

STORE SALE



~~34 630€~~

27 704 €

The FBF frozen blocks flaker

Model: FBF 600

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.



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Ploughshare mixer

Model: NP 100 with frequency inverter

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.

Suitable products:

- Muesli
- Tea blends
- Powdered milk
- Cocoa
- Sugar
- Ice-cream mixes
- Spices



~~13 675€~~

10 940 €



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Homogenizer

Model: YumixBasic 3

Inline homogenizers is a universal solution that can be easily integrated into existing production lines, allowing you to significantly increase the quality and intensity of your process.

Processes:

Emulsifying

Homogenizing

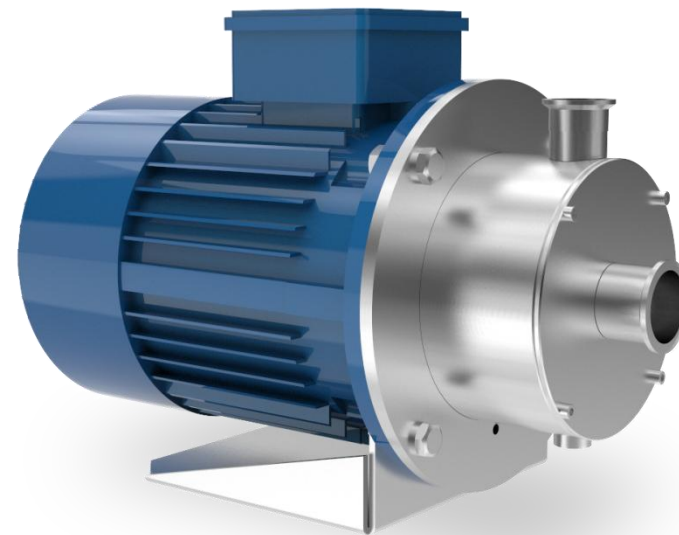
Solubilizing

Suspending

Dispersing and disintegrating solids

~~3 997 €~~

3 198 €



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Bratt tilting pan electric

Model: SFM 130

Bratt tilting pan is designed for frying, braising of vegetables, meat, fish or poultry while continuously stirring, eliminating the possibility of burning or uneven heating.

The device is suitable for cooking of meat, vegetable stew, pasta souces, risottos, jams and marmalades, sauces, syrups or caramel.

~~27 625€~~
22 100 €



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Colloid mill without frequency inverter

~~4 875 €~~

Model: NKM 5,5

3 900 €

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

Colloid mill will find use in various processes such as grinding, homogenising, emulsifying, dispersing, mixing, extraction, and the like.

SOLED



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Destoner

~~14 562,50 €~~

11 650 €

Model: Normit Wash

Is designed for washing potatoes, carrots and tubers.
Destoner can also separate floating parts
such as leaves and stems.

The adjustable mechanism allows:

- adjusting the water level,
- filling level,
- washing speed.



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Scraped surface heat exchanger

Model: EX

Normit EX Heat Exchanger provide a consistent and careful treatment of different kinds of food and drinks, as well as cosmetics and pharmaceutical materials.

The scraped surface heat exchanger is designed to operate under hard conditions where other heat exchanger technologies can fail or cannot sustain operate efficiency over a longer period.

~~8 562 €~~

6 850 €



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Atmospheric honey dehumidifier

Model: HDM

~~5 500 €~~

4 400 €

The large surface for heat exchange in a compact design is due to the special shape of the agitator.

The atmospheric condensate honey dryer HDM has been designed specifically for the high-performance drying of honey on an industrial scale, taking into account all the specific features and properties of the product.



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Brush washer

Model: Normit DP Wash

The machine is used for brushing, cleaning, root vegetables, and also prewashing.

The process of processing vegetables occurs in drum containing cylindrical brushes which are sprayed with pure water from the water supply network. The machine occupies a small space and can be placed directly behind the drum washer, or at the expense of lower capacity can be used as an alternative of to the cleaning machines.

~~18 500 €~~

14 800 €



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Drum coater

Model: Drum Normit AD without seasoning device

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.

~~12 438 €~~

9 950 €



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~~32 875€~~

26 300 €

Pressure kettle

Model: AV

The kettle for cooking under pressure is designed for highly efficient heat treatment of a wide range of food products at temperatures up to 110 ° C and pressure up to 0.5 bar.

