



Normit CH Light

65 / 130 / 270 / 400 / 670 / 800 / 950 / 1 300 / 2 700 / 3 300

Normit CH Profi

65 / 130 / 300 / 400 / 670 / 800 / 1 300 / 2 700 / 3 300 /

creaming honey machine

The Normit CH plants are a universal high-performance system, which, thanks to its modular design and a wide range of options, can be used for producing cream honey, both in large as well as in small quantities, and regardless of the quality of the initial product.

All versions of the Normit CH plant feature an automatic control system, which allows programming the particular mode of honey processing that you require.



The Light version

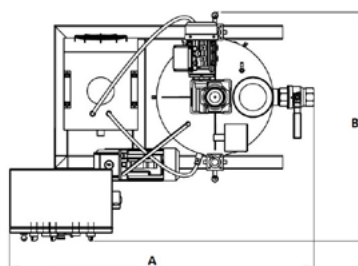
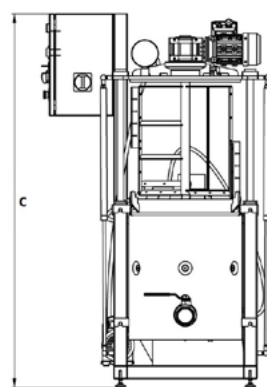
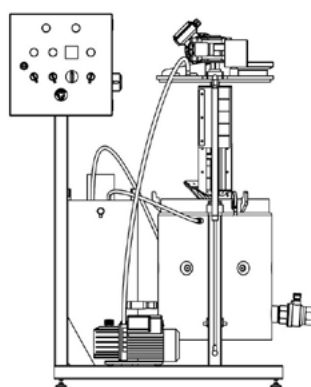
The CH Light plant is intended for carrying out controlled crystallization of melted honey at atmospheric pressure. The Light version is a professional equivalent of the majority of plants for producing creamed honey, which are aimed at individual beekeepers and honey processors that process honey in small quantities. Although the plant has a low price and small output, it has been designed for intensive operation mode. Honey is crystallized in a special mixing mode with a specially-shaped agitator, with subsequent cooling of the honey

and maintaining its temperature at the desired level. The automatic control system alternates the mixing and idle modes so that the optimal crystallization is achieved.

The cooling device and the automatic control system are included in the set. The Light+ series agitator is also equipped with special scrapers, which intensify the process of heat exchange between the product and the cooling agent, as well as ensuring an ideally uniform distribution of crystals that are formed inside the entire volume of product.

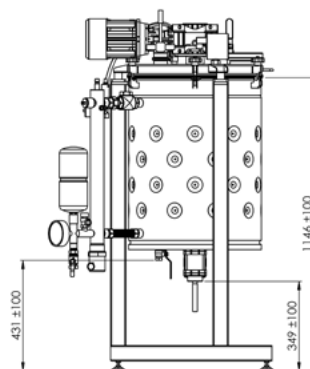
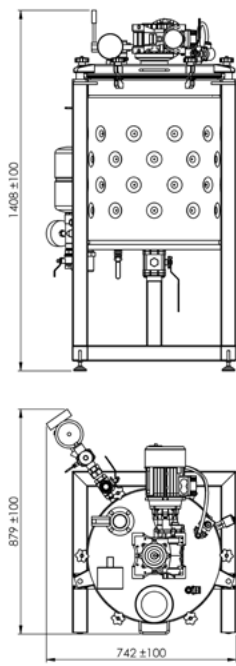


