

stainless steel single-shell container with stirrer

Model: MC 5000



Stainless steel container with stirrer is a single-shell stainless steel vessel made of high quality stainless steel AISI 316Ti, 4 mm thick, reinforced lid with a DN 500 socket and a motorless stirrer and anchor and bearing gearbox. It is designed for use in the chemical and pharmaceutical industries, as well as for disposal of wastewater after CIP cleaning in a wide range of industries.



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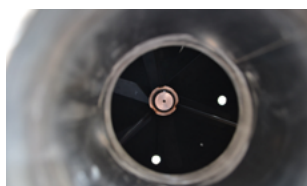
This system eliminates the need for services from third-party companies that deal with disposal of such waste and allows you to implement this process within your own production.

The ACAL plant consists of the neutralization reactor, the reagent dosing system, the control system, and level gage, valves and fittings. In some cases additional collection equipment is supplied to store and mix wastewater before it is neutralized. If the wastewater contains solid inclusions, the system is supplemented with a tank in which coarse particles and sand can precipitate.

The reactor-neutralizer is supplied with an agitator as well as with a pump.



It is also possible to add a recovery block to use the energy of hot wastewater in an industrial process at the customer's facility.



DEPENDING ON THE COMPOSITION AND VOLUME OF WASTE, THERE ARE TWO OPTIONS FOR OPERATING THE SYSTEM:

1. Neutralization by mixing acidic and alkaline wastewater
2. If it is not possible to get a neutral solution by mixing the available acidic and alkaline solutions, neutralization is carried out by adding a reagent. When dealing with small amounts, the reagent is added in liquid form, while for larger volumes (more than 5–7 tons in 24 hours) it is best to add the reagent in powder form.

Model	MC 5000
Material	AISI 316Ti
Volume l	5000
Inner diameter of container mm	2000
Working temperature °C	up to 60
Pressure	atmospheric
Manhole	DN 500 AISI 316L without sealing

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



dissolver

Model: DS

Designed for preparing **high-quality marinades, brines with crystal salt, as well as various syrups with the addition of flavor enhancers and essences in small quantities.** Perfectly suitable for dissolving pectin and other thickeners, as well as similar products.

Suitable products for use:

- marinades
- brines
- dissolving thickeners
- syrups



Design

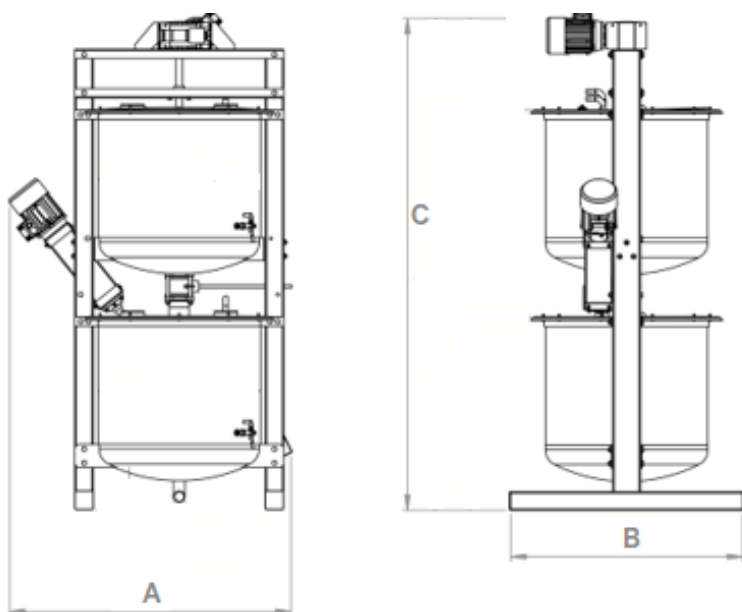
The plant comprises two operating tanks. The first tank (top tank) is designed for intensive dissolving of crystal salt. The tank is equipped with a specially-shaped reinforced mixer, which fully mirrors the shape of the ellipsoid bottom. The specially-designed bottom vent guarantees that there are no dead (unmixed) zones while dissolving, as well as preventing incomplete discharge of the product.

The design of the plant has been developed specifically for convenient loading of ingredients, whether manually or mechanically. The part of the lid that opens for loading ingredients is as large as possible, and the compactness of

the plant (its low height) allows loading ingredients even without a lifter.

