

Z-Arm Mixer

Model: Z Sigma Arm



Z-Sigma Arm blade mixer is designed for intensive mixing, kneading, and plasticizing products with high and very high viscosity. They are among the most effective and efficient types of mixers.



Examples of applications:

- Chewing gum base
- Soap base
- Dough
- Adhesives
- Toffee mass



Z-Arm Mixer

Model: Z Sigma Arm



Design

The mixer consists of a bowl enclosed on all sides that is mounted on the frame. There are two horizontal shafts inside the bowl with Sigma-shaped blades rotating in opposite directions. Depending on the product's properties, it is possible to use different shaped blades, as well as two installation methods. For products having medium to high viscosity, overlapping Sigma blades (overlapping trajectories) are typically installed, and the speed of both of the blades in this case is identical.

When mixing products with ultra-high viscosity, two blades are mounted tangentially. The motion path of the blades does not overlap, and the speed is different for each blade.

Mixing the product under the influence of the Sigma-shaped rotary blade is subjected to considerable shear deformation to ensure the uniform distribution of the ingredients, and the high shear stress and contraction provides not only an efficient mixing of the mass and grinding, but it also disperses the particles in the mixture. Using tangentially mounted blades enhances this effect.

Z-Arm Mixer

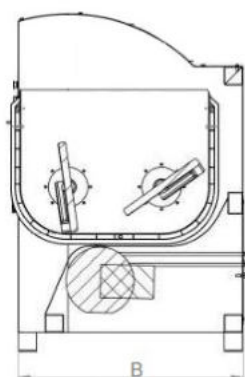
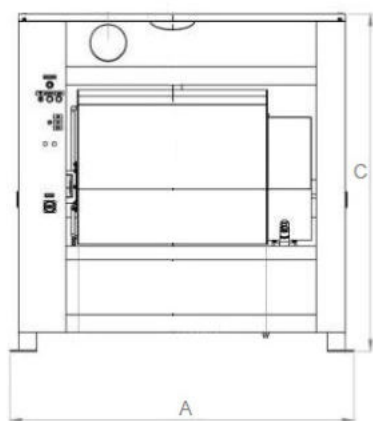
Model: Z Sigma Arm

The rotation speed of the blades can be adjusted using the optional inverter. The product can be loaded by removing the cover or through the pipe branch. The prepared mixture can be unloaded manually by turning the operating container or with a screw. The product can also be discharged through an extrusion die.

As an option, the mixer can be equipped with a heating or cooling jacket, manufactured for vacuum applications or for working under excessive pressure.

Highly hygienic design

The mixer bowl is designed with the minimum number of welding seams. There are no sharp corners or dead zones in which product can accumulate. As an option, the mixer can be equipped with an air seal shaft that eliminates the dismantling and cleaning of the agitator seals.



Model:	Z Sigma Arm
A: length, mm	1 920
B: width, mm	1 754
C: height, mm	1 881

Application:

A wide range of options allows you to choose the sigma blade mixer ideal for each application:

- Different shapes of blades
- Blades installed tangentially or overlapping
- Variable speed of the blades
- Heating and cooling jacket
- Product can be discharged manually or by overturning the bowl at a slope of up to 140°, also with reverse tilt up to 140°
- Product can be discharged through the extrusion head
- Product can be discharged with a screw
- Hatch for loading ingredients, supply of additional components
- Air seal shaft
- Vacuum performance
- Explosion proof version
- Stainless steel AISI304, AISI316, carbon steel, or other materials on request.

Advantages:

- Possibility of selecting the most suitable configuration for each application.
- A wide range of options.
- High reliability and performance.
- Highly hygienic design for use in the food, pharmaceutical, and chemical industries.

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ploughshare mixer

model: NP

The NP series of ploughshare mixers are effectively employed for mixing and granulating loose and paste-like products to which some amount of liquid may be added.

EXAMPLE USES IN THE FOOD INDUSTRY

- Muesli
- Tea blends
- Powdered milk
- Cocoa
- Sugar
- Ice-cream mixes
- Spices
- Starch
- And many others

The plant can be used in chemical and pharmaceutical industry too.



Advantages:

- Highest homogeneity of the finished mix
- There are no zones that don't get mixed
- Short mixing time
- Sanitary design
- Wide range of options

model NP 1200

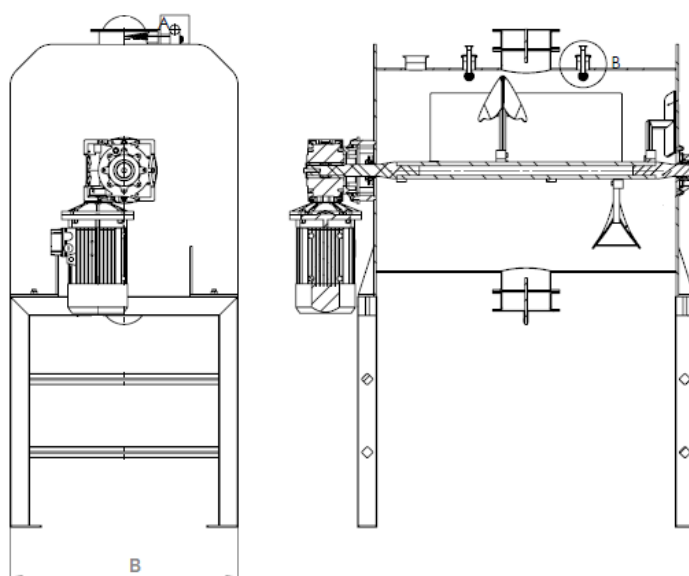
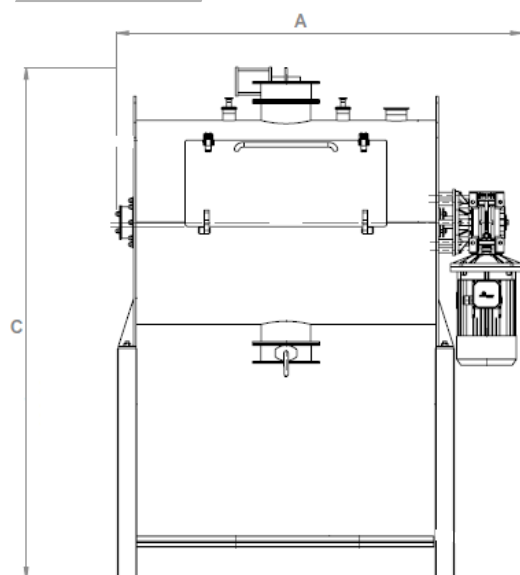


How it works:

The mixing chamber is filled with the product up to 40–70% depending on its density. Mixing is carried out with a specially-designed agitator with so-called ploughs. High efficiency of mixing is achieved not only through the mechanical action of the agitator, but also by creating an intense vortex behind the plough. Various components of the mix, according to their density, rise up in the air and intensively move into these

turbulent streams. The highest possible homogeneity of the mix is achieved after only a few minutes of mixer operation. The special design of the ploughs does not allow the product to stick to the walls of the mixing chamber and keeps it in constant motion. Thanks to the intense and continuous multi-directional movement of the product inside the chamber, there are no areas that don't get mixed.

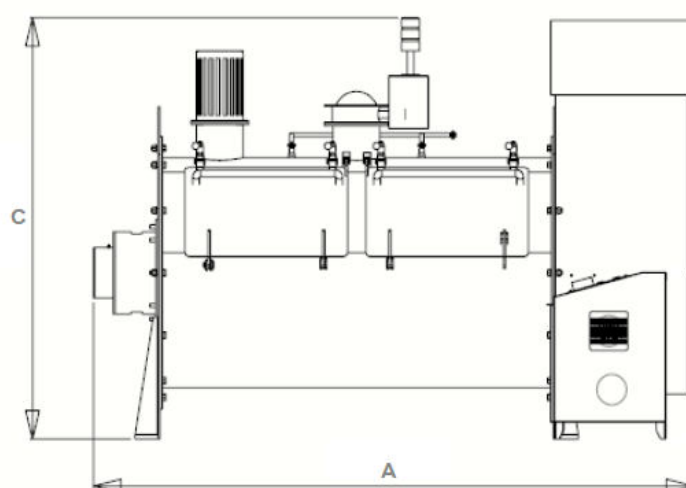
model NP 700



model NP 100,300,700



model NP 1200



	NP 100	NP 300	NP 700	NP 1200
A: length, mm	1115	1535	1692	2750
B: width, mm	500	750	950	1400
C: height, mm	1180	1835	2133	1850

mixer / blender

Models: NDM, NDM+

Mixers with a rotating drum are economical, easy to use and effective solution for the delicate mixing of bulk products or loose goods. They are mainly used for mixing brittle products – that cannot be mixed with intense exposure to stirring elements.

Due to the absence of a mechanical mixing element, and a combination of low-speed mixing, the product does not break or heat up. Only goods that do not clump and stick can be prepared in this type of mixer. They can be manufactured either for batch or continuous operation processes.

Mixers are made out of a movable drum attached to the frame either horizontally or at an incline. The large volume drum rotates on rollers.

Blending of the product happens during rotation of the drum, in which the product is lifted to a certain height by ribs installed within it, and the force of gravity, which directs the product to the bottom of the drum. The intensity of homogeneity in the mixture can be regulated by setting the

mixing time, and is decided experimentally for each product.

The shape of the drum varies, depending on its size and application, and is designed to keep the ratio of drum length to its diameter as short as possible for maximum mixing efficiency.

Capacity of the mixer is up to 70 % of the total volume of the rotary drum.

Standard models are 50-10000 liters; larger volume capacities are available on request.

Mixers can also be supplied with spray nozzles for dose feeding of additional components such as salt, flavorings, glazing and others.

APPLICATION:

- tea blends, coffee
- muesli
- animal feed
- pharmaceutical and chemical products
- powdered products



NDM 200, 500



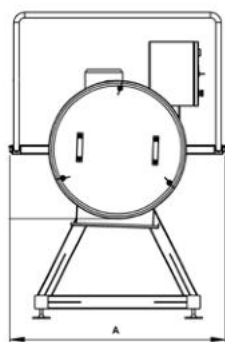
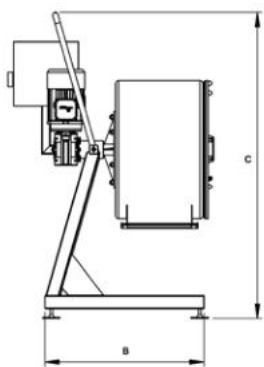
NDM 50, 100, 150



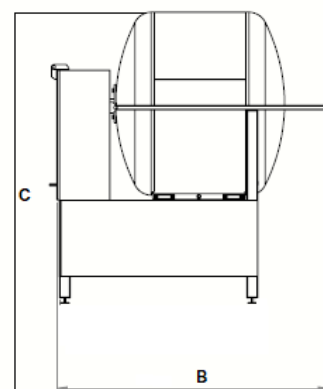
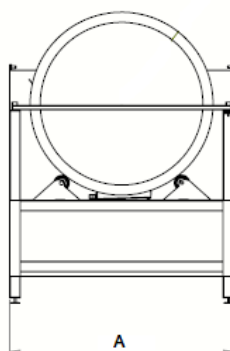
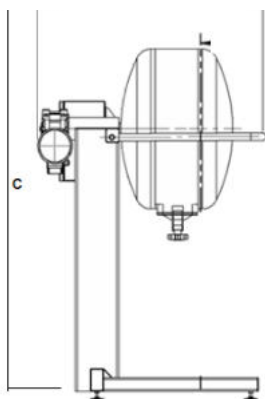
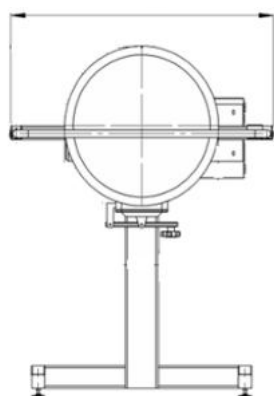
NDM 1000, 2000, 4000

ADVANTAGES:

- Low operating costs.
- Made in EU using high-quality european materials.
- Short mixing time.
- The simplicity and reliability of the design.
- Versatile and easy when switching from one product to another.
- Gentle and economical mixing without heating or damage.
- Complete unloading of the product via the combined inlet and outlet.
- No dead zones.
- Easy to handle, clean design.
- Minimum energy consumption.
- Product will keep its original characteristics.
- Easy installation.
- Low noise level during mixing.
- Easy to use.



NDM 200, 500



NDM 50, 100, 150

NDM 1000, 2000, 4000

Model	50	100	150	200	1000	2000	4000
A: length, mm	1000	990	1200	1300	1470	2015	2365
B: width, mm	875	950	1025	1060	1782	2200	2500
C: height, mm	1430	1405	1530	1630	1473	2200	2550

OPTIONAL EXTRAS

- Material used AISI304, AISI316, carbon steel, or other on request.
- Adjustable roller speed.
- Dosing application of solid and liquid additives.
- Vacuum performance.
- Heating or cooling jacket.
- Special design engineering, depending on customers' needs.
- Explosion-proof version, ATEX certification.
- Validation documentation for the pharmaceutical industry.
- Set of mobile bins for moving, loading and unloading of products.
- Tensometric measuring scales.
- Timer.





mixer / blender

Model: ConMix 75, ConMixStatic 100

Is intended for mixing a wide range of loose and granular products in a transport container. Normit ConMix and ConMixStatic mixers are widely used in the food, pharmaceutical and also in chemical industries for its high level of hygiene due to the absence of any spillage from transport containers during processing.

