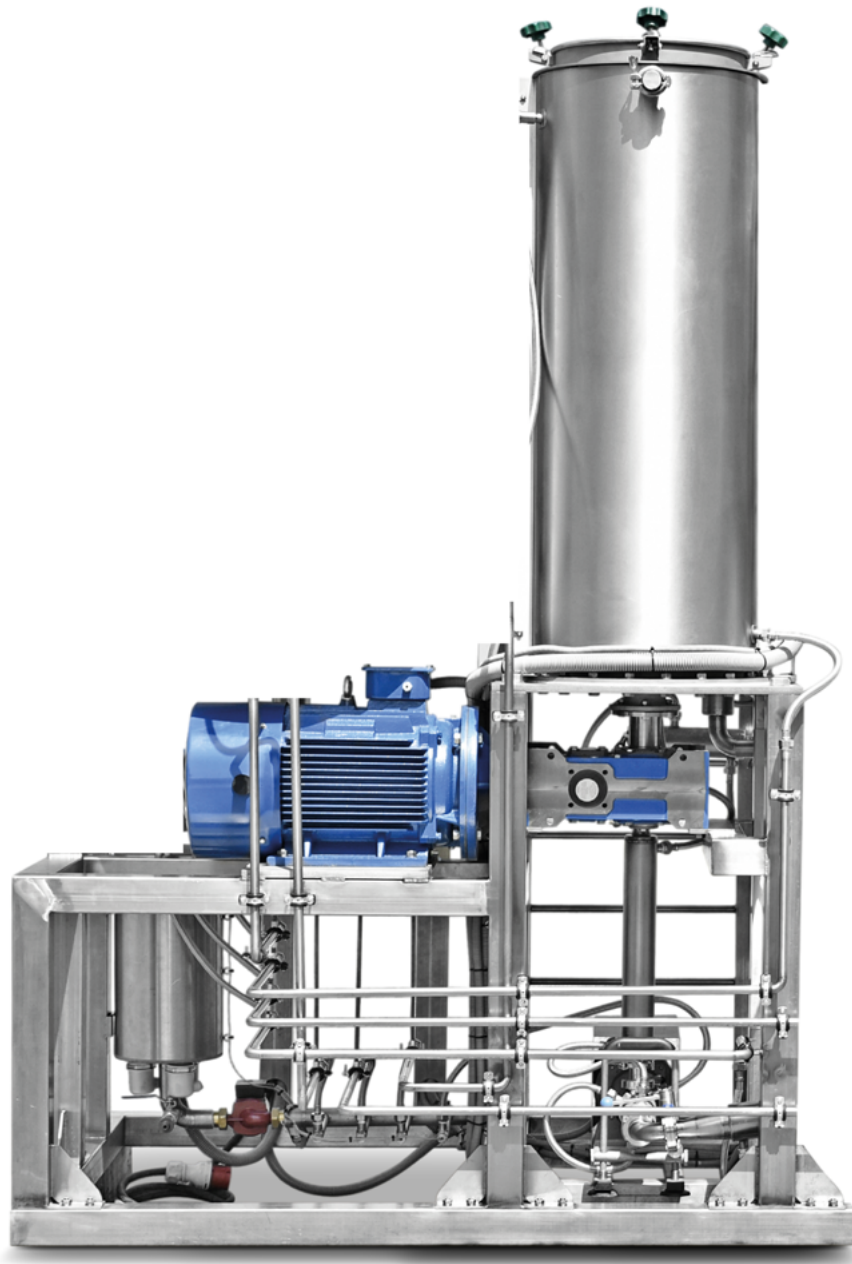


ball mill

Models: VBM 200

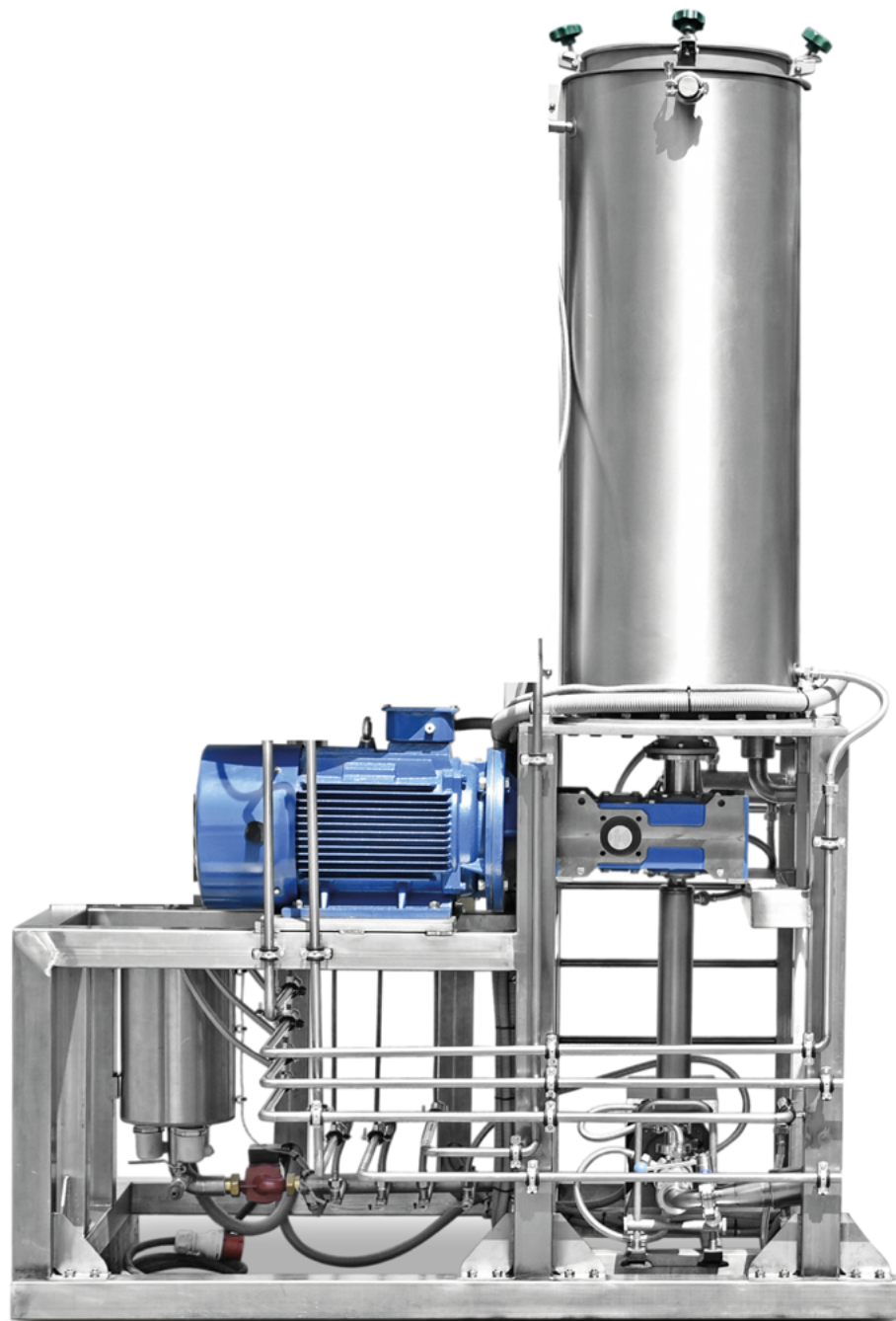


Designed for highly efficient production of chocolate mass, various types of chocolate glazes, nut and chocolate pastes (type Nutella) and similar products. It is a vertical cylindrical tank with a heated jacket, inside of which there is a specially shaped agitator on the shaft. Balls made of highly durable stainless steel are used as a grinding element.



ball mill

Models: VBM 200



Grinding elements: chrome-plated stainless balls 9.5 mm in diameter, 900 kg (not included)