The drives of the discharge vents are connected to the central control panel, which allows opening and closing the vents without any need to go to the tanks.

Dissolving plant is made from AISI316L grade stainless steel (or another steel grade upon request) with high anti-corrosive properties. All seams that come in contact with the product are subject to electrochemical passivation for long-term operation with aggressive products.



Model: DS

Volume of the upper tank, L	200
Volume of the lower tank, L	250
A: length, mm	1300
B: width, mm	1500
C: height, mm	1900

How it works

Preparation of the main (primary) brine is carried out in the top tank. After the necessary amount of salt has been dissolved, the solution is poured under the effect of gravity into the bottom tank, into which additional ingredients are then added, such as flavor and aroma additives, essences, etc. These sensitive substances that are prone to evaporation are dissolved with the aid of a separate high-speed turbine mixer.

Thanks to this method of preparation, it is possible to obtain high-quality concentrated brine/marinade with even distribution of flavor and aroma additives, and maximum preservation of properties.

Optionally, the plant can be supplied with a heating jacket (steam or electricity heated), and it can also be assembled without the bottom tank.

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barrel mixer / dispenser

Model: AA 50

The unit is ideal for mixing and liquidising directly in the pot or pan for making cake filling and creams, mayonnaise and other similar product. Designed for frequent use with large production.

Processes

- Constant stirring in containers
- Homogenization
- Pumping
- Dissolving
- Deagglomerating
- Dispersing
- Emulsifying

The Disperser is designed to break out the dry ingredients (pigments, dyes and other materials) in liquid to obtain suspensions, emulsions and pastes with a high degree of dispersion. The blade imparts high shear forces to the ingredients being dispersed, breaking them apart. The dissolver distributes the liquid to solids. High Speed Dispersers are perfect for viscous dispersions.

The system allows three processes:

- immersing of solids in a liquid
- mechanical grinding and separation of particle clusters
- the stabilization of newly formed small cells and preventing their re-flocculation (aggregation).

Process is important for the formation of a homogeneous mixture of a single structure with a stable biological activity.

Principle

To use dissolver, we have to lift him and put the container under the dissolver. The stirring unit is located on the frame of device. The mixing is carried out in a closed device. Motor with gearbox is located centrally. The impeller has an adjustable height. Lifting can be pneumatic, hydraulic or electromechanical.

Controlling

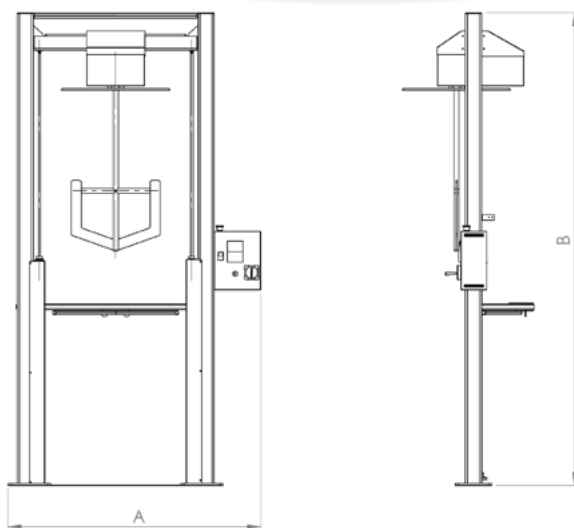
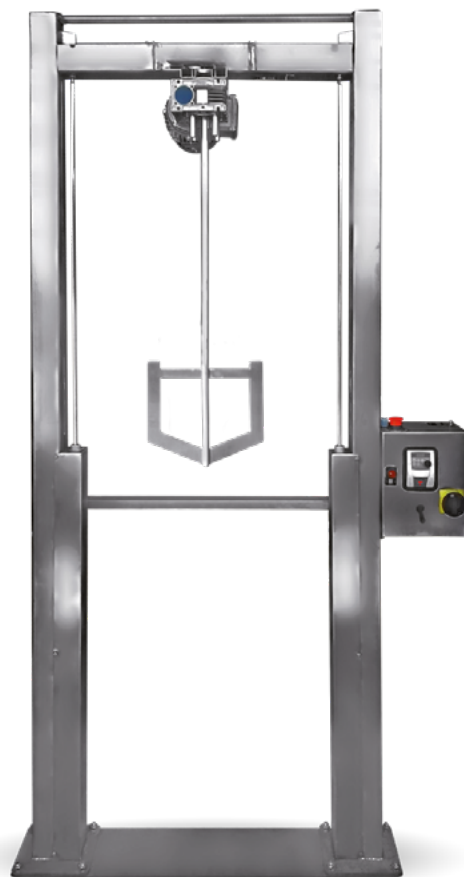
Manual control is designed for simpler machines and technological equipment, which the technological process is not complicated and therefore do not need complicated programming. Simple operation using the ON / OFF.