It ensures high uniformity of the final mixture due to the intense multidirectional movement of the container. The absence of a moving part allows effective mixing of granular or fragile products without damaging them. Blending is carried out through the force of gravity.

Maximum efficiency: the mixer is always used only for mixing, while loading and unloading the product is done separately.

ConMix series mixers can also be used for dissolving solid components in liquid ones.

High-speed intensifiers can be optionally installed for carrying out controlled granulation and dispensing liquid components in specified amounts.

If needed, the mixer can be manufactured with a non-removable tank (model ConMixStatic).

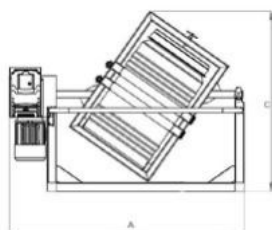
ConMix 75



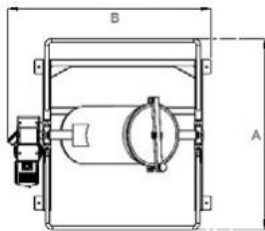
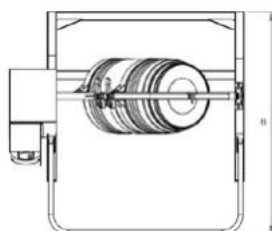
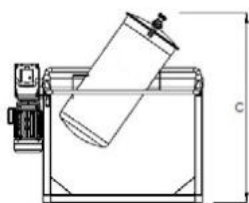
ConMixStatic 100



ConMix 75



ConMixStatic 100



Model	ConMix 75	ConMixStatic 100
A: length, mm	1 313	1 404
B: width, mm	1 012	1 324
C: height, mm	1 250	1 313

The difference between the individual models is that the ConMixStatic has fixed container.

Advantages:

- **Universal application.** You can quickly switch to mixing another product without having to clean the mixing chamber.
- Designed to the **highest level of hygiene**, with no risk of contamination, and no need to load and unload product.
- High **uniformity of mixing**.
- **Gentle mixing** that doesn't damage fragile parts or granules.
- Another major advantages of this kind of mixing is that **it shortens the time needed to mix each batch**, as you don't have to load and unload products.

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mixer / blender

Y- mixer

Mixer – Y mixer blenders are widely used to produce homogenous mixtures out of bulk components. Blending is carried out through the force of gravity, as there is no moving part. This makes it possible to blend granular and brittle products without damaging them, as well as making it possible to blend abrasive products with minimal wear on parts.

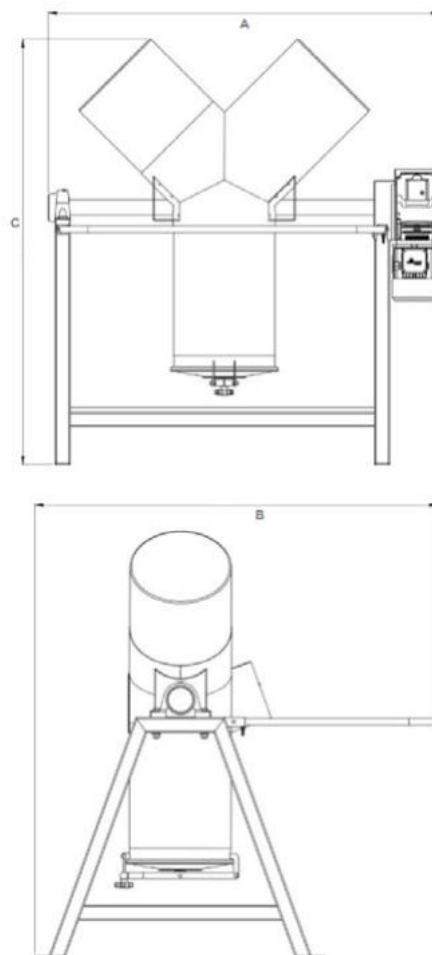
Y-mixer is a double container having a top angle of 90 °. The mixing system is intended for solid products, it is divided into two parts.

This type is intended for thorough mixing, while maintaining the open structure of the enclosed product with a relatively low energy and short mixing time.

Blending minimizes the negative effect of centrifugal force.

Thanks to the design of the mixer, there is a possibility to work with several different materials, in three equal volumes.

Infinitely variable rotational speed of the stirrer by frequency converter enables optimal and efficient way of mixing.



Usage:

- **Food and Beverage** – sugar, spice, dextrin, chocolate mixes
- **Pharmaceuticals** – supplements, silica, sugar, tablet coating
- **Chemicals** – adhesives, agricultural supplements, plastic powders, cement mixes, glass ingredients, insulation materials
- **Cosmetics and Daily Care** – baby powder, tooth paste, cosmetic creams, detergents, cleaning compounds

Model	Turbomelter 400
A: length, mm	1 540
B: width, mm	1 590
C: height, mm	1 680

Benefits:

- Parts are mixed thoroughly.
- Mixing minimizes the negative impact of the centrifugal force.
- Continuous regulation of speed of rotation of the mixing device by frequency converter enables optimal and efficient mixing.
- Shorter mixing time compared with conventional mixers
- Easy to use and control.

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twinscrew mixer

Model: MSH 540

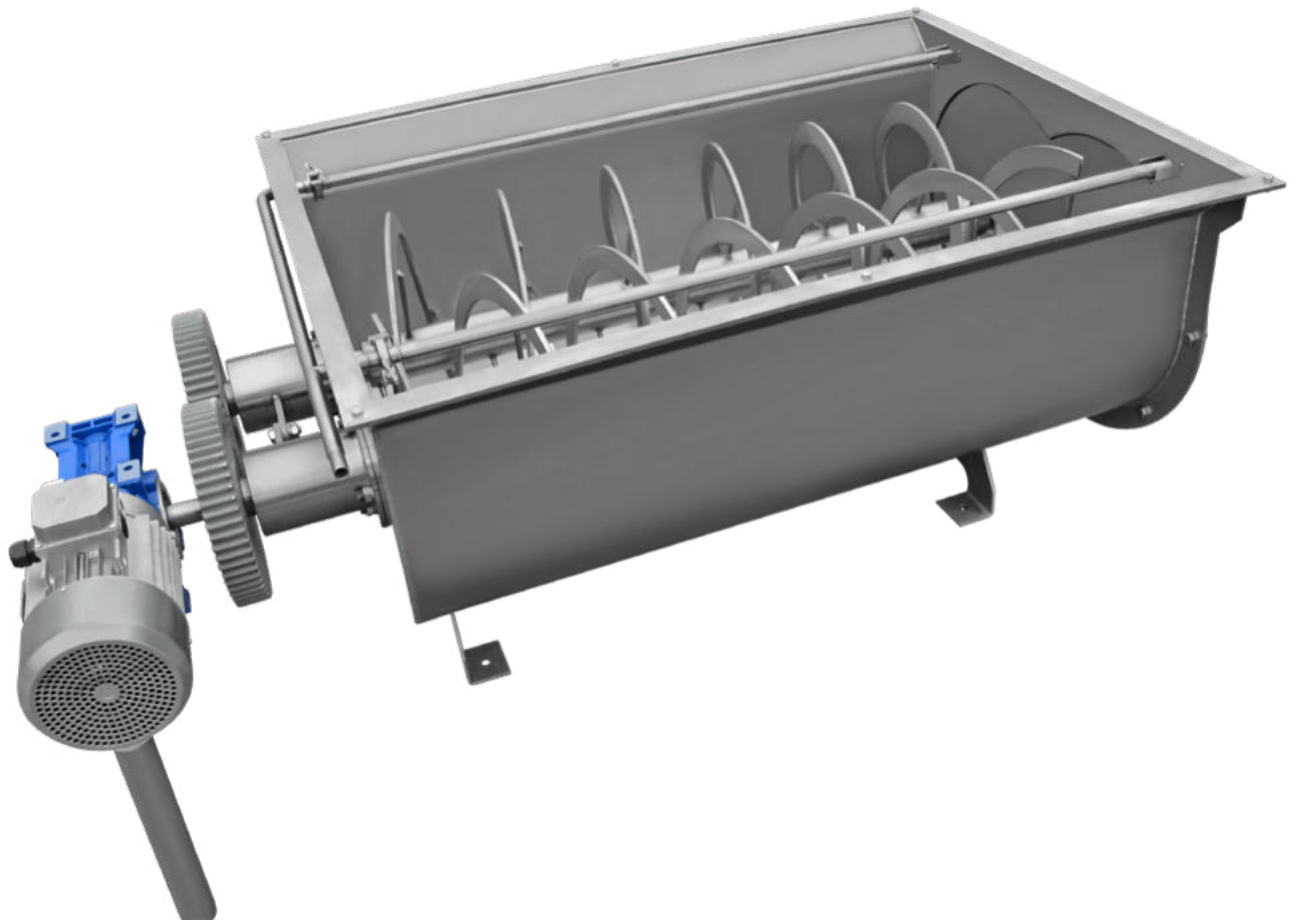


Mixer with two horizontal shaft designed for intensive mixing and kneading dough (chocolate, pralines, etc.) and similar products with medium or high viscosity. Mixer is composed of the body, which is mounted on the frame closed on all sides by the barrier. Inside the two horizontal shafts, which are arranged on the mixer, set at 60 ° angle to the axes of the shafts.



twinscrew mixer

Model: MSH 540



The shafts are driven by an electric motor via a belt drive and special gear unit.



Inside the two horizontal shafts, which are arranged on the mixer, set at 60 ° angle to the axes of the shafts.



Blender blades may vary. This position and the presence of cylindrical holes in the blade creating conditions for efficient mixing of the ingredients. The shafts are driven by an electric motor via a belt drive and special gear unit. The body of the mixer can be provided with a jacket which is filled with paraffin oil (heated by electric heating). The design of the mixer provides control of individual components. The mixer has a temperature sensor and an outlet. The capsule coating installation is designed for the needs of the pharmaceutical industry to create shells for tablets, granules and capsules.

Areas of use:

- Pharmaceutical industry
- Food industry
- Chemical industry
- Agricultural industry

Processes:

- impregnation
- granulation
- mixing
- massaging

tilting drum mixer

Model: EX 500 GMP



The coating machine is designed for uniform application, impregnation of oil and fat mixture, dyes and flavors, enzymes, vitamins and other additives, various products with a high level of hygiene. The drum-type machine qualitatively granulates and rolls with continuous mixing of seeds, nuts, dried fruits and vegetables, confectionery and other similar products with the exception of sticking. Also for production of yogurt or chocolate coated nuts or raisins.



tilting drum mixer

Model: EX 500 GMP

Areas of use:

- Pharmaceutical industry
- Food industry
- Chemical industry
- Agricultural industry

Used also in pharmaceutical industry

The capsule coating equipment is designed also for the needs of the pharmaceutical industry to create shells for tablets, granules and capsules.



Processes:

- impregnation
- granulation
- mixing
- massaging

Advantages:

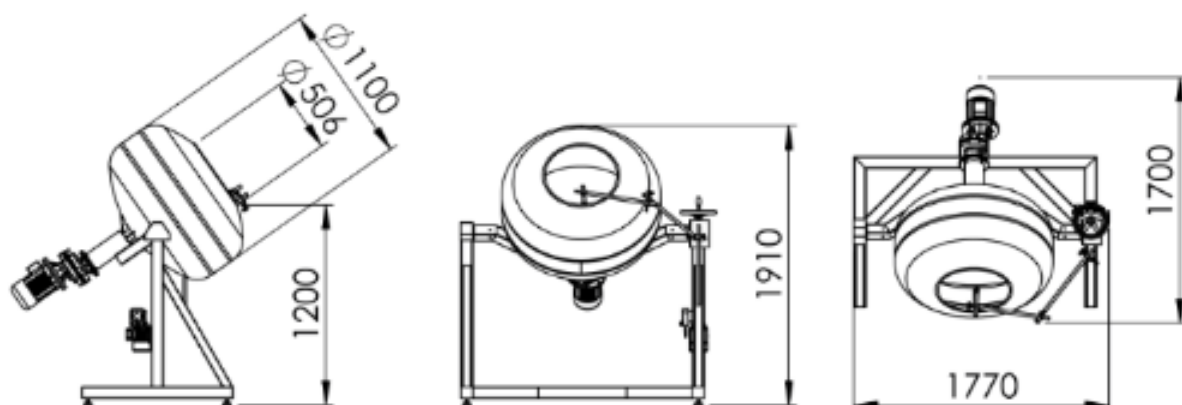
- equipped with a device for easy unloading of the product;
- the introduction of the coating during the transfer for uniform application;
- material - high quality stainless steel AISI 304/316.



tilting drum mixer

Model: EX 500 GMP

Technical drawings



Model	EX 500 GMP
Material	AISI316L/AISI304
Drum volume	500 l
Drum diameter	1100 mm
Drive power	2,2 kW
Output shaft	30 mm
Dimensions	1700x1770x1910 mm
Weight	281 kg

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drum coating mixer

Models: NDB 100

**Unbeatable price, universal use,
simple unique design, highest
quality stainless steel material**



SUITABLE PRODUCTS:

- Different types of nuts
- Chips
- Cereals
- Nuts and dried fruit coated with chocolate
- Sweets
- Pharmaceutical industry (coated pills, tablets)

Easy operation and universal use!

