



Normit NorMelter

100 / 200 / 250 / 400 / 1000 / 2000 / 5000

Normit MixMelter 200

melters system and oil station

NorMelter and MixMelter are designed for **fast melting of vegetable oils and animal fats, chocolate and honey in blocks**. Advanced design ensures maximum intensity of melting with **minimal energy loss**. Melting of blocks is carried out with the help of a specially shaped heat exchanger, and intense circulation of the heat-transfer agent is ensured by convective heat transfer. Model MixMelter is equipped with mixer.



NorMelter



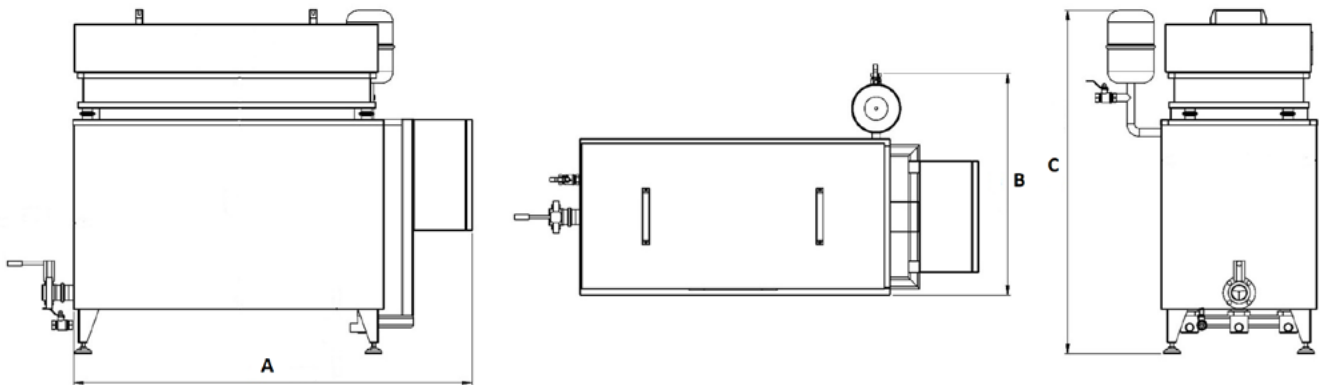
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MixMelter

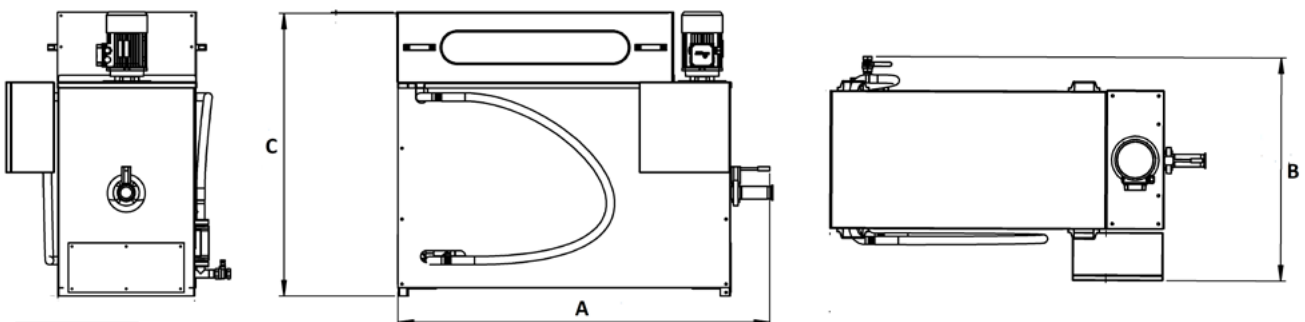
ADVANTAGES

- Maximum intensity of heating thanks to a very short energy transfer distance between heating elements and the heat-transfer agent.
- Increased heat exchange area compared to models with melting grid.
- Simple design: minimal number of junctions, ease of operation, durability.
- Manufactured from AISI304 stainless steel for the food industry.



NorMelter

Model: NorMelter	100	200	MixMelter 200	250	400	1 000	2 000	5 000
Geometric volume, L	100	200	200	250	400	1 000	2 000	5 000
A: length, mm	1 400	1 700	1575	1 550	1 870	2 350	2 820	3 050
B: width, mm	400	1 000	947	650	750	1 100	1 500	1 700
C: height, mm	820	1 300	1197	870	920	1 170	1 250	1 800
Heating	electro/steam/water					steam/water		



MixMelter

OPTIONS

- second heat exchanger for doubled intensification of the melting process
- melted fat transportation system
- melted fat tempering system
- magnetic separator
- weight-based dosing system
- AISI316L for product contact parts
- control and automation systems: level indicators, portioned discharge of melted fat, etc.



