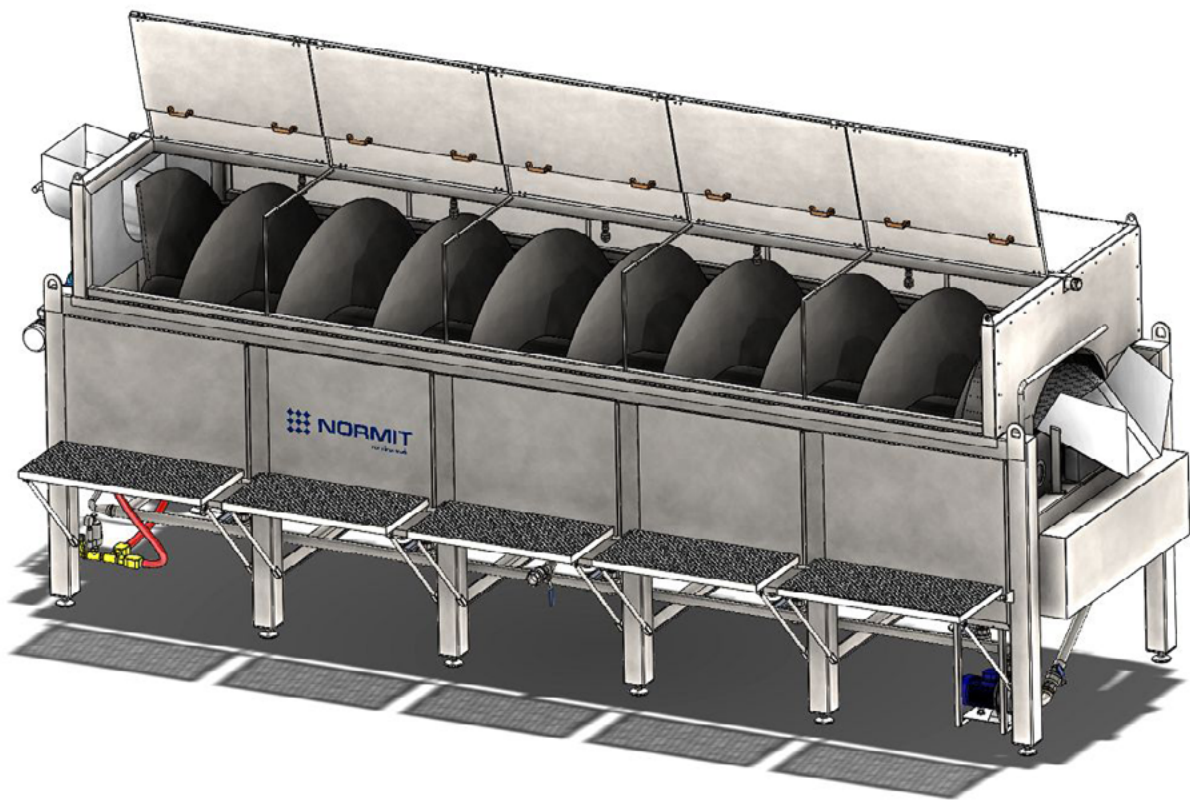


continuous screw cooker

Model: Cook c Profi

Continuous screw cooker suitable for cooking, blanching and transporting products between machines



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Suitable products:

- Sauerkraut
- Pasta
- Sea or land-based fish meal plants
- Poultry rendering plants

Ideal solution for transporting product

This unique continuous screw cooker is an ideal solution for cooking, blanching and transporting products between equipment in the production line. It effectively replaces the need for the lengthy pipes. Direct steam injection into the water containing the product (evenly distributed over the entire length)