Drum coater mixer provides easy operation and coating for snack, chips, cereals, different type of nuts and other products. It ensures specific applications such as seasoning, salting, adding sugar, adding various ingredients. It is also used for chocolate or yoghurt coating of different nuts, sweets, dried fruits and others. Another use is in pharmaceutical industry for coating tablets, pills and others.

drum coating mixer

Models: NDB 100

Various methods of dosing of material into the drum

This food flavouring machine / seasoning machine is semi automatic, adding of spices and product is done manually. This allows us to manufacture highest quality product for exceptional price, lower than our competitor's. Depending on the application, adding of the product can also be done via pump, pipe, hopper or other solutions. The method of dosing depends on your product and manufacturing process.



Stainless steel material

Seasoning is uniformly distributed in the drum. Inside of the drum is made out of highest quality stainless steel material. All components used in the production of this drum coating machine are sourced in Europe. Equipment is made entirely in our factory in Slovakia, Europe.



Easily removable stainless steel paddles

Inside the drum there are stainless steel paddles that can rotate into both sides. The paddles are shaped so that the product is unloaded from the drum when turned counterclockwise. The paddles can be easily removed for their thorough cleaning to ensure high hygiene and the drum coating mixer can be used to coat products with a finer texture such as tablets, pills and others.



TECHNICAL FEATURES:

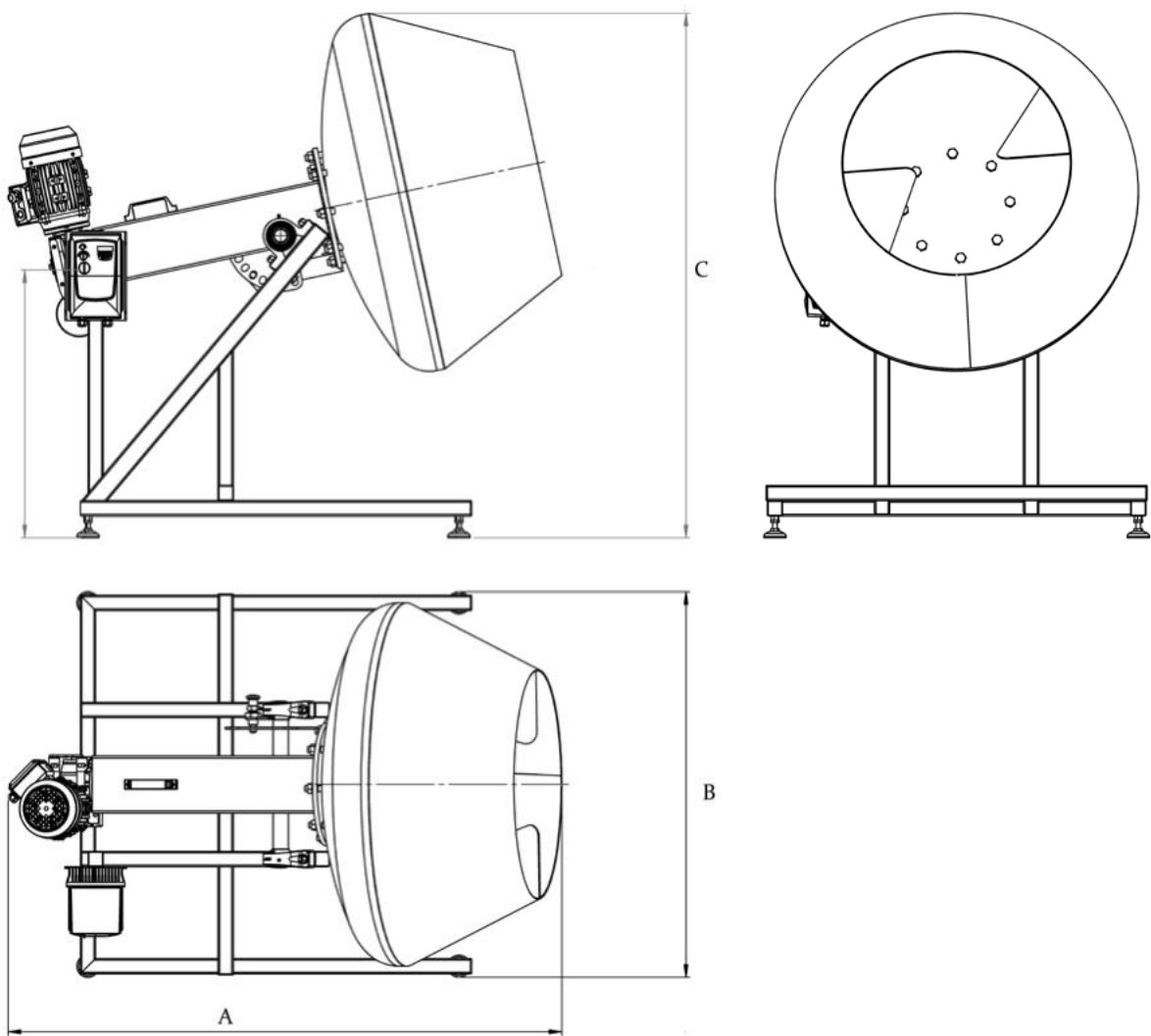
- Rotating drum
- AISI304 material
- Geometrical volume of the drum: 176 l
- Installed drive power 0.55 kW
- Frequency converter
- Manual adding of spices and product
- Maximum working volume: 100 l / 115 °



drum coating mixer

Models: NDB 100

Technical drawings



Model	NDB 100
Geometrical volume l	176
Width: B mm	1008
Height: C mm	1371
Lenght: A mm	1447
Installed drive power kW	0,55
Maximum working volume	100 l / 115°

drum coating mixer

Models: NDB 100



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drum mixer

Models: HADD 500



Drum mixer with integrated hot air generator is made of high quality stainless steel AISI304, suitable for mixing and drying products such as different kinds of nuts, raisins, tea leaves, spices, grain and others and others. The rotation speed of the drum is adjustable by means of a frequency converter.



drum mixer

Models: HADD 500

Main components:

- rotary drum for mixing, control panel, hot
- air generator, injection and nozzle.
- Warm air is blown into the
- drum through the flex hose.



Adjustable tilting

The tilt of the drum is adjustable. The mixer is also supplied with a fluid injection system consisting of a pressurized air container (compressor not included) and a hose with an injection nozzle. The tilt of the drum is adjustable manually by hand wheel.



Chocolate coating machine

This machine can be used as a chocolate panning machine, where chocolate or any other liquid is applied to the product. Chocolate is slowly poured over centers in a tumbling coating pan.



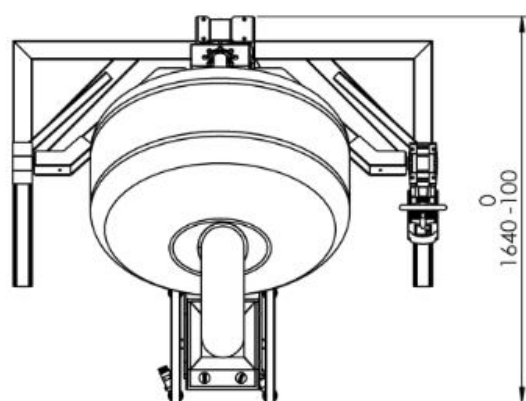
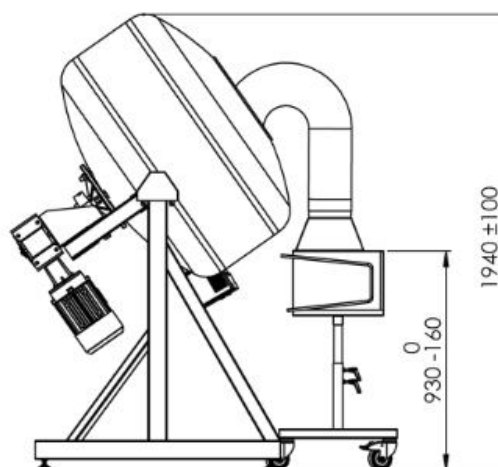
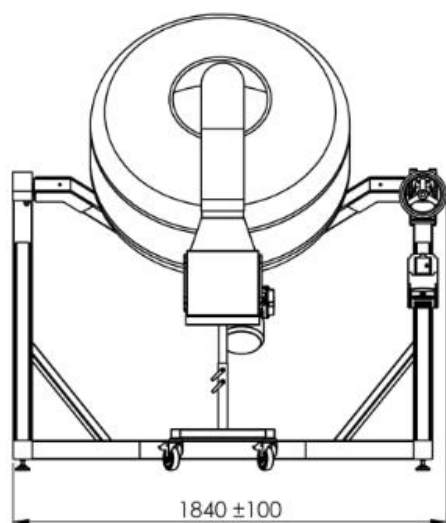
HOW IT WORKS:

Product (about 170 liters) is loaded into the drum and hot air is blown directly into the drum. The product is gradually dried and the drum rotates. The rotation speed of the drum can be controlled from the control panel.



drum mixer

Models: HADD 500



Material	AISI 304
Geometric Volume, L	500
Working Volume, L	170
Installed power, kW	12
Lenght	2350mm
Width	1500mm
Height	2000mm
Weight	255kg

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drum coater

Model: Drum Normit AD

Coating Drum Applications:

- Different types of nuts 
- Chips 
- Cereals 
- Meat 
- Dairy 

Drum coater provides easy operation and coating for snack, meat, dairy, and other processes. It ensures specific applications such as seasoning, salting, adding sugar, adding various ingredients (cinnamon, vanilla, spice ..)

Variable tilt frame assembly and product flight design exposes each piece of product to the application of liquid and dry coatings.

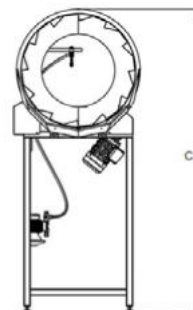
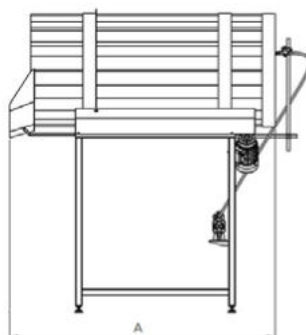
Depending on the application, the dosing of liquids may be through a dosing, perforated pipe and pump or hopper and conveyor system for dry materials. Depending on additional components, the system may be cyclical or continuous.

Standard Features:

- 304 stainless steel cylinder.
- Motor assembly with variable speed controller.
- Variable tilt, stainless steel frame assembly.
- Control console.
- Portable casters with brake assembly.

Options:

- 316 stainless steel drum cylinder.
- Sanitary drain port at drum discharge.
- Mist/dust collection shroud.
- Insulated drum – or duplicator.
- Dosing tank.



Model	Drum Normit AD
A: length, mm	1 633
B: width, mm	779
C: height, mm	1 884

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vacuum diffuser / vacuum liquid coater

Model: VC

200 / 1 000

Normit vacuum diffuser is designed to perform diffusion treatment of a broad range of low or high.

It is ideal for adding salt and sugar solutions, as well as oil or water-based ferments, vitamins and anti-oxidants. It provides even distribution of added ingredients across a large volume of product.

Ingredients are added during consistent mixing, so they are evenly distributed across the entire volume of the product.

Contrary to the traditional methods, where ingredients are only applied to the outside of the product. In Normit Vacuum Diffuser, the additive also penetrates into the product and reaches its pores, which naturally increases the taste and smell of your product.

APPLICATION:

- Animal food
- Nuts
- Seeds
- Granules
- Grain products
- Many others

How it works

The dry product is poured into the chamber. When the vacuum is switched on, air is removed from the chamber and the pores of the product. Consequently, during consistent mixing, the ingredient is added into the vacuum chamber and evenly distributed across the entire volume of the product.

After the desired amount of ingredients has been distributed, the vacuum is quickly released. This

ensures the additive (chosen flavoring) coming from the outer surface of the product is squeezed towards the inside with the help of atmospheric pressure, and it penetrates into the pores..

During vacuum diffusion, the air inside the product is removed with the help of a vacuum. The empty pores are then filled with condiments, vitamins, etc.

