

# Normit AP 300/1000/2000

tensometric – filling machine



The Normit AP-series fillers are usually installed in a set along with a container for processing honey. The filler consists of a working platform with a tensometric (weight-measuring) system, loading rollers, a dosing system based on an impeller pump, peristatic pump, or piston pump, a piping and valving, and a control system.

The operator brings an empty barrel with a forklift, sets it on the rollers for loading, and brings it to the working platform together with the pallet. The strain gauge is located under the working platform. At the operator's command, the barrel will start to be filled by means of the

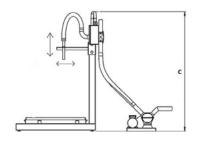
pump, and as soon as the indicators reach the specified weight, the control system gives the command to turn off the pump.

Packaging honey evenly and keeping it in a liquid state is ensured by a continuously running circulation of honey through the collecting or processing vessel (homogenizer, dryer, etc.) and piping. Supplying honey to the filler begins when a discharge valve on the circulation piping opens.

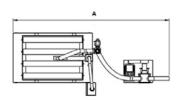
A system for filtering honey can be installed in the piping if needed.

### Advantages

- Durable and reinforced construction.
- Capable of filling different-volume containers with great accuracy.
- Minimal maintenance costs.
- Can be manufactured with different types of pumps at the customer's request.
- System can be worked by a single operator.
- The Normit AP system for filling honey into bulk packaging can be equipped with conveyors for automatically supplying packaging when in automatic operation.
- Multiple drum filling stations can be installed.







Model : AP	300	1 000	2 000
A: length, mm	900	950	1 150
B: width, mm	900	1 030	1 200
C: height, mm	1 000	750	950

NORMIT FOOD, s. r. o.

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MODEL: DPT 80



Designed for accurate feeding and packaging of liquids (viscous, thick, highly viscous, viscous, semi-viscous, dense, and educational compositions) under pressure.. Pressure vessels are often part of a variety of more extensive systems. The advantage of the device is almost no maintenance and long service life. It is distinguished by its high degree of safety and is ideal for pumping explosive mixtures with an extrusion method (displacement).



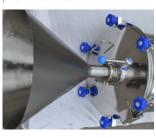


### MODEL: DPT 80





The dosage is secured by means of one filling head.
Control cabinet - with manual pushbutton control.



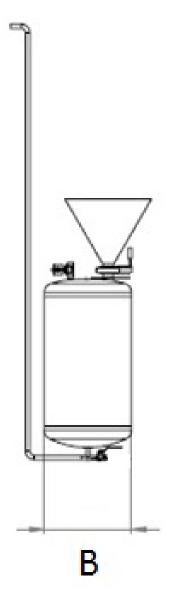
### Areas of use:

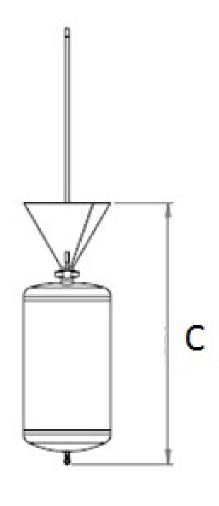
- Food industry
- Pharmaceutical industry
- Cosmetic industry
- Chemical industry
- Production of construction materials and LKM

### Products:

- melted butter
- mayonnaise
- ketchup
- sauces
- sour cream
- kefir
- jam
- shampoo
- gels
- ointment
- oil
- paints
- silicone
- glue
- liquids with high acidity

MODEL: DPT 80







Model	DPT 80
Working pressure	1 Bar
Volume	80 I
Width, B, mm	400
Height, C, mm	1220

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### manual rinsing and filling of kegs