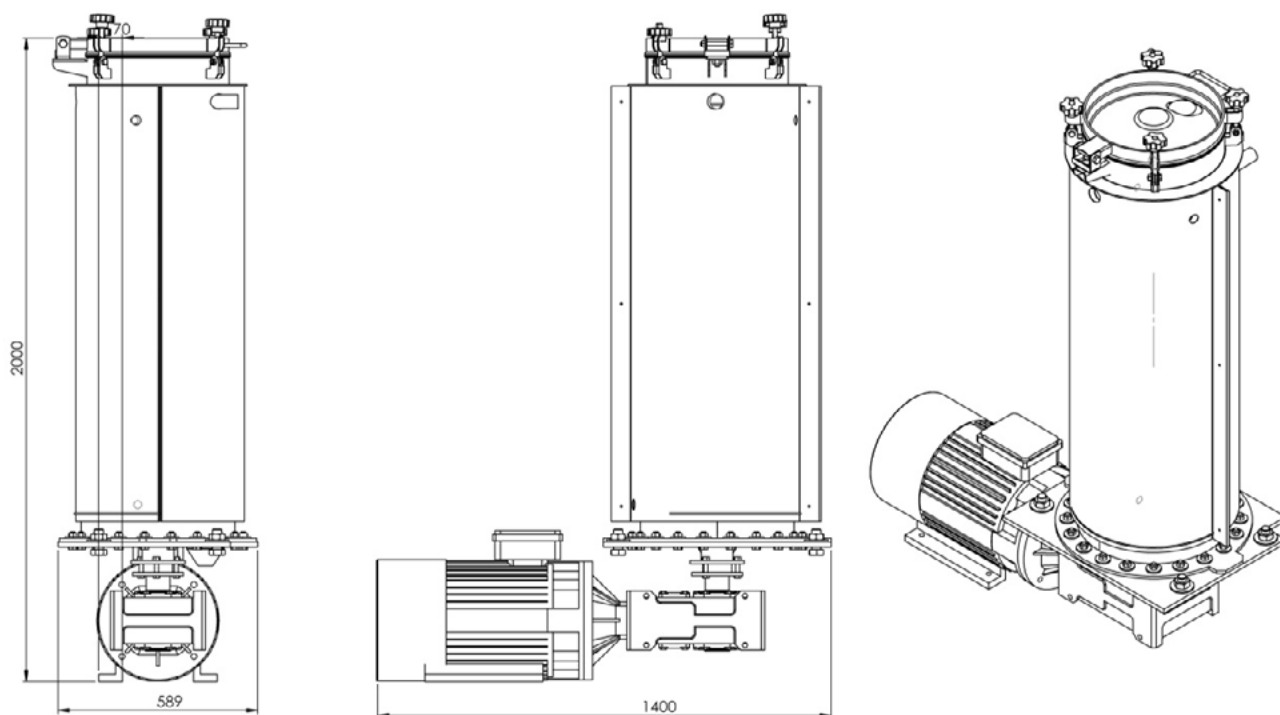
Ball mill is designed for the final grinding of the mass up to 18-25 microns.



The ball mill type is specially designed for the fine grinding and mixing of small batches chocolate, coatings, compounds and bread spreads at lab scale sizes. This ball mill, a low speed agitated type, developed for heat sensitive masses has a unique configuration between grinding shaft, grinding tank and grinding media, giving an optimum use of the grinding efficiency. Ingredients such as fat, sugar, milk powder, cocoa powder, lecithin and dry solids must be filled into the grinding tank first, after this filling is completed, the grinding and / or circulation of the mass starts

ball mill

Models: VBM 200



Model	VBM
Capacity	900 l
Motor power	22 kW
Lenght, mm	1300
Width, mm	740
Height, mm	2600