OPTIONAL EXTRAS:

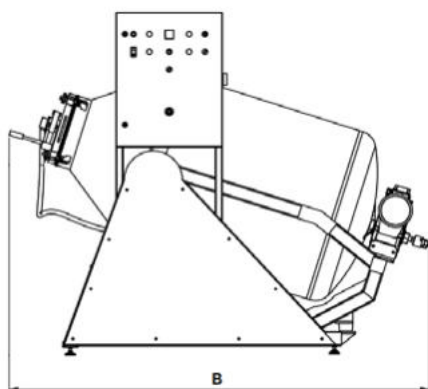
- heating system for products that need to remain warm
- loading system with product dosing
- additive injecting system with a collecting tank
- an automatic control system with programmed recipes for various types of products

VC 200

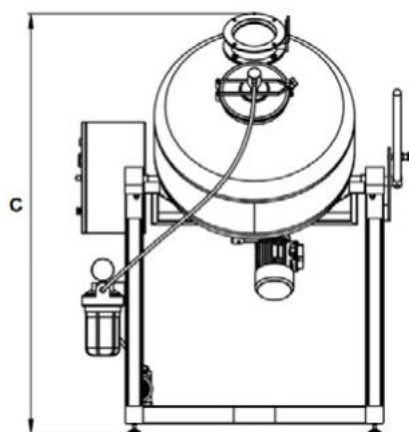
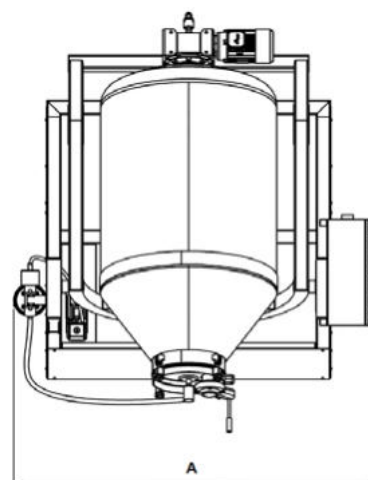
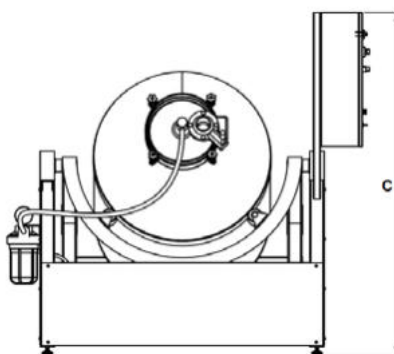


VC 1000

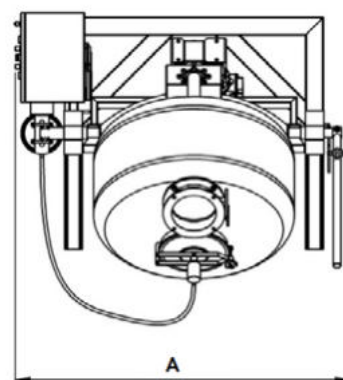
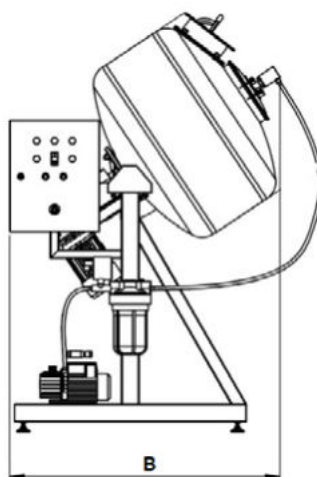




VC 200



VC 1000



Model	200	1000
Geometric volume, L	1 700	2 115
A: length, mm	1 500	2 050
B: width, mm	1 220	2 390
C: height, mm	1 900	1 950





Advantages:

- **No mixing device needed.** Unlike in the case of the traditional diffusing machines and thanks to the special construction, the product is mixed by a spinning drum, without an agitator. This significantly increases the evenness of mixing and prevents any damage to the product, even in the case of delicate granules.
- Ingredients are added while mixing. Even distribution of even a small quantity of an additive across the entire volume of the product.
- **Adjustable vacuum pressure.** Allows selecting the right diffusion mode for any product.
- **Economical.** When the right dosage of the additive is added, there is no unnecessary waste (especially important in the case of expensive vitamins and other similar ingredients) and no drying of the product is required.
- **Easy to operate.** All necessary processes are carried out by only one machine.
- **Options.** If needed, Normit Vacuum diffuser can be equipped with a heating system, a loading system with product dosing, an additive injecting system with a collecting tank, or an automatic control system with programmed recipes for various types of products.
- **Reliable product made in EU.** The equipment is made in the EU in our own manufacturing facilities, using European materials and components.



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vertical cone mixer

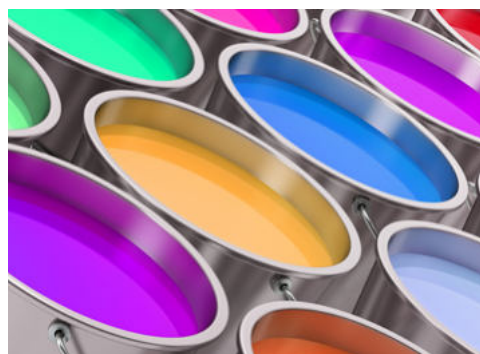
Model: VM 100, 200, 550



Suitable for homogenization (grinding, mixing, emulsification, uniform distribution of components throughout the volume) of fluid as well as viscous and thick emulsions, with the purpose of obtaining highly dispersed and resistant multicomponent formulations from hard mixable liquids or dry ingredients.

The process of mixing is supplied with these equipment:

- vertical mixer/ horizontal
- storage tanks
- Vertical mixer



vertical cone mixer

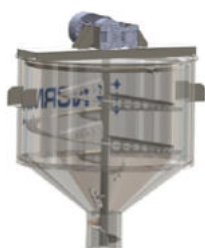
Model: VM 100, 200, 550

Spiral ascending movement around the circuit generates a continuous flow of the mixture from the center downwards. The industrial mixer therefore provides unparalleled quality two-way mixing screw at the bottom ensures full product outlet.

Horizontal mixer with two shafts-high quality and efficient device which is suitable for continuous mixing includes measurement and control systems suitable for continuous operation, the movement of two counter-rotating agitator shaft provides intense vertical and horizontal movement of the mix. The design is low maintenance, includes integrated CIP station - tube cleaning further platform for mixer platform for dosing (allows an accurate dosing).

The mixer is a closed cylindrical container. All parts in contact with the product are made of stainless steel. Procedure: The colloidal and rigid parts of the mixture enter into the holes at the top of the device. Subsequently, the product is in a continuous motion thoroughly mixed. The stirrer is positioned about 9 mm and above the bottom of the tank at a distance of 5 mm.

The device allows you to avoid clumping, which often occurs when mixed. This enables you to produce better products, since homogeneity is preserved.



The device can be used for mixing mutually insoluble substances, and also mixtures of solid powders and mixtures of mutually soluble components.

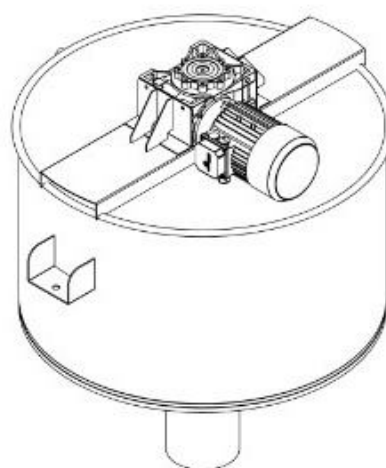
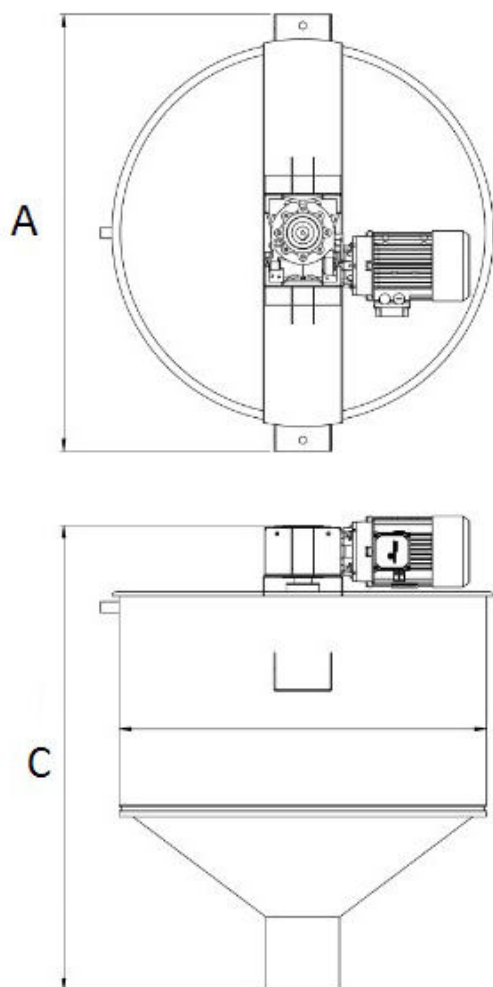


Areas of use:

- Food industry
- Cosmetic industry
- Pharmaceutical industry
- Chemical industry
- Construction/building industry

vertical cone mixer

Model: VM 100, 200, 550



Benefits:

- The mixer is equipped with a ring-type CIP cleaning system, therefore cleaning of the equipment occurs quickly and efficiently.
- The equipment is made of high quality food grade stainless steel AISI 304, AISI 316
- Low unloading time and optimal unloading of residues
- Hygiene - eliminates the danger that the product will be contaminated with lubricant or the like
- Extremely simple cleaning.

At the customer's request, the following options may be included:

- production in accordance with GMP standards
- equipment lifting stand for easier care of the homogenizer
- complete set with the converter of frequency of rotation for increase in speed of rotation of a rotor

Model	VM 550
Geometric volume	550L
Working volume	400 L
Engine power	3kW
Shaft speed	60 rt/min
Inside pressure	atmospheric
Supply voltage	3 F 400 V
Maximum temperature	up to 90 °C

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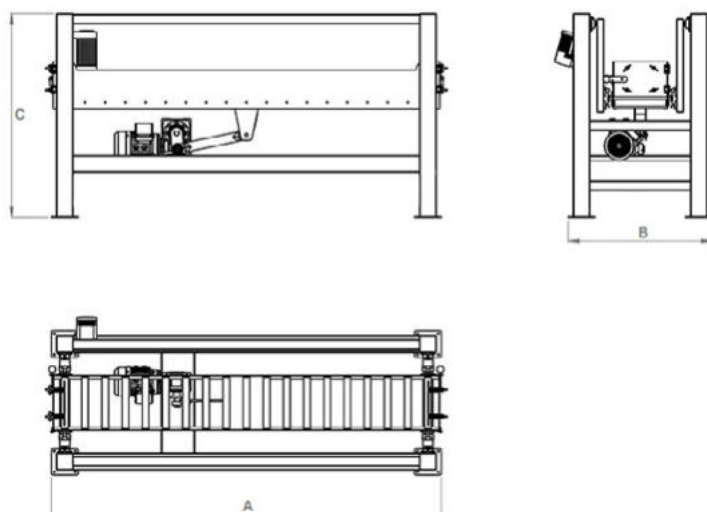
mixer / shaker

Model: SMU6

The shaker mixer SMU6 is designed to mix the contents of the packed products using foil rolls, as well as the medical, chemical, construction, cosmetic and pharmaceutical products.

Stirring is achieved by the translational motion of the moving part of the agitator. For mixing it is not necessary to remove the protection packaging material from the boxes.

The construction is a basket equipped with a roller table hung on vertical supports, which are placed on four stands. The basket is driven by a gearmotor. The mixer is equipped with stacking and loading tables, which are also equipped with rollers. The installation is made exclusively of AISI 304 stainless steel. The control system is part of the assembly kit.



Usable:

- Chemistry industry
- Construction chemical products
- Cosmetic industry
- Pharmaceutical industry
- Food industry

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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

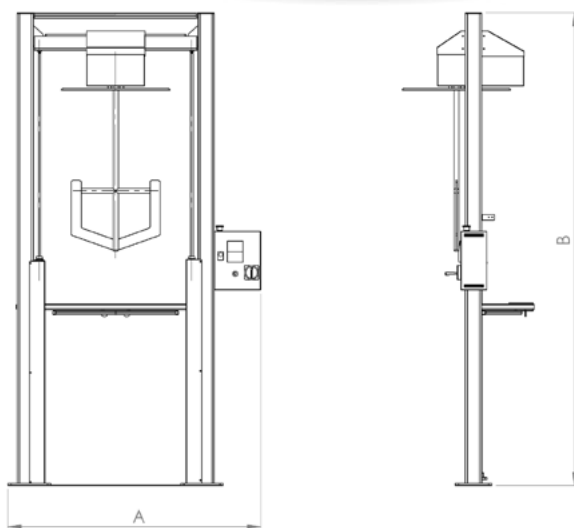
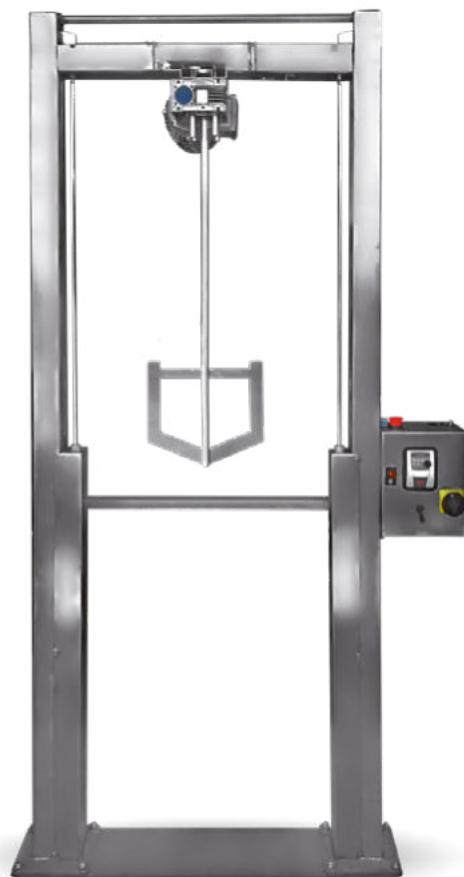
Manual control is designed for simpler machines and technological equipment, which the technological process is not complicated and therefore do not need complicated programming. Simple operation using the ON / OFF.

Benefits:

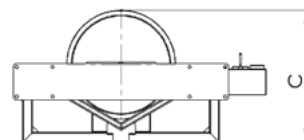
- Versatile - suitable for a wide range of products.
- Universal device .
- Easy to use, easy to cleaning.
- Stainless steel AISI 304, AISI 316.
- The unit is composed designed for batch size from 10-500 L or according the customers needs.
- With a variable by driving motor on frequency conveyor, the 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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vacuum mixer

Model: Mixema Mixer 50 Profi



Vacuum mixer processing plant for **viscuos products** is an **ideal solution** for the **production of pilot batches** and the **industrial manufacturing of a wide range of products from small to medium capacity**. With its low cost and versatility in the types of products produced, Mixema Mixer 50 Profi is the optimal solution for start-ups and for the release of pilot batches, experimental formulas, or testing of new products.



vacuum mixer

Model: Mixema Mixer 50 Profi

OPTIONAL:

- Variable agitator speed.
- Direct steam injection into the product.
- Different levels of automation.
- GMP performance.
- Complete validation documentation for use in the pharmaceutical industry.

