

food centrifuge

Model: COVM 200

**Very effective and affordable tool for filtering/
separation/drying by the use of gravity.**



Ideal for:

- fruit
- vegetables
- many other products

Universal use

The COVM centrifuge is able to process and dry many different products, using exchangeable baskets. Rotation speed of the basket is adjustable according to the product. A centrifuge is a useful tool that has gained an increasing interest for kitchen applications the last couple of years. Basically it is a very effective and affordable tool for filtering/separation/drying by the use of gravity.

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Adjustable basket rotation speed

The COVM centrifuge is a single-shell vessel with adjustable basket rotation speed, manual lid adjustment, frequency converter for the centrifuge control, made entirely in EU out of stainless steel material AISI 304.



Technical features:

- Motor 5,5 kW
- Belt drive
- Basket - 200 liters - opening from below
- Tightening nut
- Closing mechanism
- Hatch hinges



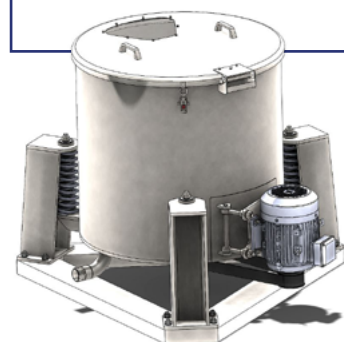
Basket opening from below

The centrifuge has a specially shaped basket that has the possibility of opening from below. It has a 3-point basket suspension system that handles the basket. The centrifuge is characterized by low vibration.



Design:

- Lower substructure
- Legs of centrifuge
- Centrifuge springs
- Draining nipple 2"
- Container 540 liters
- Container hatch
- Container handles



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vegetable centrifuge

Model: COV 150



The equipment is designed for centrifuging different types of products and raw materials. The device is intended for use in the food industry. The vegetable centrifuge dries vegetables in just a few minutes, keeping all its natural freshness intact. Can be customised to suit different types of products.



vegetable centrifuge

Model: COV 150

Drying vegetables in a short time

It is essential for caterers to dry any kind of vegetables in a short time, and keeping the natural freshness without destroying the most delicate leaves. The vegetable centrifuge handles vegetables in a delicate way, while the machine itself is sturdy, as being made of stainless steel.

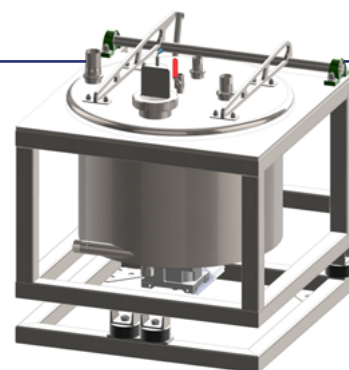
Any kind of vegetable

The vegetable centrifuge has been developed for centrifuging batches of various kinds of vegetables, as well as for whole leaves and other delicate products.



Technical features:

- Length, mm 953.50
- Width, mm 880
- Height, mm 991
- Weight, kg 220



Heavy duty centrifuge available

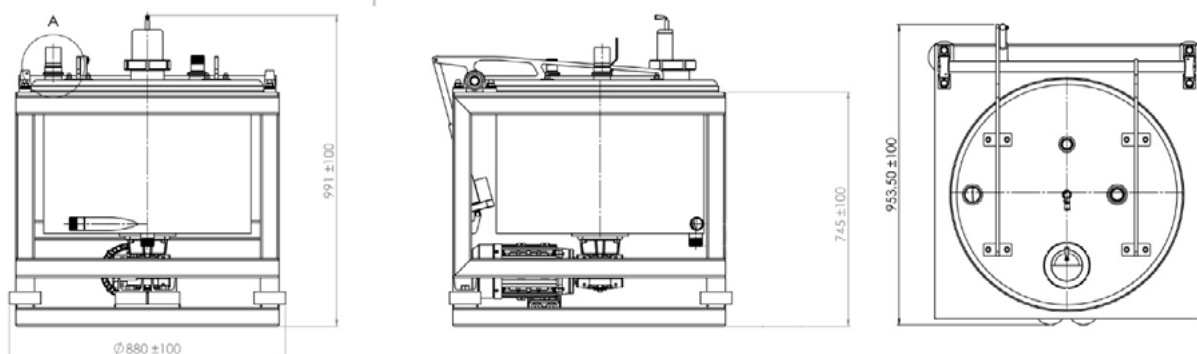
For centrifuging heavy products like sliced carrots, sliced onions etc. a special reinforced heavy duty vegetable centrifuge is available.



vegetable centrifuge

Model: COV 150

Technical drawings



Model	COV 150
Volume of working vessel, l	150
Working volume of the basket, l	20
Power kW	2,2
Dimensions (H,L,W), mm	991±100/954±100/880±100
Weight, kg	220
Material	AISI316/304
Three-phase power supply:	
Voltage, volt	400
Frequency, hertz	50



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