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colloid mill

Model: NKM

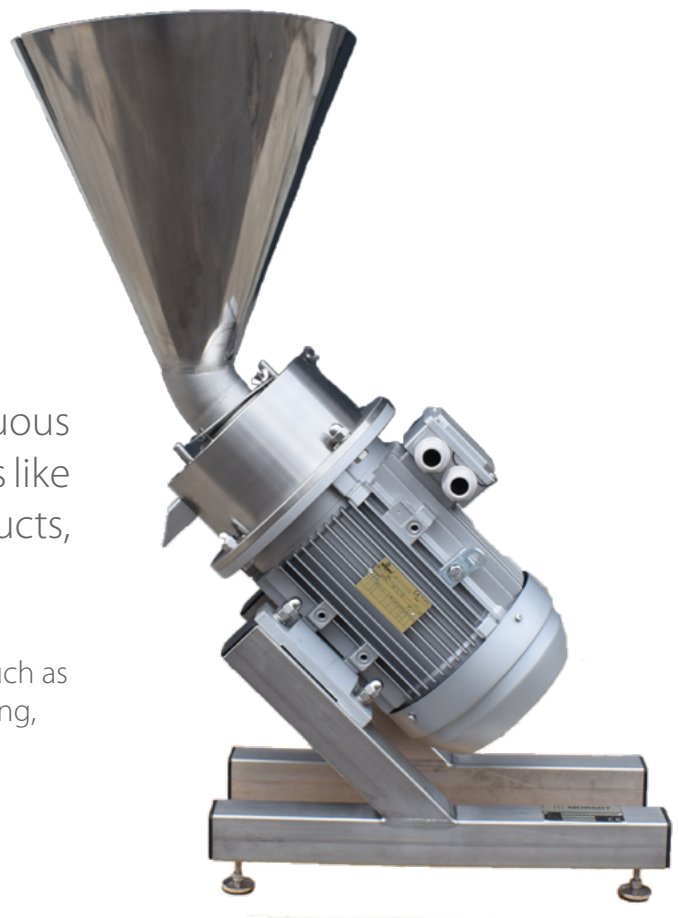
5,5 / 7,5

Is an ideal solution for continuous grinding of particles in suspensions like viscous, semi-hard and hard products, without preliminary grinding.

Colloid mill can be use in various processes such as grinding, homogenising, emulsifying, dispersing, mixing and extraction.

Products:

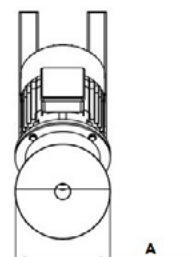
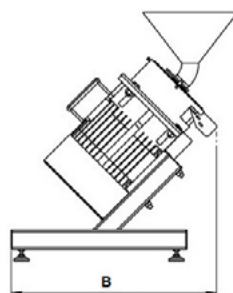
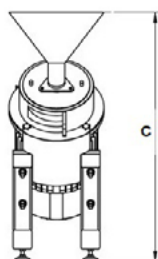
- nuts
- coconut
- seeds
- seasoning
- cocoa beans, soya beans
- meat and fish paste
- sesame



Colloid mill is controlled by a high speed motor, a specially shaped rotor and a stator, which is directly connected to the motor shaft.



A: length, mm	420
B: width, mm	800
C: height, mm	1 240



The high-precision rotor is made from a single piece of high quality stainless steel with the use of state-of-the-art metalworking equipment.

The rotor is equipped with conical teeth, the height of which gradually decreases, which is necessary for consecutive grinding of product down to the last stages of particle reduction.

The colloid mill is equipped with an easily detachable funnel like an easily dismountable stator and rotor for easy cleaning. Feeding of the

product is carried out with the help of a feed-screw, which is included in the basic set.

The 3000 rpm asynchronous, three-phase industrial motor allows the use of a frequency inverter, which improves the efficiency of the process.

A very significant difference between the NORMIT colloidal mill and the analogue mill is the absence of sealing, which allows the device to work without the product (dry running).

Benefits

- adjustable fineness of grinding
- high selfpumped effect
- product recirculation
- the high quality of the finished product
- a wide range of applications
- high quality material
- simple operation
- quick and easy cleaning and maintenance
- easy to install
- simple design
- long life
- high performance
- high hygiene
- low noise

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rotor mill

Model: KM 5,5

Machine suitable for milling and homogenization of soft, medium soft, hard, elastic, material with water content, fat, oil, dry products and many others.



