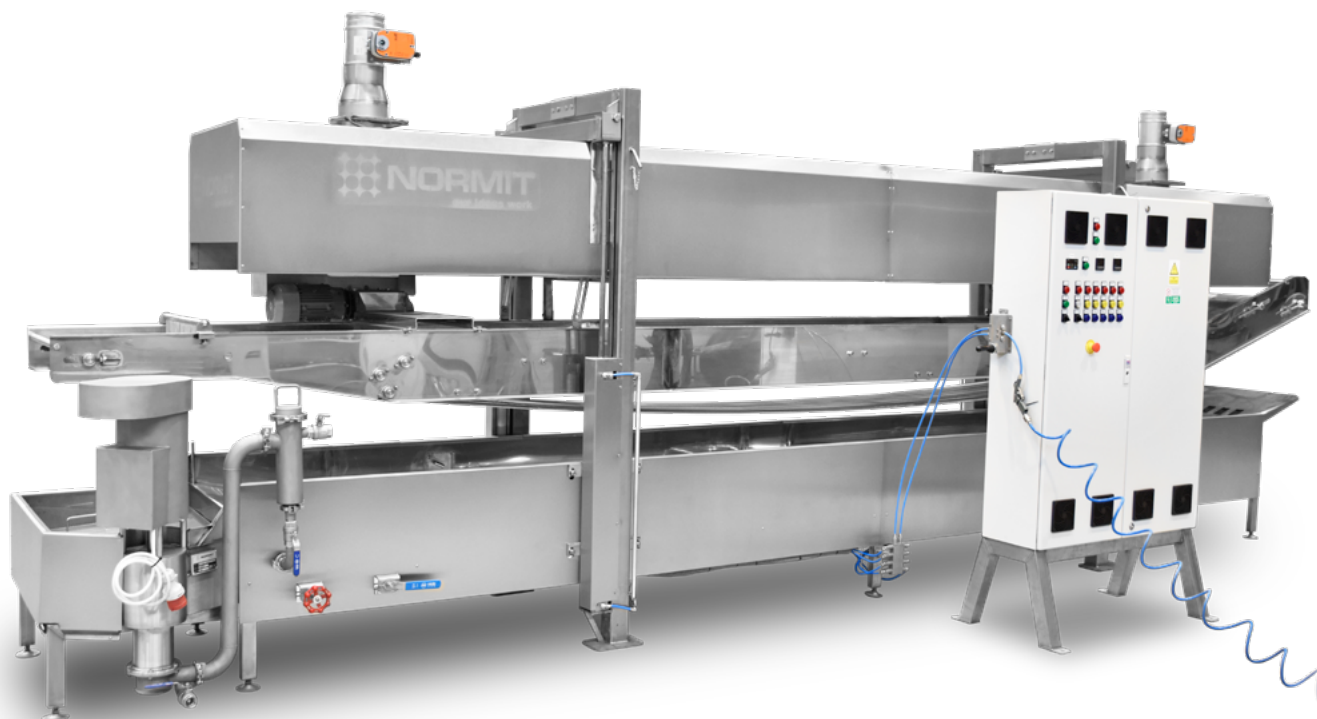


continuous blancher

Model: AQ deep

Universal use, blanching many different products in a short time. Excellent quality of final product, retaining its natural colour and taste.



The Normit AQ blancher is very useful for preparing different types of products and also is a very good solution for solving issues with blanching big volumes of products in a short time.

AQ blanchers are designed for blanching vegetables, mushrooms, frozen products, french-fries, meat and fish, dumplings, nuggets, onion rings, calamari, crackers, popcorn, pastry and other baked food, donuts, biscuits, spring rolls and crunchies. A simple control system leads to minimum operating requirements. **Control elements** includes overload and under-voltage protection.

continuous blancher

Model: AQ deep

Simple maintenance

All the elements of the blancher and parts of the line can be easily dismantled for cleaning or maintenance purposes. Any other items (storage tanks, filters etc.) are positioned in an optimum distance from the blancher so that their contact is minimised. This gives the staff easy access for cleaning, inspection and maintenance purposes.



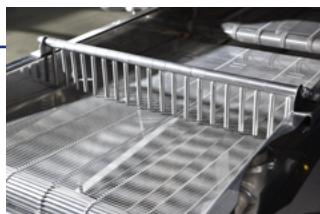
Adjustable belt speed, versatility and fast food preparation

The speed of belt conveyors can be set up according to the time necessary for product preparation and based on selected final products. The blancher can be used for the preparation of different types of products by simple changes performance. Thanks to **exact temperature control, high-quality final products** maintaining their taste and aroma can be guaranteed.



