

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.



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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

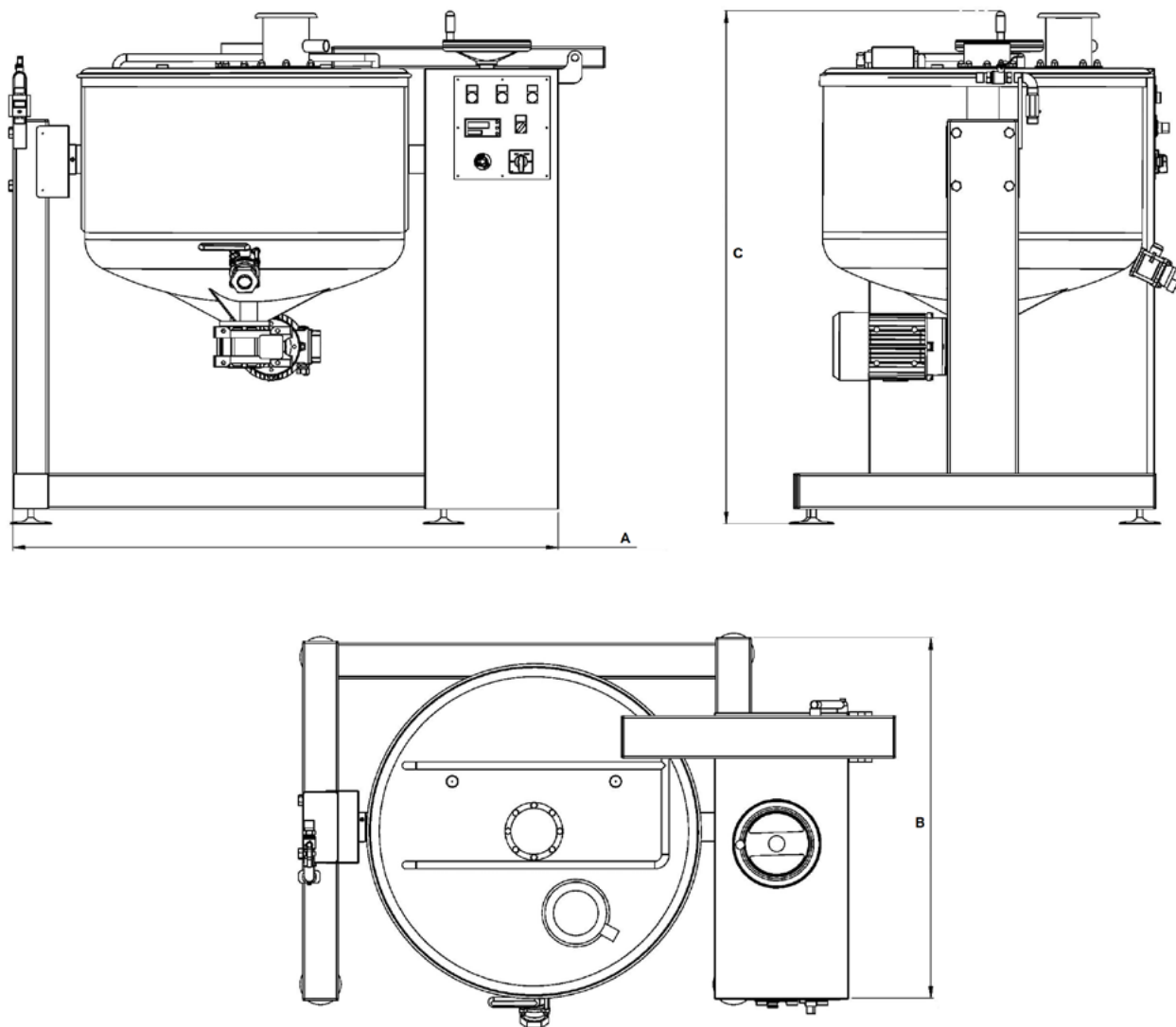


Suitable products:

- 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

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

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