OTHER OPTIONS:

- Adding ingredients directly in a vacuum chamber of the homogenizer
- Funnel for entering components into the vessel at runtime.
- Tilting bowl.
- Lid is opened through the gas-filled shock absorbers.
- Different types of agitators.



ONGOING PROCESSES:

- Heating, cooling
- Mixing
- Cooking
- Vacuum
- Dispersing
- Emulsification
- Homogenization
- De-aeration



ADVANTAGES:

- Low initial costs for the purchase of equipment, suitable for start-ups and for developing new formulations and the manufacturing of test batches.
- Ability to handle a wide range of liquid, pasty viscous, and highly viscous products.
- Minimum load 15% of the volume of the container.
- High performance.



vacuum mixer

Model: Mixema Mixer 50 Profi

ONGOING PROCESSES:

- Heating, cooling
- Mixing
- Cooking
- Vacuumization
- Dispersing
- Emulsification
- Homogenization
- De-aeration

EXAMPLES OF APPLICATIONS IN VARIOUS INDUSTRIES:

- Dairy processing – soft cottage cheese, yogurt, condensed milk, reconstituted milk powder, cream.
- Oil and fat processing – combined oils, margarines, mayonnaise.
- Fruit and vegetable processing – jams, ketchup, sauces, purees, pastes.
- Confectionery industry – cream filling, chocolate-hazelnut paste, chocolate glaze, honey.
- Cosmetics industry – lotions, shampoos, conditioners, gels, ointments, toothpaste.
- Pharmaceutical industry – ointments, emulsions, gels.
- Chemical industry – detergents, adhesives, paints, varnish, and disinfectants.

DESIGN AND FUNCTIONALITY

The plant's design consists of a working vessel with an insulating layer and jacket for heating/cooling. A low-speed agitator with scrapers has a top drive. A rotor-stator homogenizer is integrated in the bottom of the operating vessel. The working bowl is fixed to the locking rotary supports. The product can be unloaded by tilting it (manually or mechanically, depending on the volume of the vessel). The cover is easy to lean back (manually or using gas-filled shock absorbers in the rear), and it is sealed with four clamps in the closed position.

Depending on the customer's needs, varying degrees of automation can be provided: weighing and dosed feeding of ingredients, temperature controlled heating and cooling, controlled melting and emulsification processes, homogenization, regulation of the agitator speed, and the degree of vacuum.

Mixing – A specially shaped agitator and shape of working vessel provide uniform mixing of the product without dead zones. Special "floating" scrapers do not allow the formation of burnt-on materials on the walls and contribute to the

maximum transfer of heat or cold from the walls to the product in a thin layer.

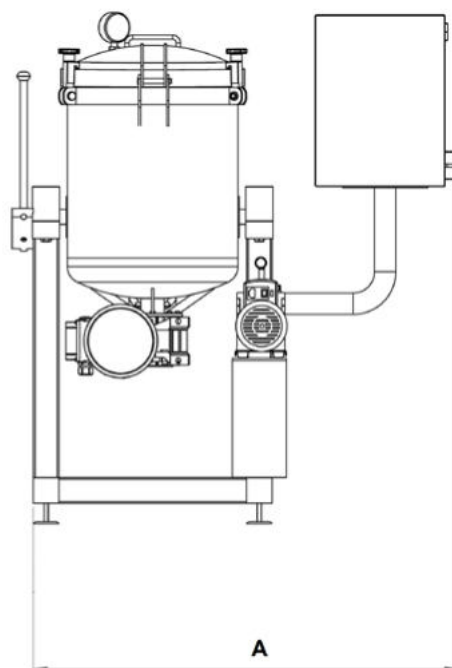
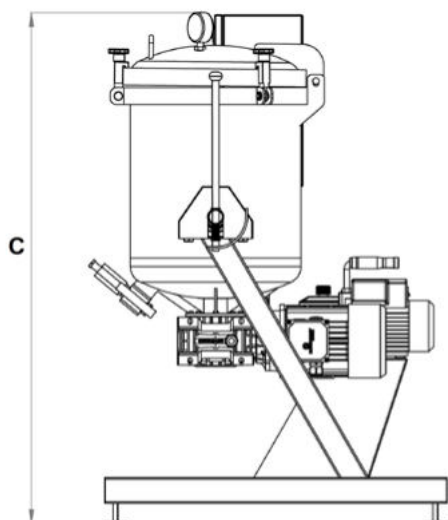
Homogenization – Integrated in the tank bottom, the rotor-stator homogenizer provides a rapid and effective dispersion, emulsification, and homogenization. The resulting product has an attractive appearance, a stable, homogeneous structure, and does not separate. It has a long shelf life. A homogenizer is used for the recirculation and discharge of the product. There is no need for additional pumps. It improves the hygiene of the plant and ease of maintenance.

Heating and cooling – The heating and cooling jacket allows the implementation of heating, melting, and cooling processes in one unit. The "direct steam injection into the product" option can significantly reduce the heating and cooking time in a batch.

The automated control system eliminates human error and ensures a consistently high quality of the finished product from batch to batch.

vacuum mixer

Model: Mixema Mixer 50 Profi



ADVANTAGES:

- Robust design and long trouble-free service life.
- Quick change to produce a new type of product.
- Easy to work, maintain, and clean design.
- Low operating costs and low resource consumption.
- Low noise.
- Specifications are subject to change upon request.

Model	Mixema Mixer 50 Profi
A:	998
B:	840
C:	1200



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planetary mixer for cheese

Model: SP PROFI 300



Planetary mixer NORMIT SP PROFI with electric heating is designed for heat treatment (heating and cooling), dairy products, pasteurization, cheese production. The device is equipped with heat insulation „heating“ / cooling, stirrer and 3 curves for curd. The device is intended for use in the food industry.



planetary mixer for cheese

Model: SP PROFI 300

Mixing, pasteurization, heating, cooling

This model is suitable for small and large facilities, agricultural industry, as well as experimental centers. It combines processes, such as mixing, pasteurization, heating and cooling.

Planetary stirrer for easy mixing

The round cheese vat is equipped with a planetary stirrer (harp). Thanks to the fast rotating blades it is easy to stir the product.



Heating and Cooling

The product is heated by a heating circuit. The cooling circuit provides cooling of products by means of running water or cooling unit - chiller. Kettle is equipped with a temperature sensor.



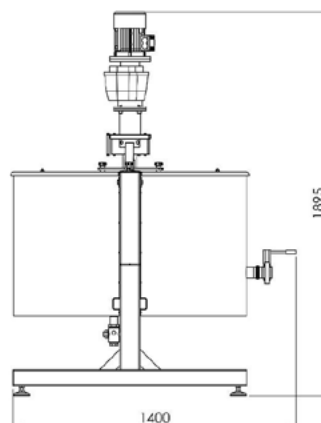
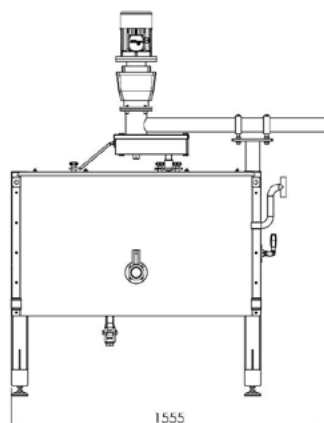
Cheese making set

Planetary mixer is used for a heat treatment temperature range between 3°C and 90°C. The kettle has a three-part insulated coat with tilting system. It is equipped with a cheese making set - planetary-type stirrer, three-part cheese harp and mixing plates.



planetary mixer for cheese

Model: SP PROFI 300



Example applications:

- cheese production
- pasteurization of milk
- acidophilic milk

Accessories:

- Duplicator for heating/ cooling
- Electric heating
- Steam generator

Model	SP PROFI 300
Working capacity,l	300
Installed power, kW	21
Material	AISI304
Three-Phase Voltage:	
Voltage, kW	400
Frequency, Hertz	50
Height, mm	1895
Width, mm	1400
Lenght, mm	1555
Weight, kg	290



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dough mixer

Models: MZ 100, 200



The planetary mixer is part of the batch type mixing equipment, working in the opposite direction, to produce a wide range of dispersions and emulsions of varying viscosity. Device intended for use in industries such as pharmaceuticals, cosmetics, food, construction and others. Suitable for mixing products such as dough and others.



dough mixer

Models: MZ 100, 200

Excellent quality finished product

The ability of mixing ingredients for products such as glue, silicone, emulsions, and other cosmetic products under pressure favours aeration, increases volume and consequently, softness.

Stainless steel strong structure

The industrial planetary mixers retain the strong structure constructed entirely from AISI304 stainless steel. The outer surfaces are thoroughly smooth and the corners curved for easier cleaning.



Suitable products:

- emulsions
- dispersions
- and others



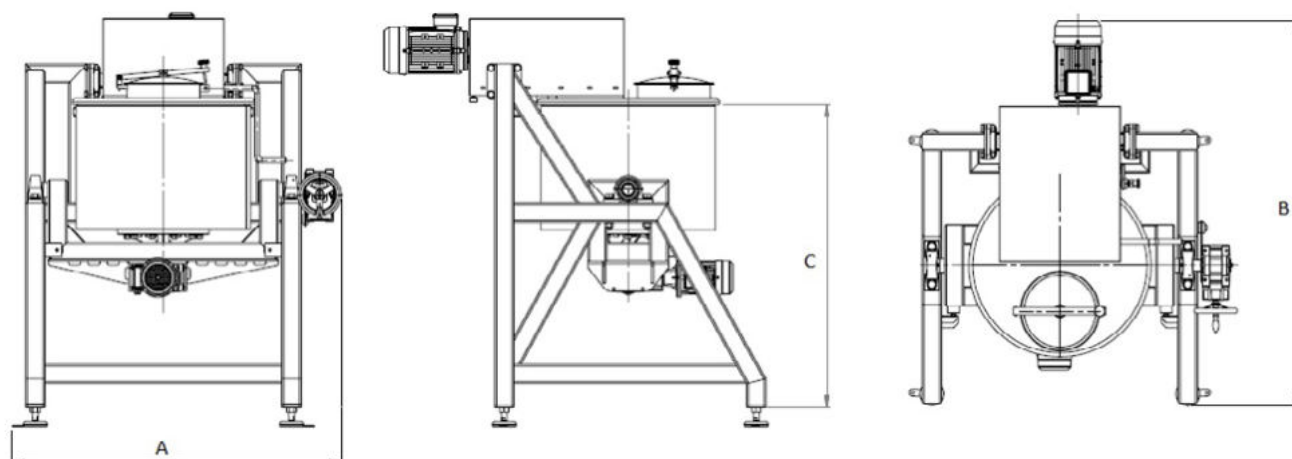
Custom made solution

We are able to provide different types of tools among those in our range to achieve the perfect solution for any kind of production. Additionally, we are able to provide a wide range of optional tools.



dough mixer

Models: MZ 100, 200



Model	100l	200l
A: lenght mm	1367	1277
B: width mm	1600	1416
C: height mm	1262	1122

Name	Parameters
Volume, l	200
Installed power, kW	2,75
Material	AISI304



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twinscrew mixer

Model: MSH 540

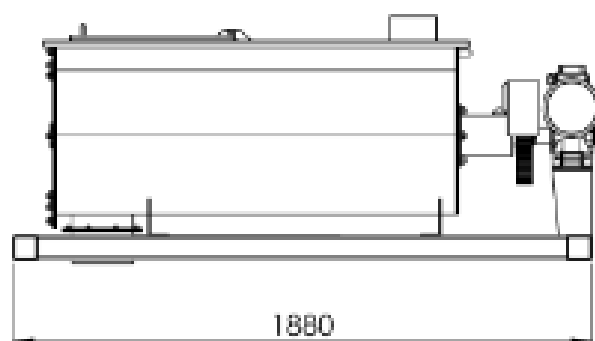
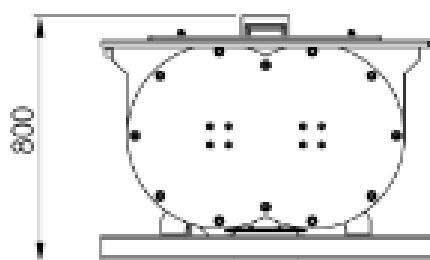
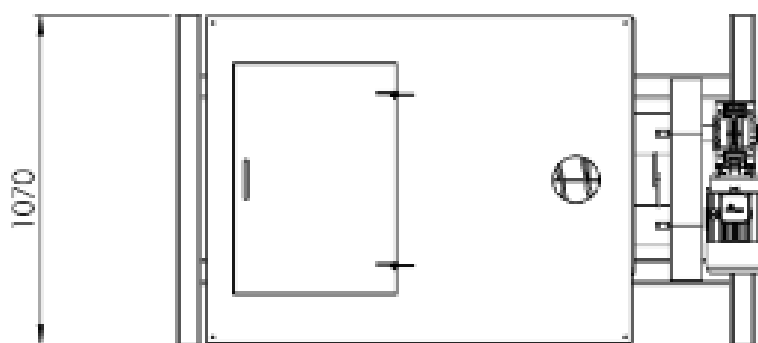
Products:

- animal feed, pellets
- chocolate nuts, sunflower seeds
- granulated grains
- flour and confectionery
- pharmaceutical products (tablets)

Advantages:

- equipped with a device for easy unloading of the product;
- the introduction of the coating during the transfer for uniform application;
- production material - high quality stainless steel AISI 304/316.