Is ideal for cooking and stewing meat, vegetables, legumes and cereals. The finished product will retain the maximum amount of vitamins, minerals and nutrients. Thanks to a considerably short cooking time, the product retains an attractive appearance, better taste, and smell.



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~~4 665€~~

3 732 €

Atmospheric cooker

Model: PE 200

The cooker is intended for cooking meat, sausages and other semi-finished products and smoked meats, by-products, as well as other lumpy products (mushrooms, vegetables, etc.).

The boiler consists of a cooking vessel, thermally insulated for best energy efficiency, a heating system (electric or steam), a control system and optionally with cooking baskets.



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Continuous fryer - USED

Model: ODF 50

The continuous conveyor deep-fat fryer is a reliable and universal solution for high-performance frying of a wide range of products by immersing them in hot oil.

The continuous fryer use the method of immersing the product into oil at an adjustable depth and are ideal for frying meat, fish and vegetable products, as well as products made from dough, snacks, products with a hard or brittle structure, and with or without breading.

~~15 125€~~

12 100 €



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~~18 145 €~~

Processing mixer with inline homogenizer

14 516 €

Model: PM 100 HILL 5,5

Teflon Processing mixer is with single jacket construction with conical bottom, flat / ½-open lid and a special scraper agitator NORMIT SCRAPED STIRRER which is equipped with Teflon Scrapers. scrapers effectively blurring the product from the wall of the container which allows maximum use of the product as well as more efficient cleaning of equipment. Stirrer STIRRER NORMIT SCRAPED is powered by motor gear. Homogenizing is provided inline homogenizer with strong electric motors. Part of the mixer stainless el. control box with a button control.



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Fruit washer

~~6 697 €~~

5 358 €

Washer is designed for washing and cleaning fruit before processing. Fruit in the washer is washed with water and soft brushes which leave it intact.



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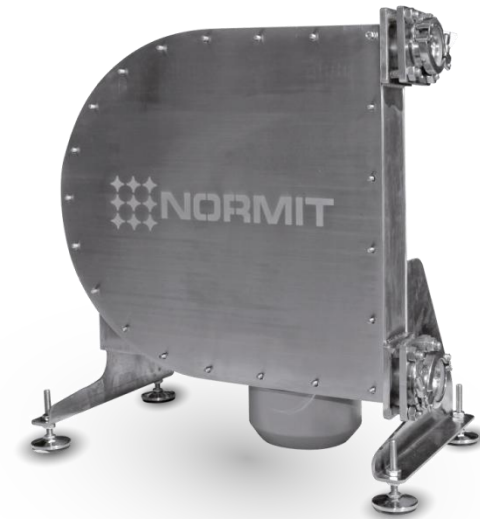
Hose pump

~~4 625 €~~

3 790 €

Model: PP

Hose pumps NORMIT PP handle abrasive, highly aggressive, viscous, sensitive materials and substances with high density. Innovative technology that eliminates the need for the presence of cooling and lubricating fluid inside the pump, the process is faster and more economical.



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Kettle for marmalade processing

~~6 075 €~~

4 890 €

SOLD

We offer a double-jacketed stainless steel boiler for marmalade preparation. Mixing and heating are electric, inside the boiler there is a stirrer with ten blades. The maximum overpressure in the duplicator is monitored by overpressure valves, the maximum heating temperature is monitored by an emergency thermostat, the heating control is manual, 2 kW or controlled by a digital thermostat. Also included are the water level in the duplicator and a manometer with a safety valve.



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Submersible homogenizer

~~818 €~~

659 €

The submerged homogenizer is designed for homogenizing of 10-60 -100 L liquid. Thanks to the asynchronous engine, it is extremely quiet and requires no maintenance. The circumferential blade speed is 16 m / s. Thanks to this, you can prepare a whipped cream - by mixing butter and milk. If the vegetable fat is used in production, the shelf life of the finished product is extended and, thanks to the hardness of the whipped cream, it is better for transporting. There is a hook at the top of the homogenizer, which facilitates the transfer of the homogenizer into the container when a customized jack is used. For 60 liters of liquid, the mixing time is about 8 minutes. We also recommend the appliance for the production of ice cream.