continuous screw cooker

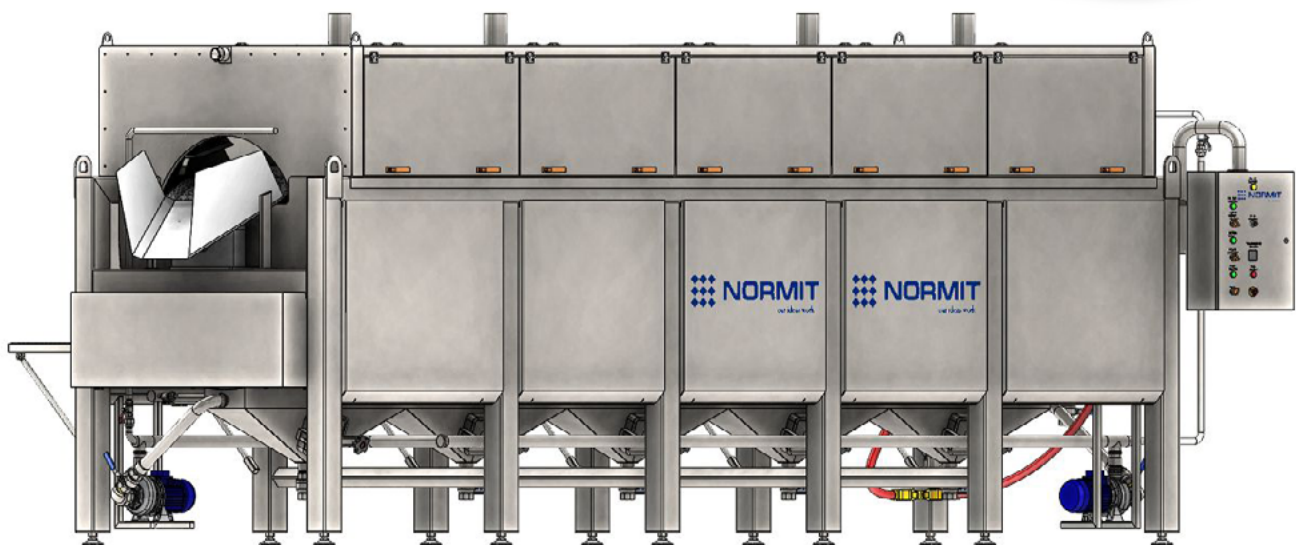
Model: Cook c Profi

Replaces lengthy pipes

The biggest advantage of the Cook c Profi is its flexibility and no need for lengthy pipes.

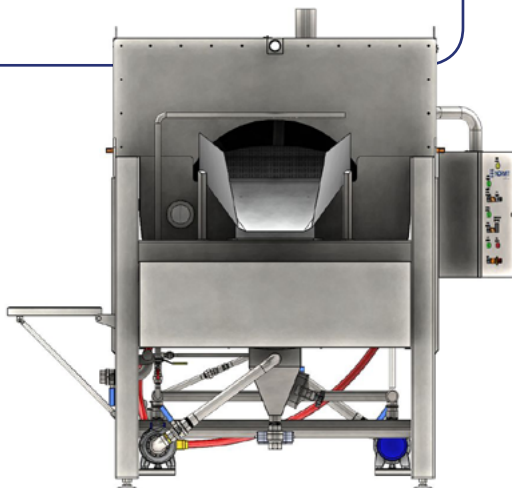
Suction pump

Because of the suction pump and suction nozzle with handle, it is possible to get into the narrow and hard to reach areas and suck the product.



Advantages:

- Hygienic - can be cleaned in 30 seconds
- It replaces piping between machines
- Display window (You can see the processes inside the machine)



Technical features:

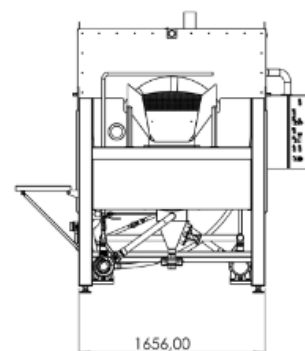
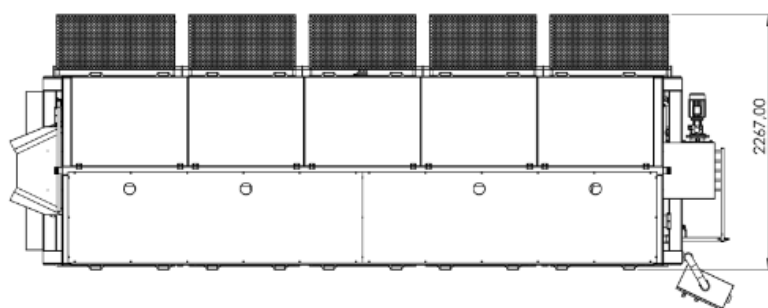
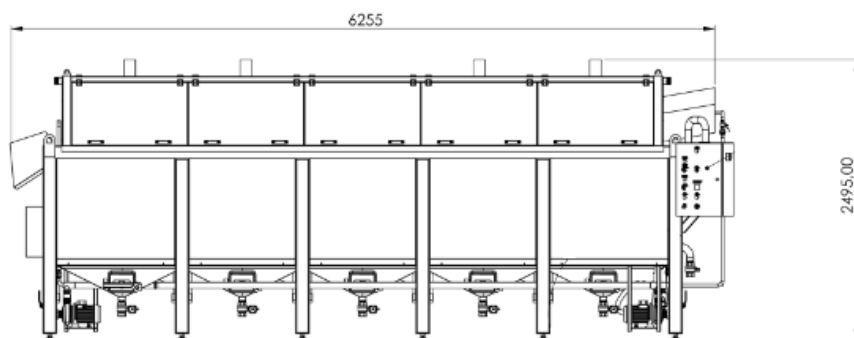
- Electric control panel
- Pneumatic drain valve (5 pcs)
- Motor 1,1 kW
- Hopper
- Circulation water outlet



continuous screw cooker

Model: Cook c Profi

Technical drawings



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