg/h

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