



Boiler for
cooking pasta
NORMIT





**Система NORMIT
Cook&Chill
Boiler for cooking pasta**



Kotol na varenie cestovin



*бойлер для приготовления
макаронных изделий*



*The device is used for cooking pasta
and other dishes in the food industry.
The volume depends on the
requirements of the customer.*

NORMIT company develops and manufactures various equipment for the food, cosmetic, pharmaceutical, chemical and other industries. We are the market leader in the production process equipment. NORMIT company makes high demands on the quality of the equipment produced and pays special attention to introduction of innovative technologies

System NORMIT Cook & Chill designed for thermal processing (boiling and frying) of products.

Scope:
Food processing industry



System NORMIT Cook & Chill is used for cooking / frying products such as:

- ❖ Pasta
- ❖ Rice
- ❖ Dumplings
- ❖ Vegetables
- ❖ Sea cabbage
- ❖ Meat

Device

System NORMIT Cook & Chill has a unique hydrodynamic mixing device that provides continuous intensive mixing of water at all times during cooking. This equipment can be used for cooking / frying various types of pasta as long (spaghetti, tagliatelle) and short (penne), as well as rice, pasta with filling (tortellini), ravioli, dumplings, vegetables, seaweed, meat and other products prepared in a similar manner.

Control occurs by an electronic control unit, which includes a PLC-controller. This gives rise to monitoring, recording and control of temperature, monitor and control the level of the product, set the timer and other processes. Installation of the touch screen, connection to a PC or the Ethernet.

All models can be equipped with 1, 2, 3 or 4 containers, each of which performs a specific function in sequence:

- 1 st- cooking,
- 2 nd - cooking and cooling
- 3/4 th- cooking and cooling, storage at low temperature

How it works

The product is heated and boiled in the first container. Then the product is transferred to a second vessel with iced water for cooling. The third container contains a chilled water to complete the cooling process.

The cooking process in the system NORMIT Cook & Chill is completely automated. The operator need only to dose the product and salt in the first vessel.

The second container filled with ice water cools the product in 1-2 minutes under constant agitation using its hydrodynamic device.

The finished product should be stored in a cool place. Before serving, the product can be dropped in the boiling water for a few minutes or heating in a microwave oven.

Options:

- ❖ The frame is made of stainless steel
- ❖ Heating in jacket and thermal insulation
- ❖ Electric control
- ❖ The water level sensor in each tank
- ❖ The temperature sensor in each tank
- ❖ Drain system used water from the tank
- ❖ Self-cleaning system
- ❖ Hydrodynamic mixing device with the ability to control the intensity of mixing
- ❖ Electronic control

Additional options:

- ❖ Cooling
- ❖ Tanks for the storage of refrigerated product
- ❖ Thermal insulation

Specifications

The volume capacity of the boiler, l	40	75	100	150	200	250	300	350	400	500	600	700	800	900	1000
The volume of the basket, l	25	40	60	90	120	150	180	210	240	300	360	420	480	540	600
Number of servings per hour	3-4, depending on the type of product														
Heating	Heating elements, steam														
Heat transfer medium	Water, glycerine, steam, oil														
The pressure in the jacket	6 bar														
Cleaning	Self-cleaning system or CIP-head														
Material	AISI 304/AISI 316														

Benefits

- ✓ High quality products
- ✓ Long service life
- ✓ Low power consumption
- ✓ High performance
- ✓ Low noise level
- ✓ Easy to maintain
- ✓ Made of high-quality components
- ✓ Versatility
- ✓ Universal user-friendly design
- ✓ Unique water heating system
- ✓ Management by microprocessor
- ✓ To work on the equipment required 1 operator

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