Model	MSH 540
Material	AISI316L/AISI304
Drum volume	500 l
Drum diameter	1100 mm
Drive power	2,2 kW
Output shaft	30 mm
Weight	281 kg



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twinscrew mixer for cheese

Model: GM 50



The mixing device Normit GM is intended for the continuous processing (rolling, plasticizing, homogenizing) and mixing of dairy products (soft cheeses, curd) also butter, vegetable oil, margarine, and other such products where you want to increase the plasticity of the mass, distribute moisture for preparing the product for various special applications such as spreads. The device is intended for use in the food industry.



twinscrew mixer for cheese

Model: GM 50



The product is circulated intensively between the receiving hopper and the processing area by means of screw conveyors. Careful handling of the product allows no moisture to be lost, and the special design does not allow air to enter the product



After the necessary level of homogeneity has been reached, the device switches to discharge mode.



The GM-mini model 50 is supplied with a rotor homogenizer at the area where cheese is output, intended for application in packaging systems. When using the equipment as an extruder/ reworker, a rotor homogenizer does not have to be installed.

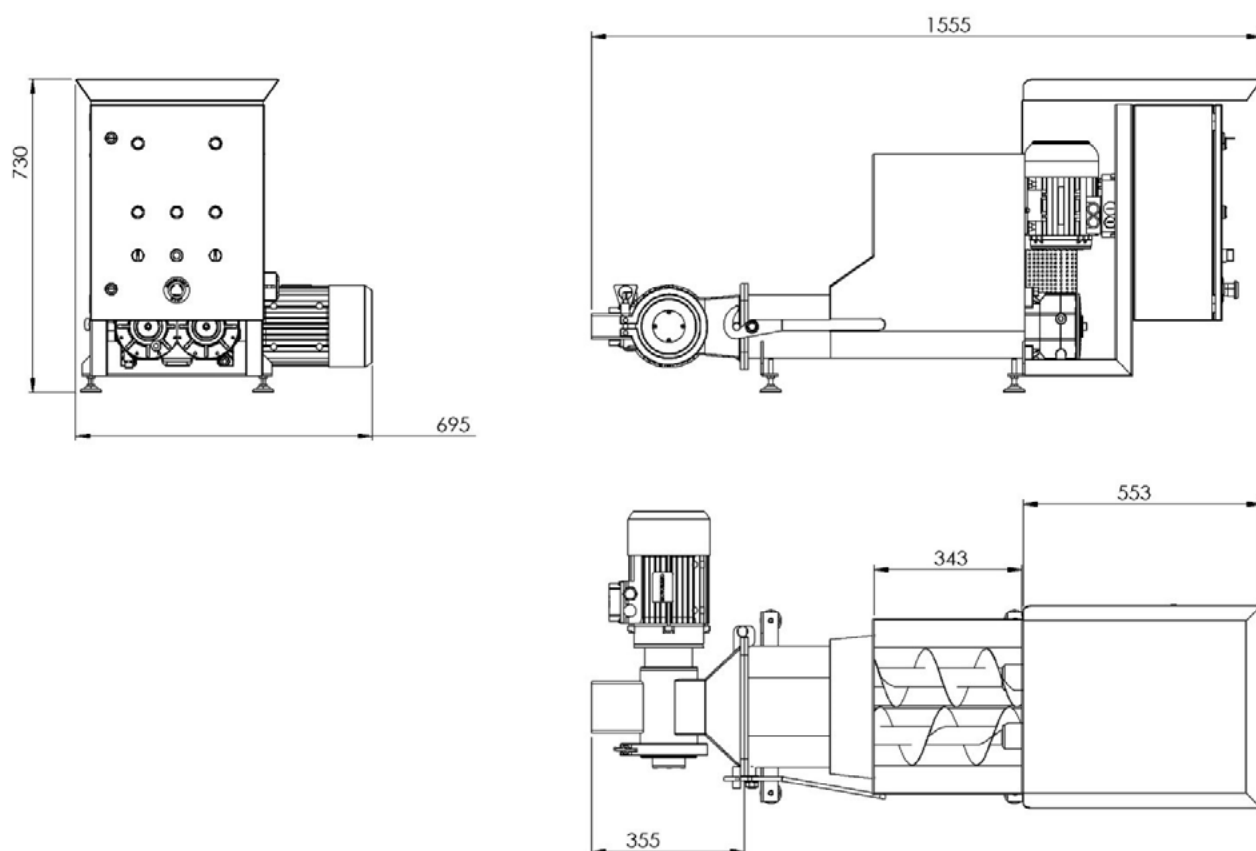
Optionally, if there is a need for including additional ingredients and for efficient mixing of cheese, or margarine and other fats with salt, herbs, and other components, the equipment is supplied with a recirculating loop.

Advantages

- compact size
- high efficiency
- minimal product oxidation
- increased product plasticity
- no loss of moisture from product
- efficient mixing in cases when additional components are included

twinscrew mixer for cheese

Model: GM 50



Model	GM 50
Volume of mixing chamber, L	50
Installed power, kW	3,3
Material	AISI304
<i>Three-phase version</i>	
Voltage, V	400
Frequency, Hertz	50
Height, mm	730
Width, mm	800
Lenght, mm	1555
Weight, kg	140

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process mixer with inline homogenizer

Model: PM 100 HILL 5,5



The process mixer for production of mayonnaise, sauces, soups and other homogenized products is made of high-grade AISI 304 stainless steel with one-piece conical bottom construction, flat $\frac{1}{2}$ opening height and special NORMIT SCRAPED STIRRER equipped with teflon scrapers. Teflon scrapers efficiently wipe the product from the walls of the container to allow maximum use of the product and also make cleaning more efficient.



process mixer with inline homogenizer

Model: PM 100 HILL 5,5



The NORMIT SCRAPED STIRRER is driven by a gearbox engine.



The mixer is a stainless steel el. control cabinet with push button control.



Homogenization of the product is provided by an inline homogenizer (located outside the vessel) which operates on the rotor / stator principle. This model is suitable for the production of emulsions and suspensions over a wide range of viscosity. The homogenizer also fulfills the function of the pump, ie. that it can bring the product into the container and also from the container to homogenize the product itself.

Step 1

High rotor speed ensures stirring, strong vacuum ensures liquid pumping, non-homogenized mixture into the rotor / stator.

Step 2

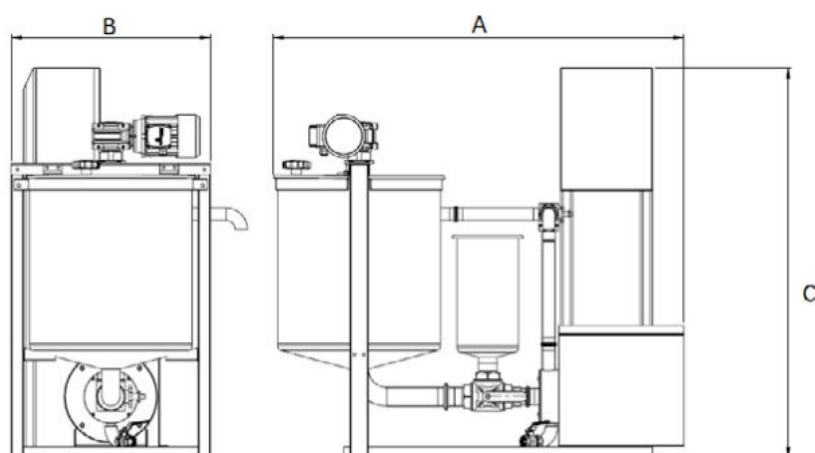
The centrifugal force drives the product along the circumference of the working head, where the product is mixed.

Step 3

The product is stirred vigorously at high speed, through the holes in the stator the product enters the pipeline. At the same time, the product is pumped into the working head and the mixing cycle is repeated.

process mixer with inline homogenizer

Model: PM 100 HILL 5,5



Model	PM 100 HILL 5,5
Material	AISI 304
Geometric volume	120 L
Working volume	100 L
Installed power	6 kW
Length, A mm	1400 mm
Width, B mm	650 mm
Height, C mm	1272 mm
Weight	155 kg



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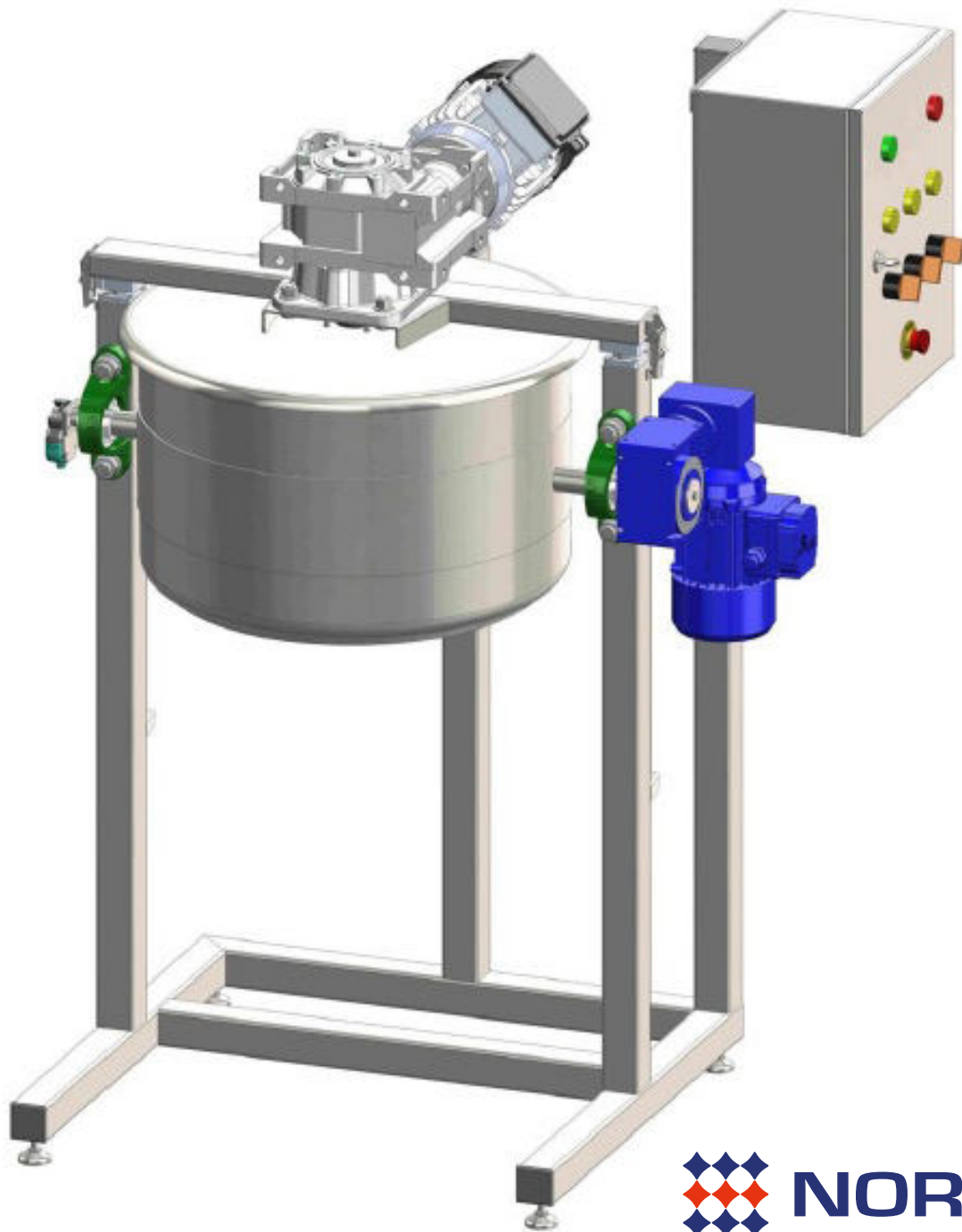
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atmospheric mixer

Model: Mixema Mixer 50



Atmospheric mixer Mixema refers to the equipment of periodic action on processing (mixing) of viscous raw materials using a frame mixer to achieve uniformity, preserve the stability of the product (raw materials). Used in chemical, construction, cosmetic or food industries.



atmospheric mixer

Model: Mixema Mixer 50

Design

The plant's design consists of a working vessel with a single jacket or with an insulating layer and jacket. A low-speed agitator with scrapers (optional) has a top drive.



ONGOING PROCESSES

- Heating, cooling
- Mixing
- Cooking
- Dispersing
- Emulsification



Low cost and versatility

With its low cost and versatility in the types of products produced, Mixema Pilot is the optimal solution for start-ups and for the release of pilot batches, experimental formulas, and testing of new products.