NORMIT

our ideas work

SUITABLE PRODUCTS:

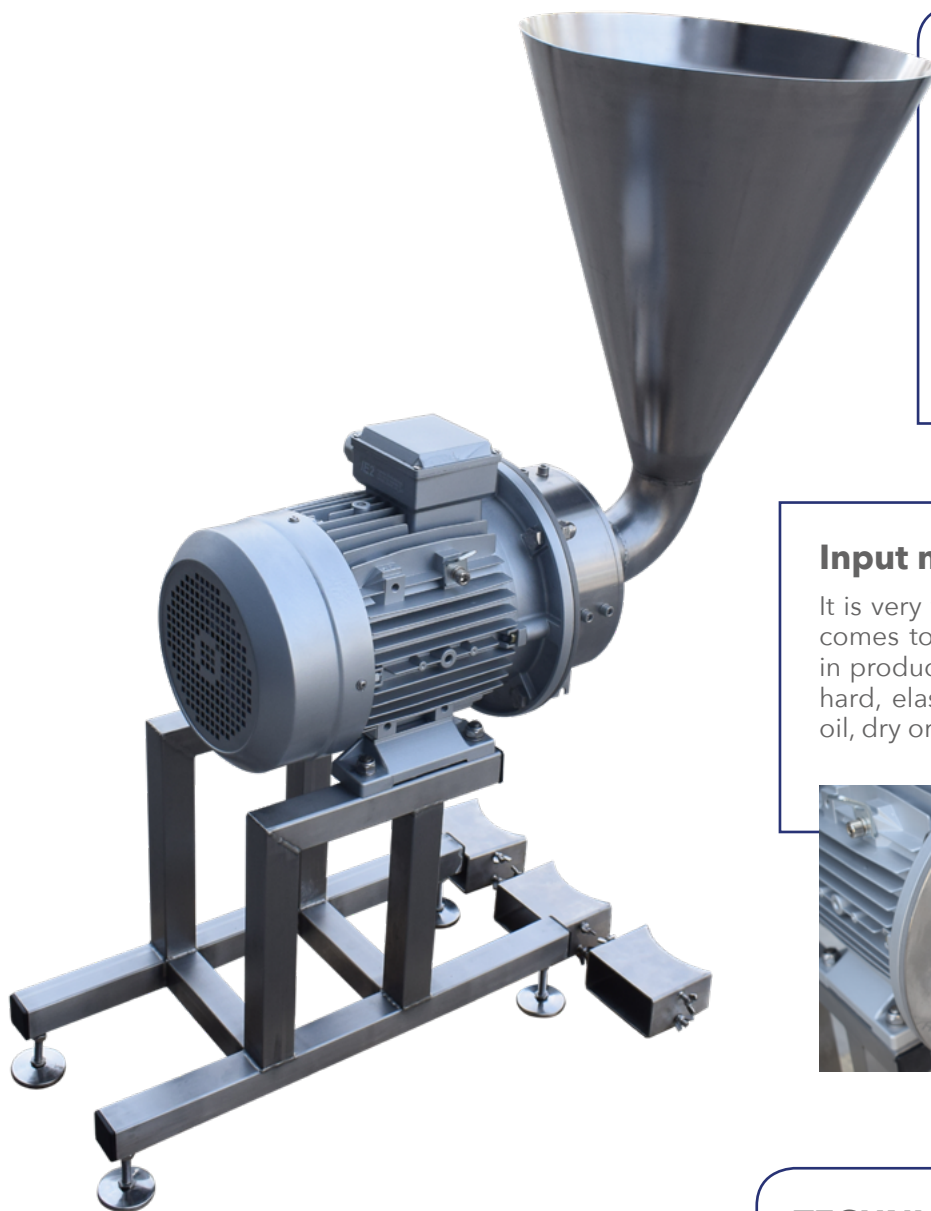
- spices
- sugar
- black pepper
- nuts
- and other powdered products

Powerful and fast

Rotor Mills are ideal for pre-crushing and fine comminution of soft to medium-hard, brittle, fibrous and temperature-sensitive materials in different industries. The product is comminuted at high speed by impact and shearing forces. The final fineness of the product depends on the selected sieve insert. There are different sieve inserts available for different products.

rotor mill

Model: KM 5,5



Field of application

The rotor mill, sometimes known as "knife mill" can be used in many different industries such as biology, medicine, pharmaceuticals, agriculture or food industry.