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melters for frying

Models: STIRFRY 220, 300/45, 300/60



The NORMIT STIRFRY system is based on the wok principle. The device is ideal for frying meat and bacon. The device is very flexible and is equipped with a tilting and mixing system. High functionality, saving time and work, offers an ideal heat distribution, an exclusive blending system coupled with special scraps to prevent product from sticking.

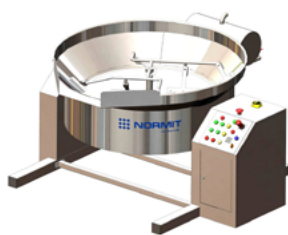


melters for frying

Models: STIRFRY 220, 300/45, 300/60



The bacon melter/pan is made of high quality stainless steel AISI 304.



The pan has a double-jacket structure. The pan contains a special stirrer with teflon scrapers

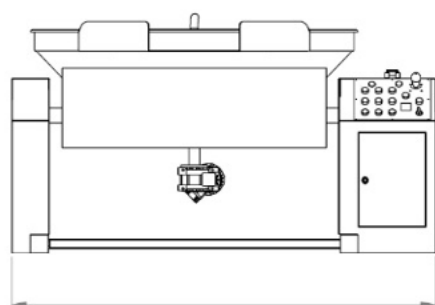


NORMIT STIRFRY is a highly efficient and versatile appliance for professional use, cooking, frying, roasting. This device can handle all these processes easily. The part of the equipment is electric control cabinet with push-tilting. The device is without the lid. Glycerin (can be part of the offer) is used for heating in the shell.

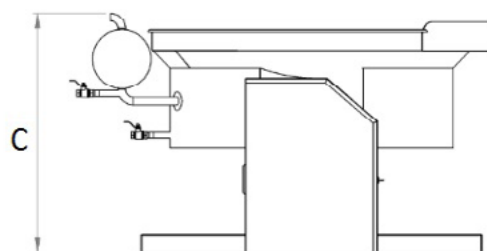
Surprising gastronomic results thanks to the exclusive properties of products, the melters can efficiently handle different types of products such as sauces, jams, vegetables, rice, pasta etc. in a very short time. The device is fully automatic and is controlled via the control panel. It includes an electric timer, thermostat, temperature control and other components, allowing the operator an ideal process control.

melters for frying

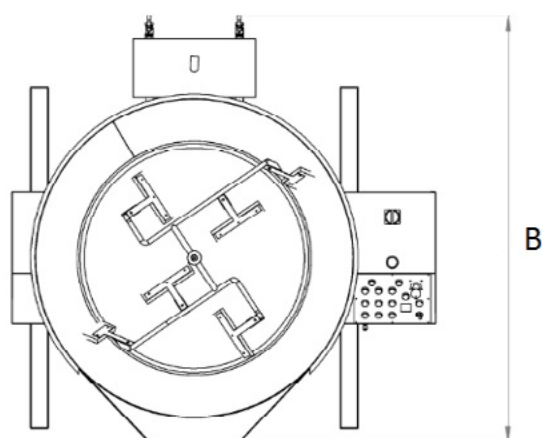
Models: STIRFRY 220, 300/45, 300/60



A



C



B

Model: STIRFRY	220	300/45	300/60
Lenght, A mm	2000	2400	2400
Width, B mm	2100	2350	2350
Height, C mm	1100	1820	1820

NORMIT STIRFRY uses an absolutely exclusive mixing system. It allows you to program three different mixing modes: intensive mixing, continuous and counter mode mixing. The container is large enough and not too deep, the mixing blades are removable for easy cleaning and maintenance - the scraper also prevents product sticking to the sides and to the bottom.

LOW ENERGY CONSUMPTION

All boiler versions reduce power consumption to a minimum.

EASY TO USE

The device is mounted on wheels for better movement.

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NorMelter C

80/150/300/500/1000

fat block melters

The NorMelter C is model in the Normit melter line. Despite its compact size, it has everything necessary for efficient industrial melting of solid fats of vegetable and animal origin.