Normit CH 65

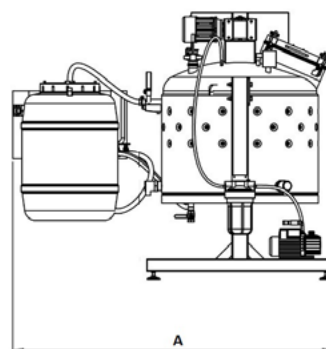
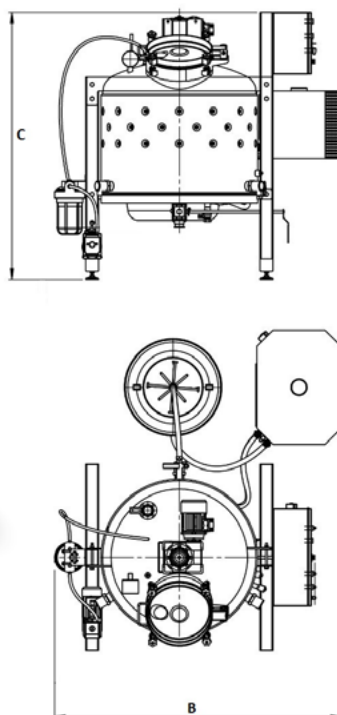




Normit CH 130



Normit CH 400



The Profi version

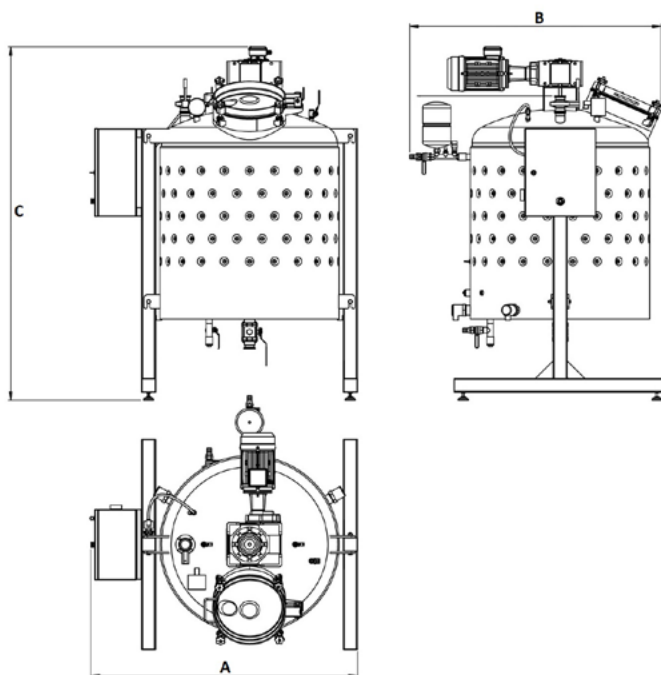
The **Profi version** of the Normit CH plants allows producing creamed honey on an industrial scale thanks to the significant reduction in crystallization time. The Profi model features all the options of the Medium model, as well as a vacuum system, which allows reducing the time of preparing creamed honey to 3.5–4 hours

(crystallization only, not including preliminary processing).

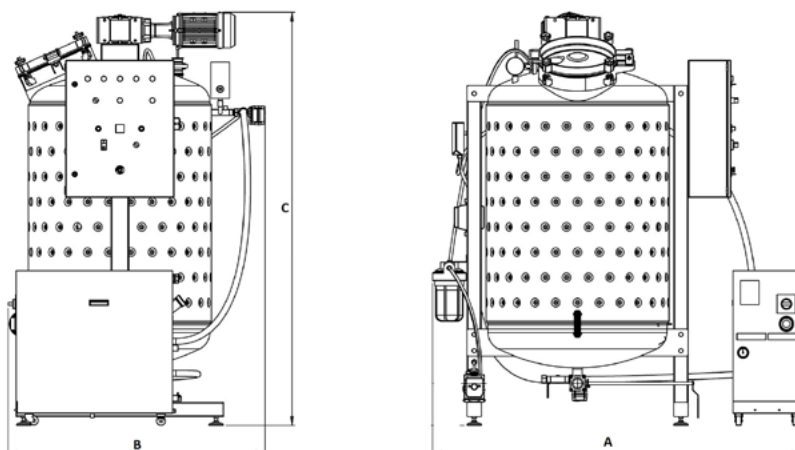
The Profi model allows air inclusions to be efficiently eliminated from the product, which in turn facilitates the formation of crystals at the necessary size, and significantly increases the shelf life of the creamed honey that is prepared.