Input material

It is very versatile machine when it comes to use. Input material used in production can be soft, medium hard, elastic, containing water, fat, oil, dry or containing fibres.



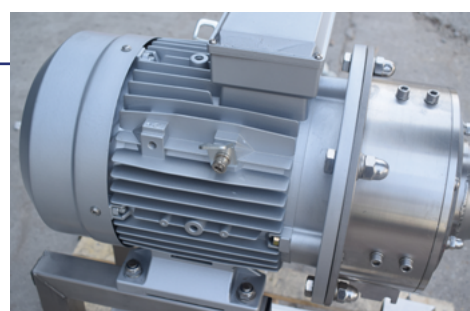
Benefits

- The main benefit is the quick replacement of the sieve - which determines the resulting grain size
- Adjustable rotation speed
- Quick replacement of the components that wear out naturally during grinding
- Big hopper attached
- Machine mobility - on wheels



TECHNICAL FEATURES:

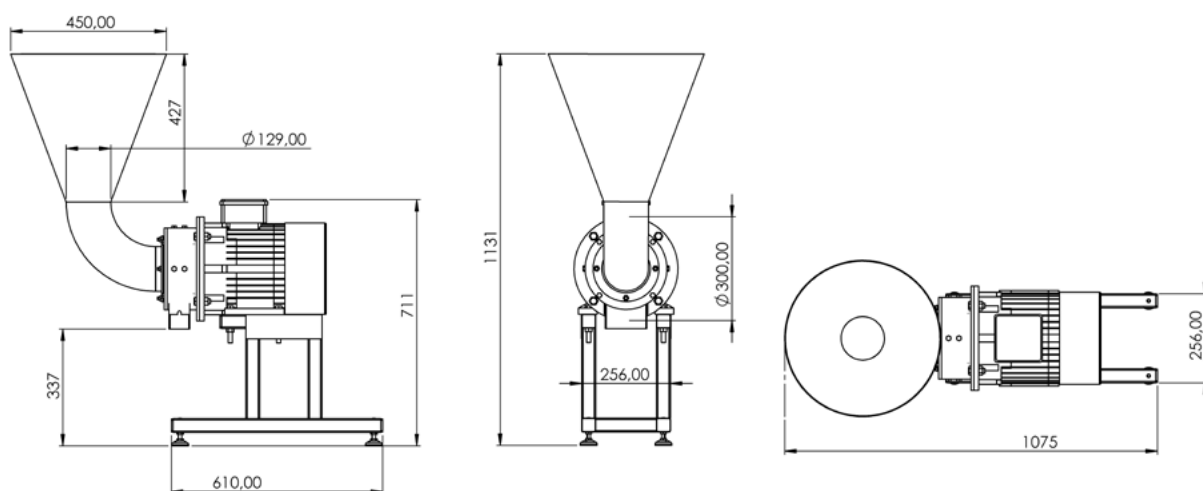
- Power 5,5 kW
- Rotation speed 3000 rt/m
- Hopper capacity L 30
- Height, mm 1131
- Length, mm 1075
- Width, mm 256



rotor mill

Model: KM 5,5

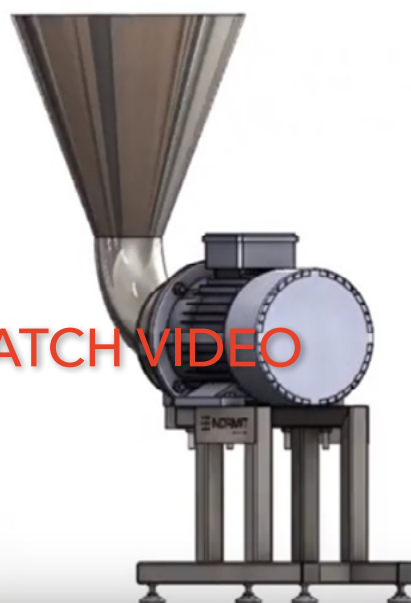
Technical drawings



black pepper, sugar



[CLICK TO WATCH VIDEO](#)