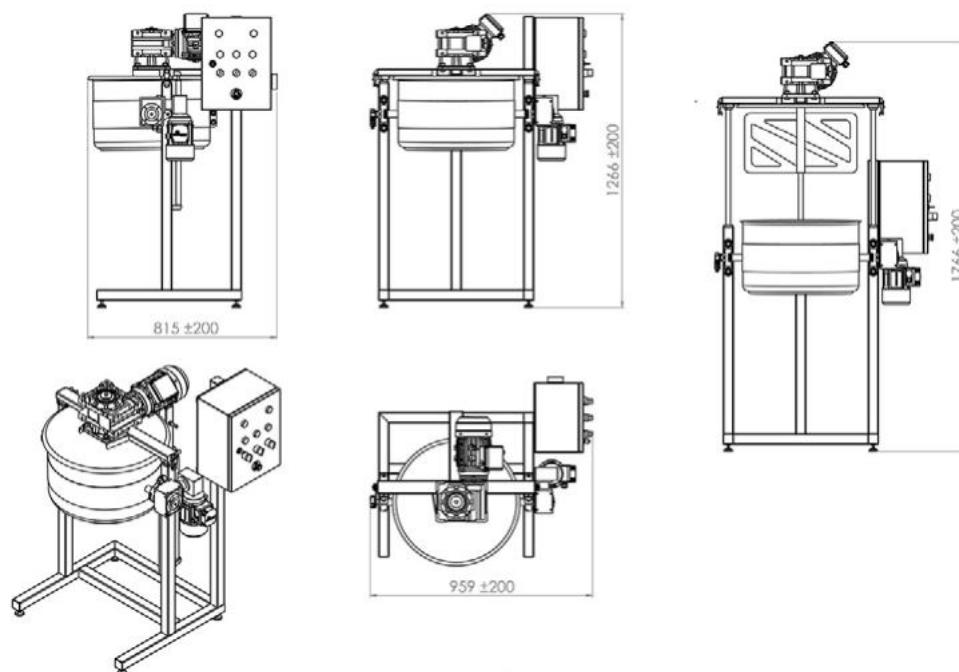
EXAMPLES OF APPLICATIONS IN VARIOUS INDUSTRIES

- Dairy processing – soft cottage cheese, yogurt, condensed milk, cream.
- Oil and fat processing – combined oils, margarines, mayonnaise.
- Fruit and vegetable processing – jams, ketchup, sauces, purees, pastes.
- Confectionery industry – cream filling, chocolate-hazelnut paste,
- Cosmetics industry – lotions, shampoos, conditioners, gels, ointments, toothpaste.
- Chemical industry – detergents, adhesives, paints, varnish, and disinfectants.



atmospheric mixer

Model: Mixema Mixer 50



Mixing – A specially shaped agitator and shape of working vessel provide uniform mixing of the product without dead zones. Special “floating” scrapers (optional) do not allow the formation of burnt-on materials on the walls and contribute to the maximum transfer of heat or cold from the walls to the product in a thin layer.

Model	Mixema Mixer 50
Capacity, l	50
Installed drive power, kW	1
Tilt angle (tipping) of the working capacity for unloading, in degrees	90
Material	AISI304
Three phase power supply	1015mm
Voltage, Volt	400
Frequency, hertz	50
height with raised agitator, mm	1266±200/1766±200
Width, mm	815±200
Length mm	959±200
Weight, kg	85

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electric cooker with mixer

Model: WLMME 100, 150, 250, 300, 350

Unbeatable price, excellent cooking results, designed to be placed in tight spaces where sharp edges or corners may create problems.



Suitable products:

- soups, sauces
- pasta
- rice
- Various types of boiled food
- broths
- Dairy-based products
- Jams

Cooking with automatic mixing

Innovative design of cooking equipment, a cylindrical external frame with round cooking tank. It combines together the advantages of cooking with automatic mixing. It's designed to be positioned in passageways or in limited spaces where sharp edges or corners that may create some problems, allowing to work comfortably around it.

electric cooker with mixer

Model: WLMME 100, 150, 250, 300, 350

Universal use

Reaching the boiling point - 80-90min. Intended for use in catering kitchens, school kitchens, professional kitchens and other food processing plants.

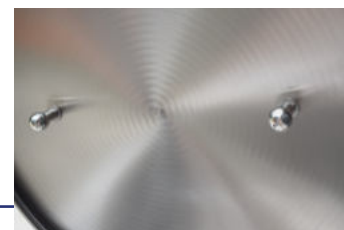
Mixer can be customized

The mixing blades can be customized to be fitted for different types of product to be processed and they are easily removable.



Indirect electric heat.

Heat in this boiling pan is created by high pressure steam generated in installed evaporator inside. As a result, steam is heating up the whole volume of the boiler not just a bottom. This technique makes our boiling pans perfect for cooking jams, soups, chutneys, soups, sauces or many other products.



Modern technology and high quality materials

Thanks to the use of modern technology and high quality materials our boiling pans fulfil the high utility and sanitary requirements. All our boiling pans are the pans of indirect heating, it means that the main heating tank of the pan consists of a double jacket. All components that may come into contact with food are made of acid resistant stainless-steel of 1.4301 grade and housings are made of stainless-steel of 1.4509 grade.

electric cooker with mixer

Model: WLMME 100, 150, 250, 300, 350

Model WLMME	100	150	250	300	350
Capacity L	100	150	250	300	350
Heat tank diameter mm	600	600	910	910	910
Housing diameter mm	900	900	1195	1195	1195
The height to the flange mm	900	900	900	900	900
Overall dimensions mm	1020x1035	1020x1035	1330x1340	1330x1340	1330x1340



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mixing cooling tank

Model: ACM 250

The mixing tank for cooling products is designed for efficient cooling, mixing, after production.



Universal use for many different products

The device is used in the food industry for the production of sirup, sauces and other products.

Efficient cooling and mixing after production

Atmospheric mixing unit with cooling jacket, special-purpose frame mixer. The mixing tank for cooling products is designed for efficient cooling, mixing, after production. By using a separate product cooling tank, a significant increase in the capacity of the processing plant is achieved and energy losses are reduced.

mixing cooling tank

Model: ACM 250

Pillow Plate heat exchanger

High heat exchange intensity. The special design of the heat exchanger allows the use of coolant under pressure and also ensures intensive circulation along the whole surface of the cooling jacket without any dead zones.

Specially designed agitator

Thoroughly mixing, quickly achieving a homogeneous mixture. The special shape of the stirrer effectively distributes the solid particles in the product without damaging them.



Technical specifications:

- Volume 250 l
- Length 1150 mm
- Height 1232 mm
- Width 1192 mm
- Weight 243 kg
- Material AISI304

Minimal operation costs and easy to use

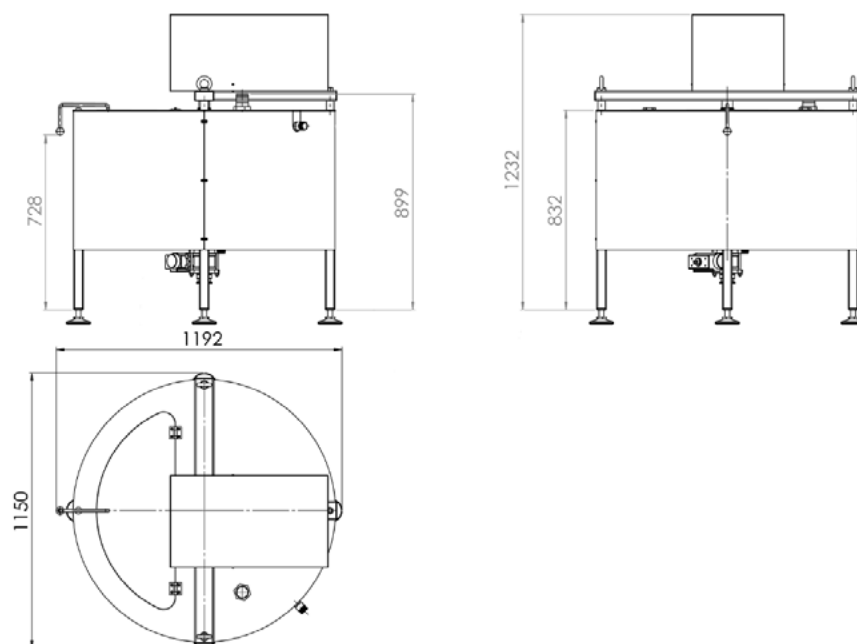
An efficient and affordable solution for processing various products with minimal operating cost and ease of use.



mixing cooling tank

Model: ACM 250

Technical drawings



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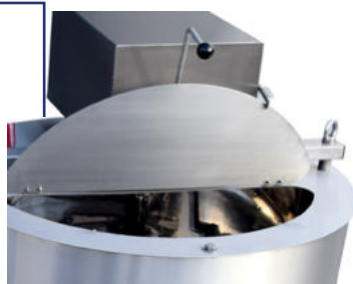


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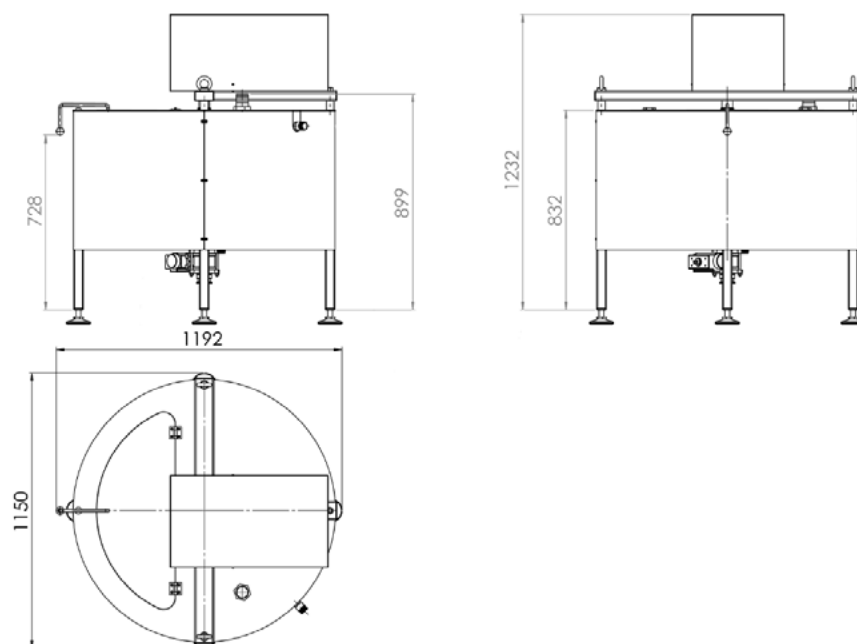
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mixing cooling tank

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Technical drawings



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mixing vessel with heating and cooling

Models: KWS 100



NORMIT MIXING VESSEL is a vessel designed for heating / cooling and mixing of the material up to a temperature of max 60 ° C. The heating is provided by a heat exchanger with the aid of a pump. It is made of high quality stainless steel AISI 304, with a three-layer construction with insulating and insulated double conical bottom and two interconnected pressure duplicators.



mixing vessel with heating and cooling

Models: KWS 100

The mixing tank for heating and cooling thanks to two interconnected pressure duplicators ensuring efficient heating and cooling of the product.

Teflon wipes efficiently wipe the product from the walls of the container to prevent the product from adhering to the wall of the container and subsequently burning it, and also making the cleaning of the device more efficient. A ball valve is located at the bottom of the container.



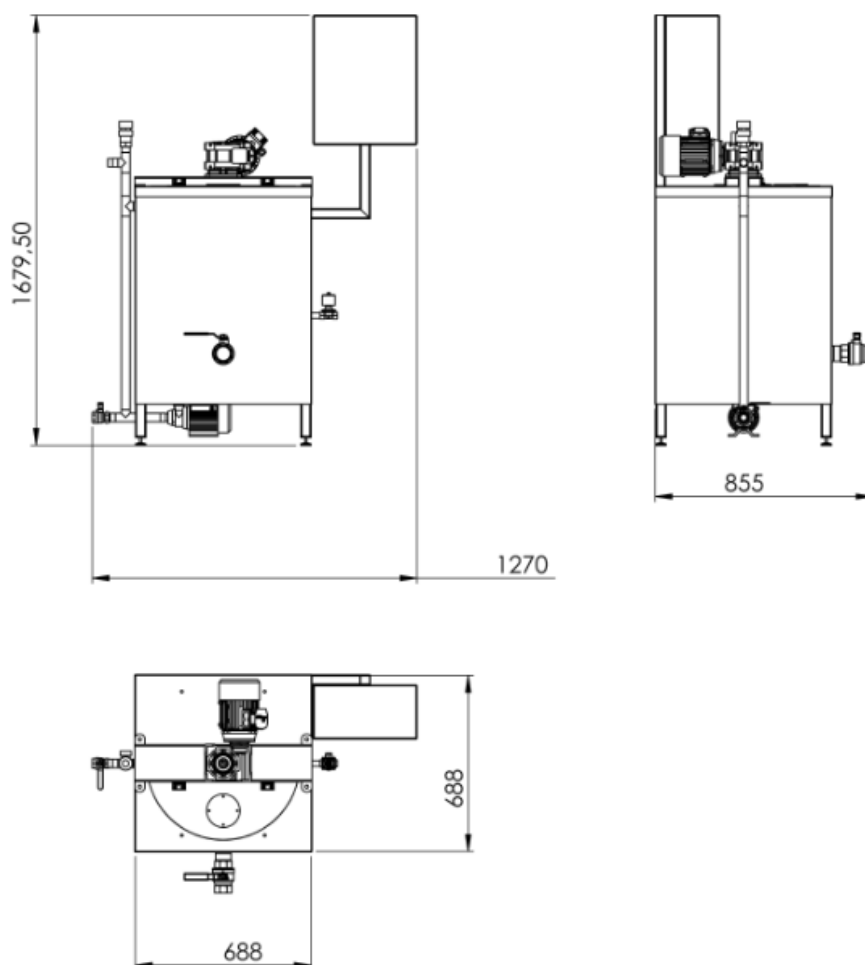
Interconnected duplicators also serve for effective cooling with cold water. A temperature sensor is placed in the container to give a signal to a digital microcontroller that regulates heating and cooling. The solenoid valve opens and closes the cold water supply once the selected temperatures have been reached.