Normit CH 800

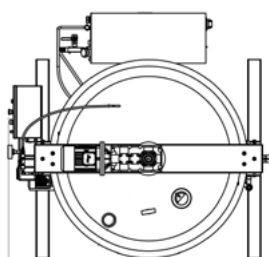
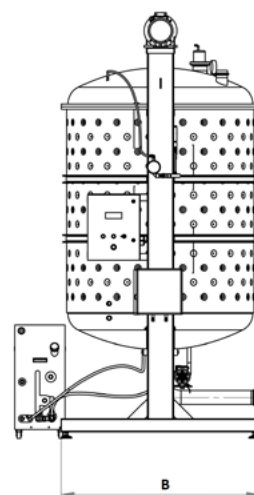
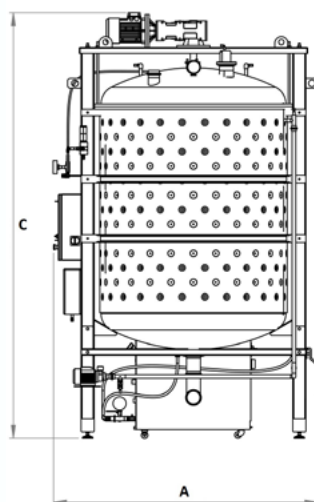


Normit CH 1300





Normit CH 2700, 3000



Advantages

- Only in creaming machines Normit process lasts only a few hours.
- Do not need special facilities, everything you need is already built into the machine.
- Installation is very compact and allows you to pre-dissolve the honey, and there are models working under vacuum.
- Possible to produce a cream-honey, even with the addition of various components such as berries, nuts, dry juice and others.
- Stable crystallized structure of the finished product.
- More product resistance to delamination.
- The equipment is manufactured in our factory in Slovakia with the performance of components manufactured in Europe only.

| Model: CH Profi | 65 | 130 | 300 | 400 | 670 | 800 | 1 300 | 2 700 | 3 300 |
|-----------------|-------|-------|-------|-------|-------|-------|-------|-------|-------|
| Batch load, kg | 65 | 130 | 300 | 400 | 670 | 800 | 1 300 | 2 700 | 3 300 |
| A: length, mm | 1 120 | 742 | 1 600 | 1 985 | 1 500 | 1 514 | 1 700 | 2 350 | 1 900 |
| B: width, mm | 850 | 879 | 1 200 | 1 780 | 1 290 | 1 428 | 1 600 | 1 675 | 2 000 |
| C: height, mm | 1 380 | 1 408 | 1 950 | 1 665 | 2 100 | 2 707 | 2 500 | 2 590 | 3 400 |

| Model: CH Light | 65 | 130 | 270 | 400 | 670 | 950 | 1 300 | 3 300 |
|-----------------|-------|-------|-------|-------|-------|-------|-------|-------|
| Batch load, kg | 65 | 130 | 270 | 400 | 670 | 950 | 1 300 | 3 300 |
| A: length, mm | 1 300 | 1 550 | 1 700 | 1 700 | 1 500 | 1 900 | 1 550 | 1 900 |
| B: width, mm | 900 | 775 | 925 | 1 500 | 1 290 | 1 600 | 1 600 | 2 000 |
| C: height, mm | 1 430 | 1 660 | 1 740 | 1 920 | 2 100 | 2 150 | 3 900 | 3 400 |



NORMIT FOOD, s. r. o.
Pezinská cesta 5104
901 01 Malacky, SLOVAKIA

Skype:
manager.normit

Telephone number:
+421 902 400 321

E-mail:
sales@normit.com

Web:
www.normit.com

honey vacuum creaming machine

Models: CH 2500 Profi

**Professional vacuum honey creaming system
for large or small honey producers, regardless
of the initial product.**



Automatic control system

Normit CH 2500 plant feature an automatic control system, which allows programming the particular mode of honey processing that you require.