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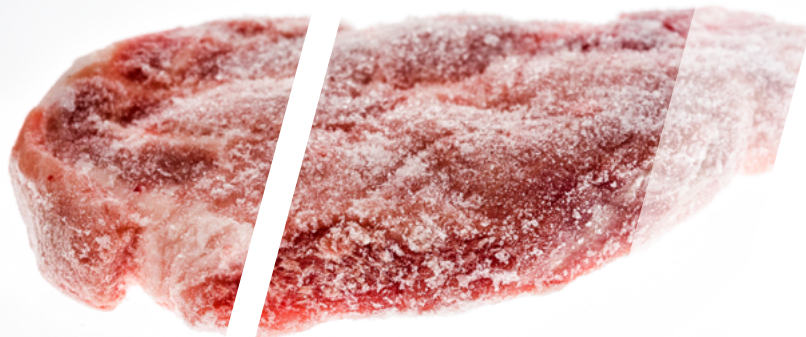
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flakers of frozen blocks

Models: FBF 600

The FBF frozen blocks flaker is intended for flaking of frozen blocks of meat, fish and poultry (including with bones), as well as frozen blocks of juice, butter, margarine and similar products coming directly from cold storage and without prior defrosting. It includes a system to pneumatically supply blocks with reinforced guide rails on linear bearings.

Distinctive features Hygiene

- Reliability
- Safety
- Speed
- Hygiene

Side screens to protect from crumbs. The flaking of the product takes place without any product loss. The area around the flaker remains perfectly clean, the flakes do not fly around, and they fall only into the receiving hopper. The flaker is supplied with a system to fix the trolley in place, with

side limiters and protective blinds. The feeding system of the device is completely self-cleaning.

Reinforced construction and the use of first-class hardened blade steel guarantees the efficiency and long service life of the equipment, as well as minimum costs for maintenance and exchanging working parts.

Extremely silent operation

Vibration damping supports ensure softness and low level of noise during operation.

Triple-line feed

The blocks are loaded with the help of two guide rails and a central pneumatic roller. The feeding gantry is supplied with teeth for fixing the block. All pneumatic units are protected, no parts of the product can enter into them. There is also a system for filtering the compressed air in the pneumatic installation.

Fast-lifting reinforced lid ensures easy access to all internal surfaces of the flaker for maintenance.

Universal application

The cut thickness is adjustable (by shifting the feeding gantry). Depending on the chosen specifications, a block can be ground up both into thin flakes up to 2 mm in size, as well as into thick pieces up to 100 mm, which are broken off the entire block. The speed at which blocks are fed is adjustable.

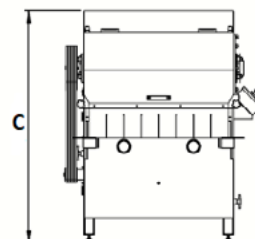
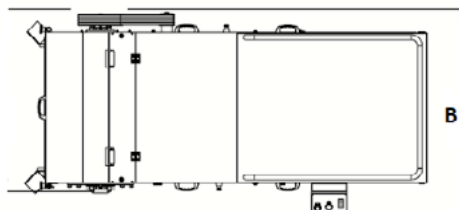
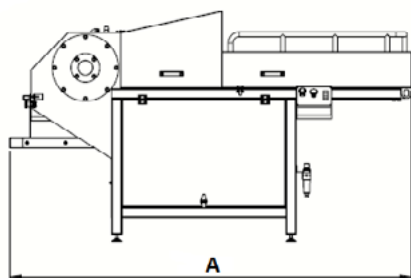
Reinforced construction

The FBF flaker is supplied with a strong reliable framework which ensures the stability of the entire construction and offers the possibility of mounting

it on a non-horizontal surface (with a tilt angle up to 15 degrees) with the aid of adjustable supports.

Reinforced bearing assemblies

The rotor is supplied with blades made from high-quality hardened stainless steel that are sharpened on both sides, which significantly extends the service life before they need to be sharpened.



Model	FBF 600
Width frozen block, mm	600
A: length, mm	2307
B: width, mm	1157
C: height, mm	1326

Safety

- Opening any lid brings the rotor to a stop.
- The blocks of product are fed with the help of a pneumatic cylinder, which eliminates potential risk to the operator.

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