heat boiler

Model: REH 300

NORMIT heat boilers are designed to produce sausages, hams and offal. Machines are made in four types of supply: oil, gas, electricity and steam. They are designed to operate in the automatic mode by using the controller to control the technological process. Technology for superior product performance and hygiene

NORMIT
our ideas work

heat boiler

Model: REH 300

Controller: Mikster INDU 50 (among others function of timer, that allows set time for cooking)

Supply medium: electricity, steam, oil, gas

Benefits:

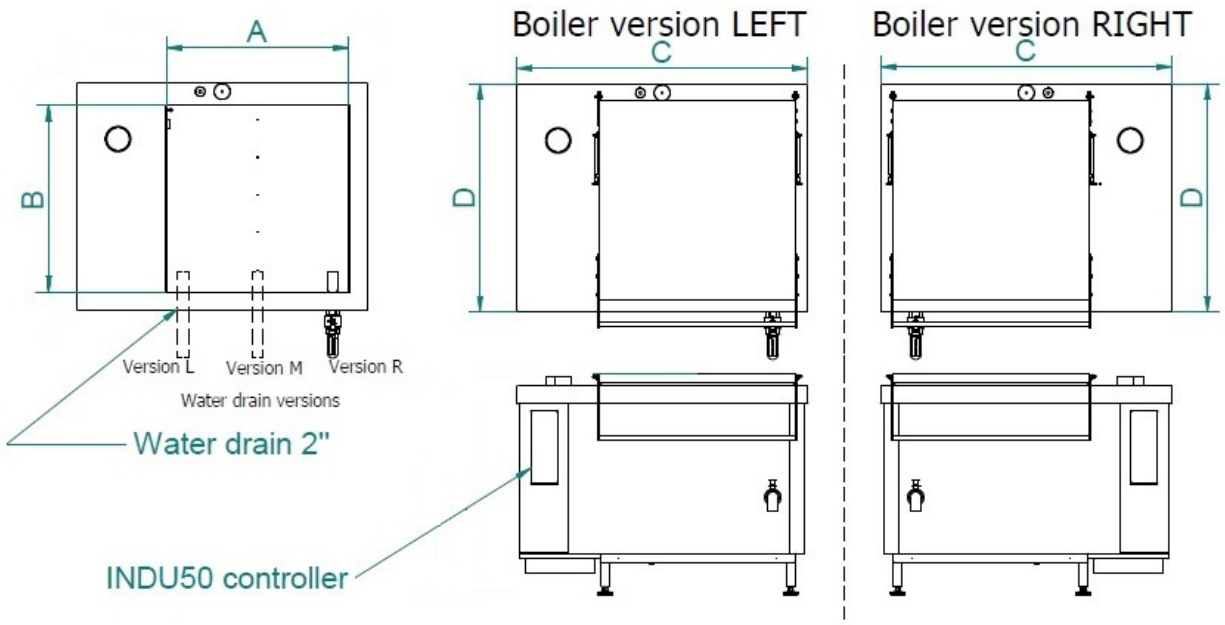
Heat Boilers which are fed with oil, gas or electric and have a double heat jacket. In the case of a heat boiler with an electric supply, the heaters are filled with heating oil shell heat transfer s2. The using of a double heat jacket has two advantages:

- The first advantage is that the product doesn't burn.
- The second advantage is that the oil is cooling down more slowly so that in everyday work it starts from a higher temperature than the ambient temperature, thanks to which it heats up more quickly.

When melting lard in heat boilers, a rotary arm is used to mix the product during the process. External dimensions can be changed according to the customer's needs. Double heated jacket filled with heating oil Shell Heat Transfer Oil S2. 3 x temperature measurement: oil, water, batch construction, basket made entirely of stainless steel.

heat boiler

Model: REH 300



Capacity L	300	400	500	600
installed power (kW)	15	25	30	
dimensions [mm]	600x1300x1100	1300x1250x1050	1450x1250x1050	1600x1250x1050

Capacity L	800	1000	2x600
installed power (kW)	50	60	80
dimensions [mm]	1900x1250x1050	2100x1250x1050	2600x1250x1050

NORMIT FOOD, s. r. o.
Pezinská cesta 5104
901 01 Malacky, SLOVAKIA

Skype: manager.normit
Telephone number: +421 902 400 321
E-mail: sales@normit.com
Web: www.normit.com