Model: SV 10, 30

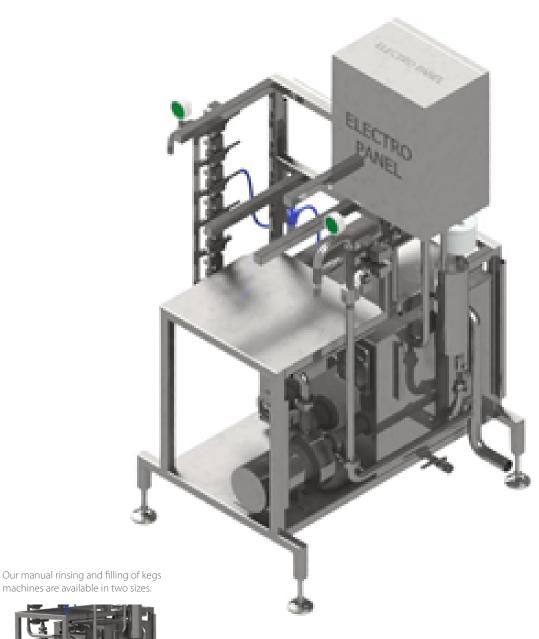


SV 10 and 30 is a machine for manual washing and filling barrels for beer, cider, wine or other beverages. Operating capacity for SV 10: from 7 to 10 barrels per hour, SV30: from 30 to 50 barrels per hour (washing + filling / washing). It is a stainless steel manual device (AISI 304) designed to clean and fill keg with volumes of 15 to 50 liters.



### manual rinsing and filling of kegs

Model: SV 10, 30



The machine is equipped with a sanitizing solution tank, heating spirals, a pump and a control panel for temperature and pump control.



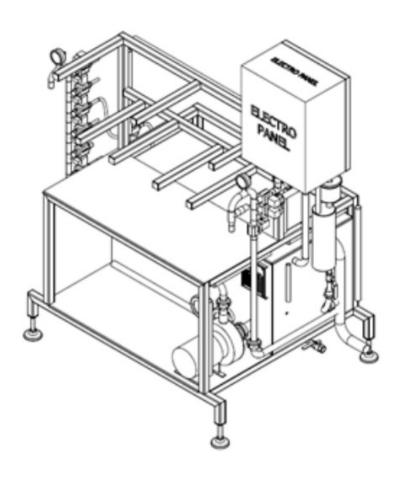
#### The machine works in the following steps:

- 1. emptying of beer,
- 2. barrel depressurization,
- 3. rinsing the barrel with cold water,
- 4. flushing the barrel with disinfectant solution,
- 5. flushing the barrel with cold water,
- 6. sterilization inside the barrel using steam (requires an external steam source);
- 7. Filling the CO2 container,
- 8. fill the barrel with beer.

All cycles 1-8 are handled manualy.

## manual rinsing and filling of kegs

Model: SV 10, 30



Model	SV 10	SV 30	
Width mm	760	1420	
Depth mm	860	965	
Height mm	1400	1900	
Weight kg	110	180	
Electric power	3P 400V / 50Hz 16A		
heating	2 x 2,0 kW	2 x 2,7 kW	
Pump	0,75 kW		
Control Panel	230V / 50Hz		
Allowed working pressure	0,3 – 5 Bar		
Operating capacity	7 to 10 barrels per hour	30 to 50 barrels per hour	

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Models: TDF



Ensuring uniform supply of the product to the packaging and maintaining it in a fluid state is ensured by continuous circulation of the product into the container through the pipeline. If necessary, possible installation in the pipeline filtration systems.

Models: TDF

Product feed to dispenser starts when opened discharge valve located on circulation pipe.



Installation of several metering stations is possible. It is possible to manufacture on the basis of various types of pumps in accordance with the wishes of the customer.

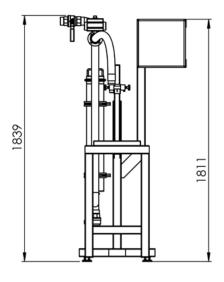


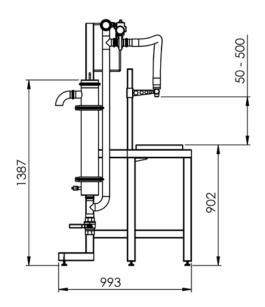


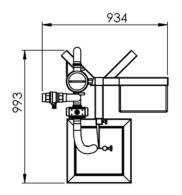
### Benefits and specifications

- Reliable reinforced design
- Ability to fill barrels of various sizes
- High precision
- Minimum maintenance costs
- Installation is serviced by one operator

#### Models: TDF







An installation for dispensing a product into a bulk container of the Normit TDF series can be equipped with conveyors for the automatic feeding of containers for operation in automatic mode.

#### The installation kit includes:

- Pump
- Strain gauge system
- Control system

Model	TDF
Productivity, kg / h to	1000
Installed pump power, kW	1,5
The minimum weight of one batch kg	200

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