Industrial design

A well designed position and technologies make it possible to use shop floor premises in the most effective manner. If either the size of your room is limited or you have some other special requests the production can be adjusted so as to be tailored to your needs and requirements.



Advantages:

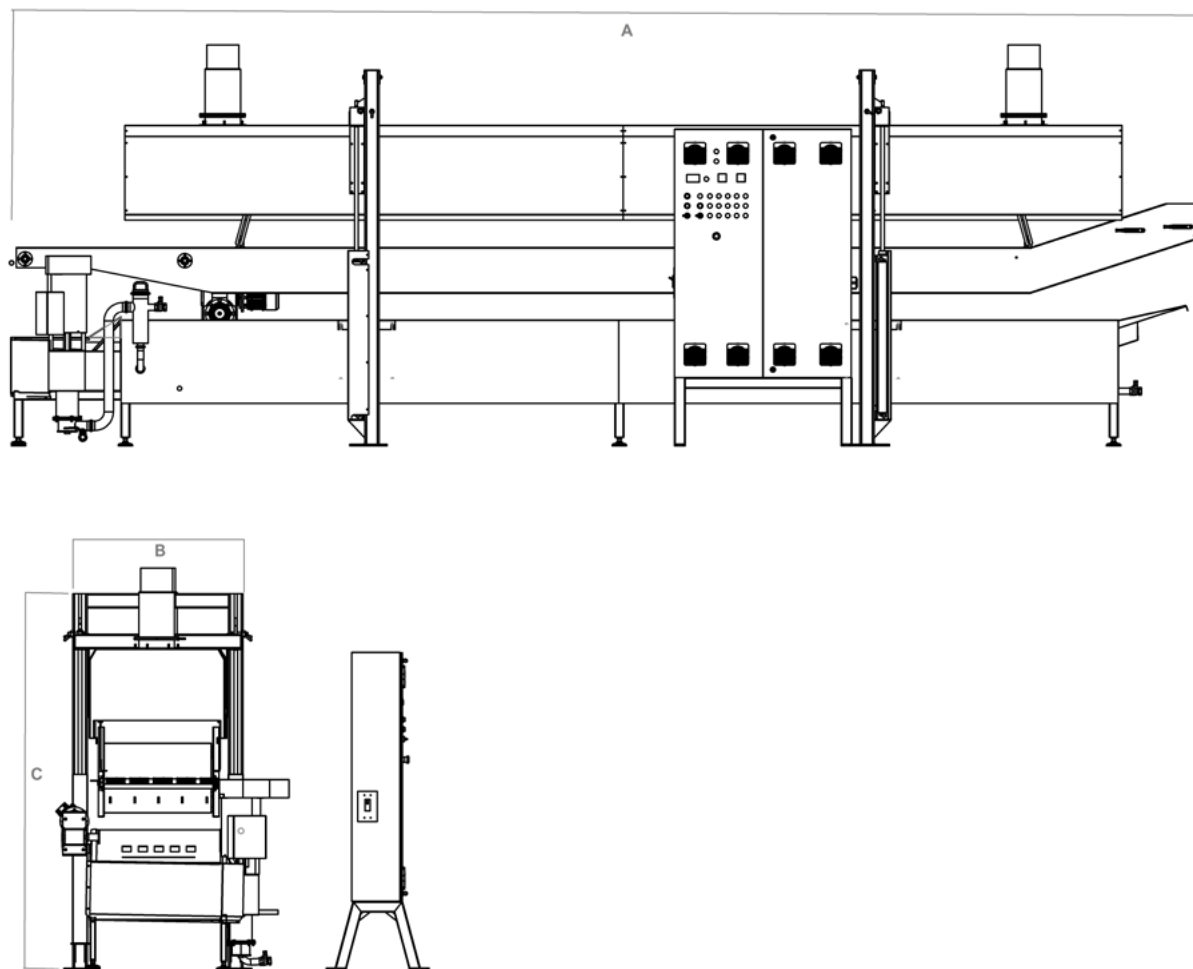
- The quality of fried products has positive influence on taste and smell.
- Using this blancher, you will be able to achieve a unified and homogenous appearance of final products
- The use of the appliance results in excellent final products quality and their easily digestion.



continuous blancher

Model: AQ deep

Technical drawings



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