In the case of heating, the microcontroller turns on the heating and the pump, which brings the hot water to the duplicator at the bottom of the vessel. Temperatures are recorded on the digital temperature recorder. The equipment has electric control panel.



Technical drawings



Material	AISI 304
Geometric volume, L	100
Length	1850 mm
Width	1390 mm
Height	1850 mm
Weight	165 kg

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mixing vessel

Model: HSM 300



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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mixing vessel

Model: HSM 300

The hopper part is a hose that serves to connect the sticking ingredients to the product while the agitator is running.



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.



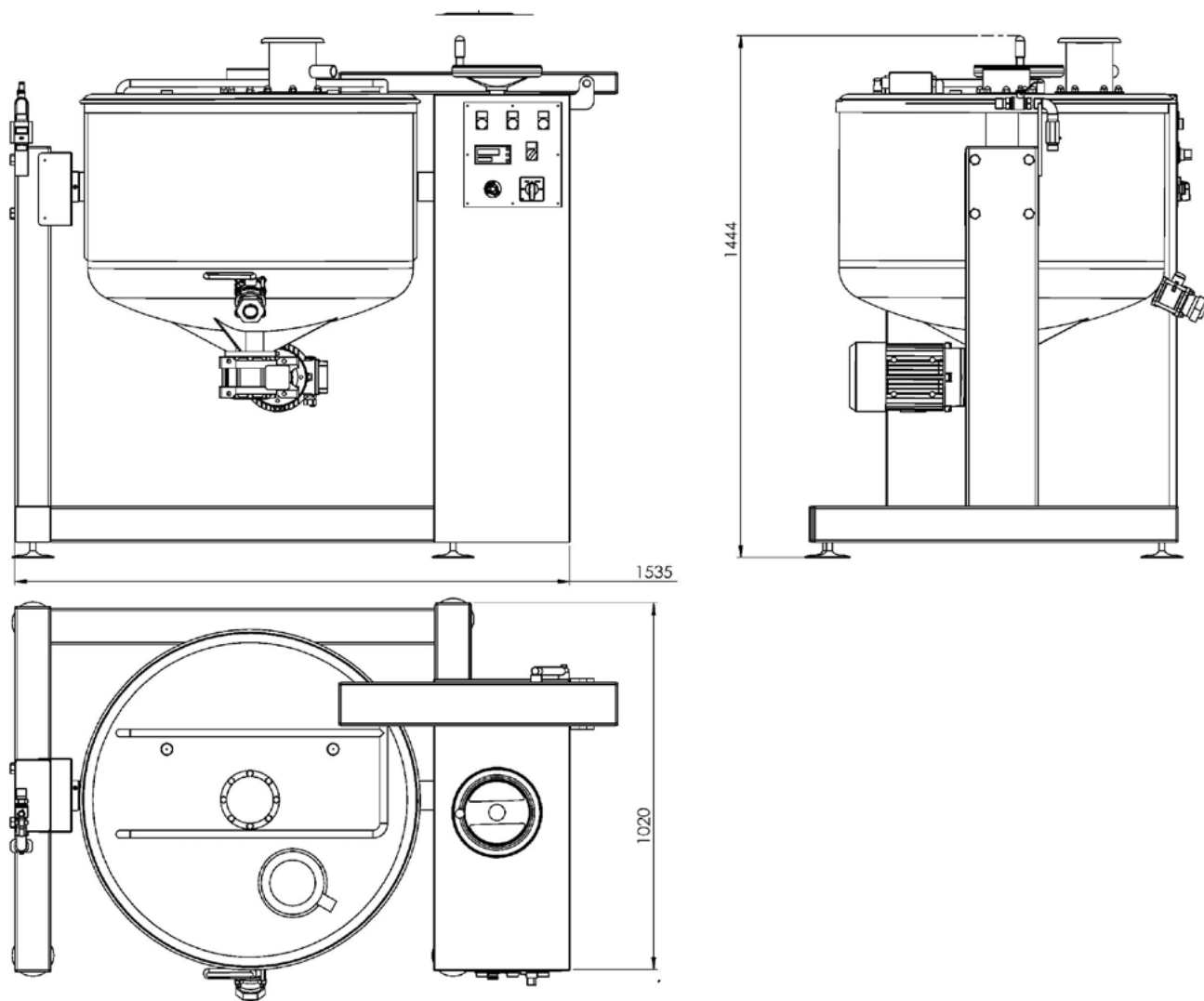
The mixing bowl is preferably arranged by the customer for the high-speed mixing of the products under precisely specified conditions. It is designed to change speeds in the range of 50 to 150 / min. It is equipped with manual tilting of the container and water meter. The lid of the container is openable by means of a strong gas strut and is fitted with a hopper and two shower heads.

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

mixing vessel

Model: HSM 300



Model	HSM 300
Material	AISI 304
Geometric volume (open vessel), L	320
Geometrick volume (closed vessel), L	320
Working volume, L	300
Lenght	1700mm
Width	1020 mm
Height	1450 mm
Weight	375 kg

Areas of application:

- Food industry
- Cosmetic industry
- Pharmaceutical industry

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mixing vessel with heating

Model: VWST 5000



Mixing vessels with heating are designed as liquid storage tanks for storing of liquids with mechanical and thermal resistance. Intense mixing ensures product homogeneity. They can be used as a storage container for chocolate, mayonnaise, sauces and other dense products.



mixing vessel with heating

Model: VWST 5000



Specifications characteristics can be change in accordance with the technical specifications of the client.



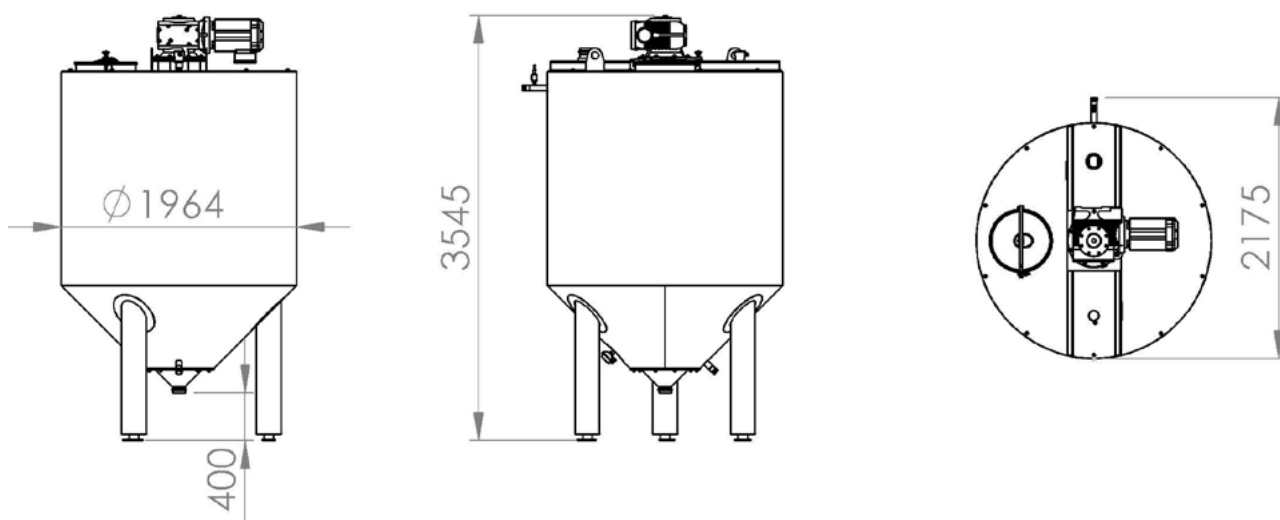
Heating - steam, heating elements, water, oil, infrared heater. Gear of mixer turn/min. 0-40, adjustable continuously or by steps. Material AISI 304/ AISI 316.



Mixing vessel VWST is a vertical triple-jacket tank with thermal insulation, heating jacket and conical bottom. Tank is equipped with a level sensor and a temperature sensor. Mixing of the product is provided with blade mixer, which prevents sticking of the product. Tank is equipped with a sensors, that can exactly measure the weight of the product in the tank.

mixing vessel with heating

Model: VWST 5000



Model	VWST 5000
Capacity, l	5000
Width, mm	2086
Length mm	2143
Height, mm	3830

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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.



stainless steel single-shell container with stirrer

Model: MC 5000

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

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mixer with conical bottom

Model: COM 400



The mixer is made of high quality stainless steel AISI 316 (parts in contact with the product, other AISI304), with a three-layer insulation construction, conical bottom, with a special screw stirrer fitted with teflon scraps. Teflon wipes efficiently wipe the product from the walls of the container making it possible to maximize the use of the product and also make the cleaning of the device more efficient.



mixer with conical bottom

Model: COM 400



Boiler heating is provided by special electric spirals that emit high heat and heat the walls of the vessel without the need for media.



At the bottom of the container is a ball valve with a pneumatic actuator.

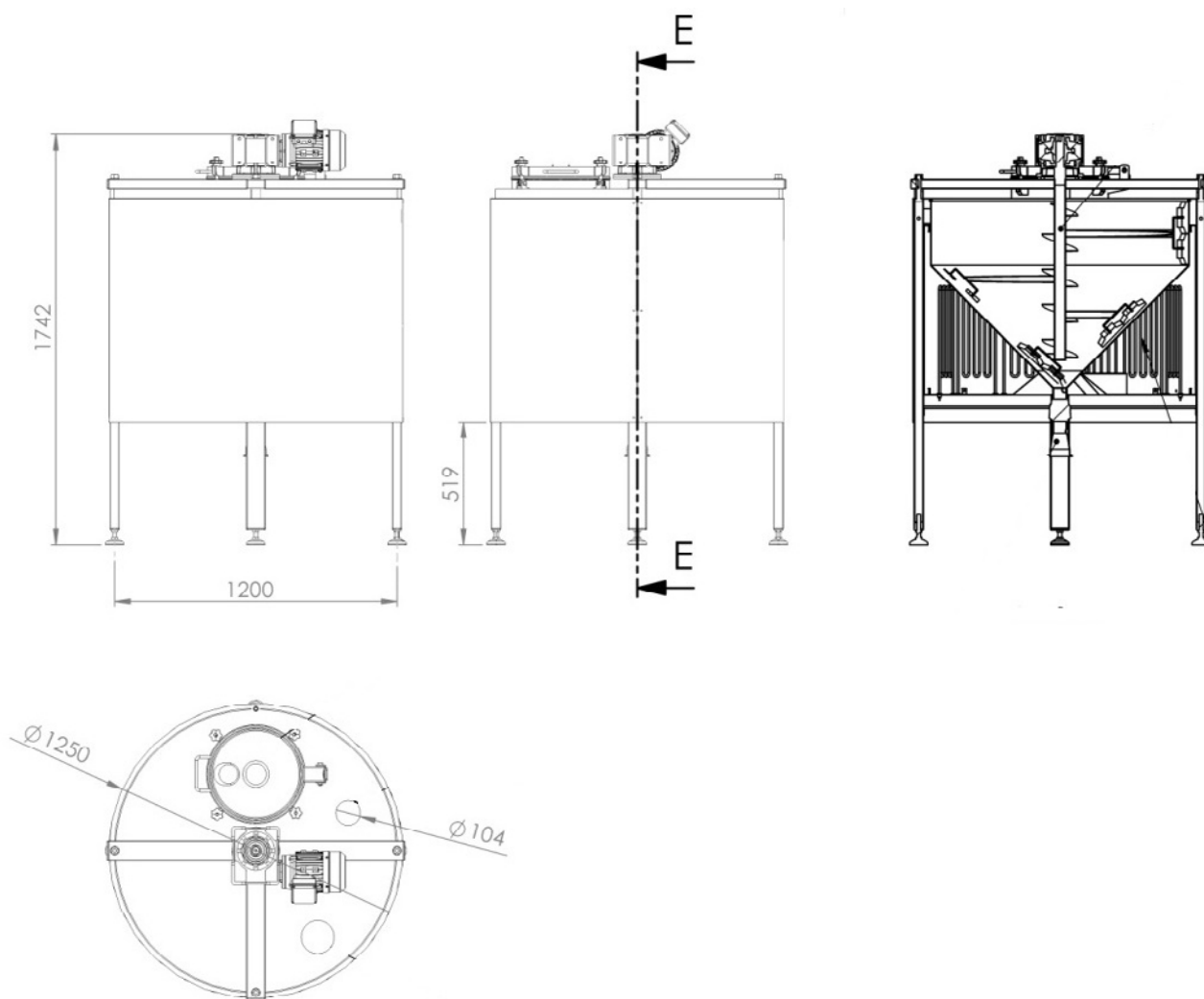


Equipment

- Ball valve with pneumatic actuator DN50
- PT100 temperature sensor
- Capacity level sensor
- Humidity sensor
- Steel fan 160 W
- Electric Control cabinet with el. relays and transducers

mixer with conical bottom

Model: COM 400



Model	COM 400
Geometric volume, l	439
Working volume, max, l	400
The performance of the agitator, kW	0,75
Speed of revolution, rpm	13,5
Heating	12x3 kW
Dimensions (H/W), mm	1740/1250
Weight, kg	205
Material	Parts in contact with AISI316 other AISI 304

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