Universal high-performance system

The Normit CH plants are a universal high-performance system, which, thanks to its modular design and a wide range of options, can be used for producing cream honey, both in large as well as in small quantities, and regardless of the quality of the initial product.

honey vacuum creaming machine

Models: CH 2500 Profi

Reduction in crystallization time

The Normit CH plants allow producing creamed honey on an industrial scale thanks to the significant reduction in crystallization time. The Profi model features all the options of the Medium model, as well as a vacuum system, which allows reducing the time of preparing creamed honey to 3 hours (crystallization only, not including preliminary processing). In compare to other creaming machines, that take 72 hours.



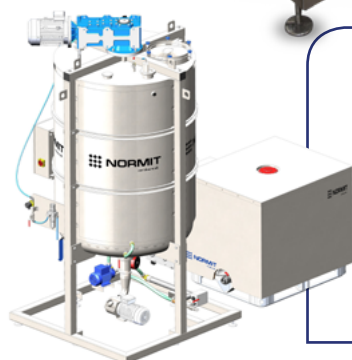
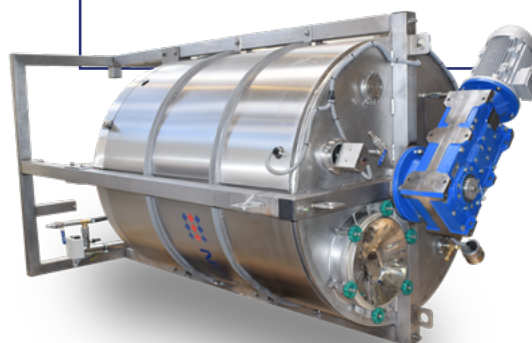
Increased shelf life of the creamed honey

The Profi model allows air inclusions to be efficiently eliminated from the product, which in turn facilitates the formation of crystals at the necessary size, and significantly increases the shelf life of the creamed honey that is prepared.



Optional accessories:

- Chiller
- Mixing vessel



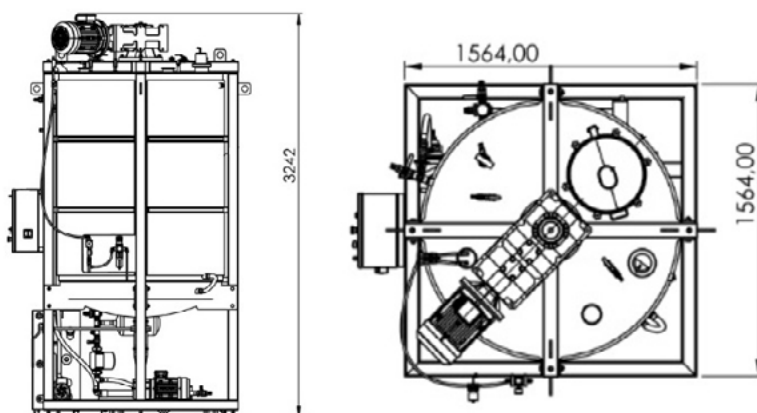
Controlled crystallization of melted honey

The CH plant is intended for carrying out controlled crystallization of melted honey. The honey is crystallized in a special mixing mode with a specially-shaped agitator, with subsequent cooling of the honey and maintaining its temperature at the desired level. The automatic control system alternates the mixing and idle modes so that the optimal crystallization is achieved.

honey vacuum creaming machine

Models: CH 2500 Profi

Technical drawings



| MODEL | CH 2500 Profi |
|------------------------|------------------------------------|
| Honey batch, kg | 3750 (1.5 kg/l) |
| Installed power kW | 33.5 kW |
| Height, mm | 3242 |
| Width, mm | 1564 |
| Modification | Profi (heating + cooling + vacuum) |
| Design | Jacketed, insulated. |
| Pressure in the jacket | up to 0.5 bar |
| Agitator | Frame-type with Teflon scrapers |
| Total volume L | 2500 |



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Pezinská cesta 5104
901 01 Malacky, SLOVAKIA

Skype:
manager.normit

Telephone number:
+421 902 400 321

E-mail:
sales@normit.com

Web:
www.normit.com