ADVANTAGES:

- high intensity of heating
- possibility of steam heating or connecting to a source of hot water
- manufactured to a high standard of quality: the equipment has been designed for long-term intensive use in a production process
- can be conveniently disassembled for cleaning and maintenance



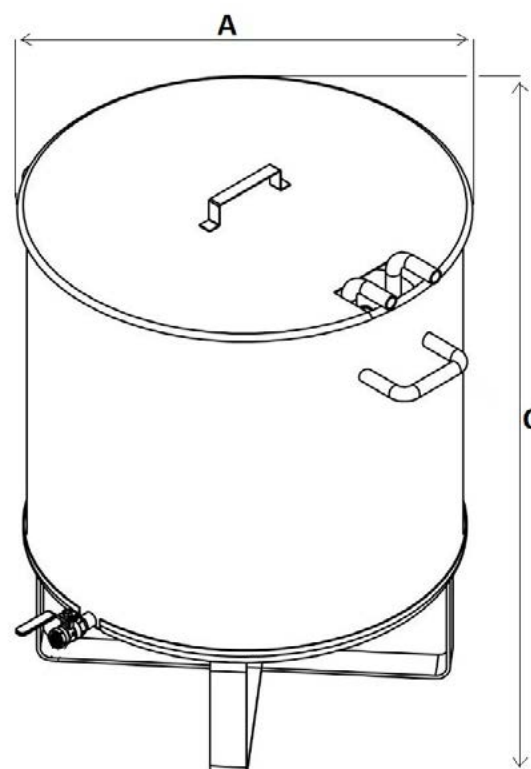
Example applications:

- Model NorMelter C is intended for melting and maintaining in a liquid state vegetable and animal fats, such as butter and dehydrated milk fat, margarine, cocoa butter, coconut and palm oil, etc.
- Suitable for the food industry, as well as the pharmaceutical, cosmetic and other industries.

DESIGN

The NorMelter C - is a cylindrical tank with an integrated heating module. The heating module consists of a melting grid and a heated bottom.

The blocks are loaded manually to the upper working surface (the melting grid). The temperature of the melted fat is maintained by the heated bottom.



Model:NorMelter C	80	150	300	500	1000
Working volume, L	80	150	300	500	1 000
Geometric volume, L	150	300	600	1 000	2 000
A: length, mm	900	950	1 150	1 250	1 800
B: width, mm	900	1 030	1 200	1 300	1 345
C: height, mm	1 000	750	950	1 050	1 600
Weight, kg	38	135	225	345	745

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melting system

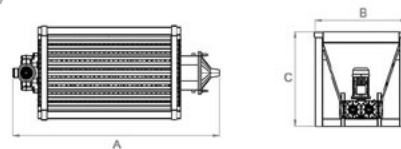
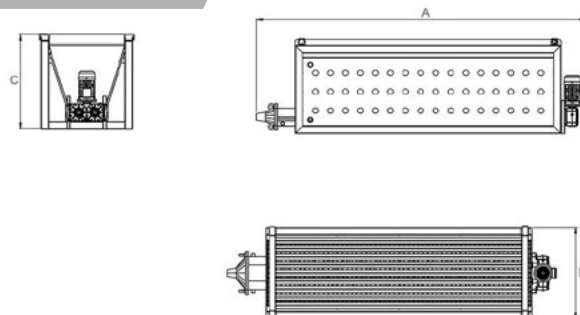
Model: texturizer / turbormelter 400 / 800

The container is designed **to thoroughly mix products (honey, butter, chocolate)** to achieve high product uniformity. The tank is covered with cooling or heating jacket and a blade stirrer in different directions to achieve **perfect mixing of the product**.

Texturizer belongs to a separate group of devices designed for honey processing, specifically:

- pre-melting of large crystals of honey or crystallized honey,
- mixing of honey and improving its structure and consistency.

Unique facility of the machine is the possibility of its use in the processing of honey at a different degree of crystallization.

Turbomelter 400**Turbomelter 400****Turbomelter 800****Turbomelter 800**

The texturizer is equipped with a special heating grid located at the top part of the device in which heated water circulates. The honey that reaches the grid is heated and changes its viscosity to liquid and flows into the working vessel of the device.

Working vessel is equipped with several heating / cooling jackets; two are located on the sides of the device and one at the bottom of the container. Jackets allows uniform heating of honey during processing. There are two screws inside the working container. The honey is heated in the container and is crushed, expanded and stirred by means of two screws which are rotated in opposite directions. Once the correct consistency has been achieved, the honey is extruded out of the vessel for further processing.

Model	Turbomelter 400	Turbomelter 800
Working volume, L	400	800
Material	AISI 304	AISI 304
A: length, mm	2 181	3481
B: width, mm	966	966
C: height, mm	993	1 001

Advantages:

- Fast and efficient manipulation with product.
- Fine treatment of honey without changing its useful properties.
- Easy maintenance.
- Quick and simple replacement of working elements.
- Highly hygienic design - the complete absence of hard-to-reach areas where product accumulation is possible.
- CIP cleaning possible.
- Ability to perform inspection and maintenance without dismantling the installation.
- High quality of materials and components used.

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