Benefits:

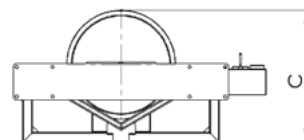
- Versatile - suitable for a wide range of products.
- Universal device .
- Easy to use, easy to cleaning.
- Stainless steel AISI 304, AISI 316.
- The unit is composed designed for batch size from 10-500 L or according the customers needs.
- With a variable by driving motor on frequency conveyor, the speed is continuously adjustable.
- With constant power in the top range of speed and with speed - control, so that disperser is safe against overload.

Options:

- Design to work with vacuum
- Monitoring temperature
- The containers with different size and design, can be provided with jackets for heating or cooling.



Model	AA 50
A: length, mm	670
B: width, mm	1 200
C: height, mm	2 330



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universal dissolver / cooler

Models: AT 500, 1000



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



universal dissolver / cooler

Models: AT 500, 1000



This machine realizes fully distributed mixing work. The contacting parts are made of stainless-steel, and surface are polished treatment.



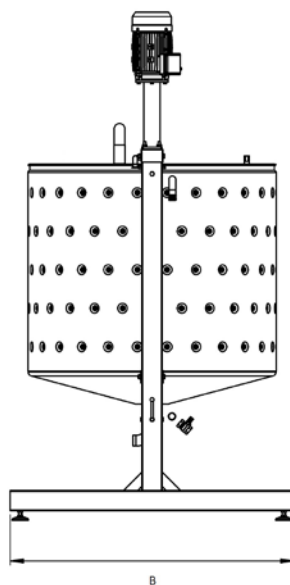
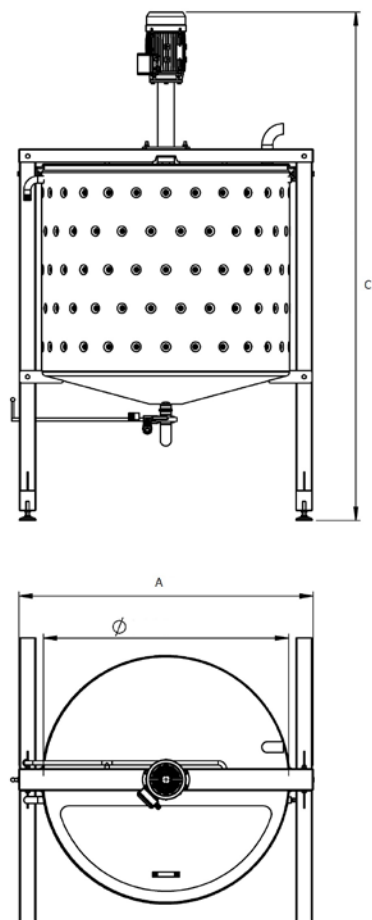
- This disperser is to dissolve, disperse and mix materials with different viscosity.
- By very high peripheral tip speed of the toothed blade, the strong mixing force is generated.



Dissolvers are highly efficient, powerful and reliable machines with the most appropriate construction parameters and various motor powers, optimized for the tasks specified. They can be customised according to customers needs and requirements. With all the offered standard and optional equipment, demands like high performance, stability, working safety, etc. are easily achieved.

universal dissolver / cooler

Models: AT 500, 1000



Model	AT 500	AT 1000
Volume, l	500	1000
Mixer drive, kW	1,5	1,5
Sizes (H / W / L), mm	1874/1170/1000	2085/1400/1400

Dissolver Normit AT 1000l

- Execution: atmospheric
- Material production: AISI316 stainless steel in contact with the product and AISI304 out of contact with the product
- Coolant: yes
- Mixer type: turbine (up to 900rpm)
- Drive power stirrer 1,5kW
- 2 sip-heads: in a set
- Control system: complete

Suitable products:

- paints
- saline solutions
- root solutions
- marinades

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