



Equipment washing machine

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

Wash (washing) installation for cleaning of process equipment.

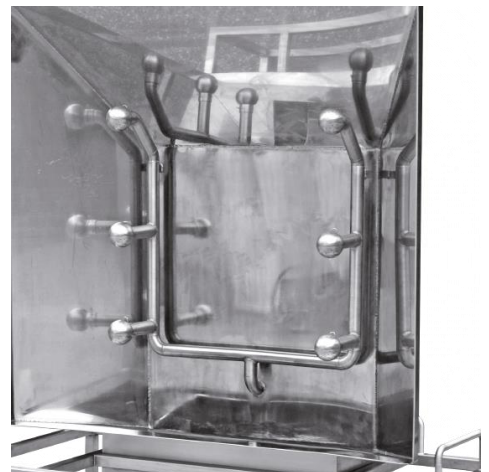


Area of scope:

- Food processing industry
- Chemical industry
- Pharmaceutical industry
- Others

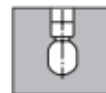
Installation is a mobile device equipped with a tilt system in the horizontal state. The device is equipped with a nozzle for supplying the wash water in the mixing bowl in a tilted position.

Washing systems can be connected to CIP-station..



Additional equipment :

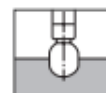
- ☐ Wash unit can be connected to CIP-station, it allows cleaning automatically..
- ☐ CIP-station may be equipped with a reversing valve which changes the flow direction of the washing unit in the reverse direction for quick release from the solid particles, while not changing the hoses..
- ☐ Components with different cleaning heads: fixed or rotary. These heads may be put in any position, vertical, horizontal or at any angle to the axis of the machine. Spray angle may also be different: 180 degrees (up / down), 270 and 360 degrees. Installation of autosampler for automatic distribution required amount of detergent..
- ☐ Compressed air for drying..
- ☐ Installation of different screen sizes.



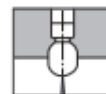
360°



270° ↑



180° ↓



180° ↑

Supporting documentation: passport and instruction manual, warranty card, certificate of origin, certificate of quality products.

The device complies with GOST, number of Directive 98/37 / EEC and 73/23 / EEC and the requirements of USDA.



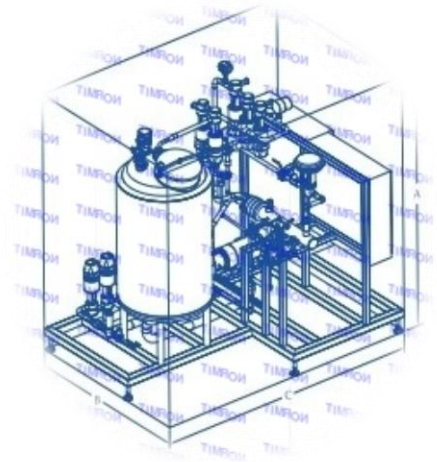
CIP - STATION

Company NORMIT produce facilitate for process cleaning NORMIT CIP (Clean-in-Place) station. This system takes the internal cleaning of the equipment without the need for disassembly.

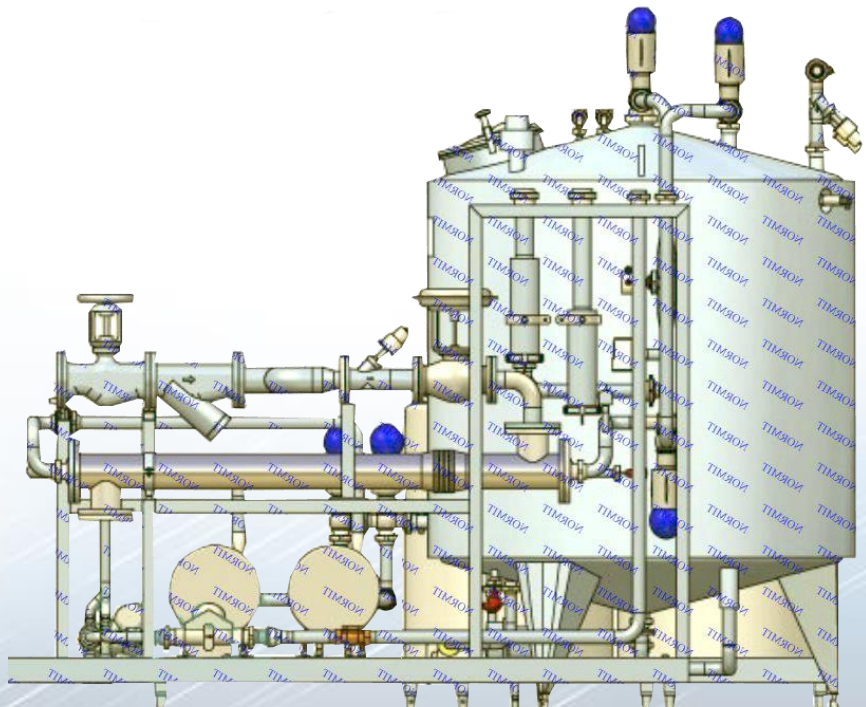
This system is made of stainless steel AISI304 suitable for food industry.

Installation is equipped with::

- Peristaltic, piston or membrane pump for dosing of concentrates
- Level sensor
- FlowControl on the return line
- A viewing window
- Thermometer

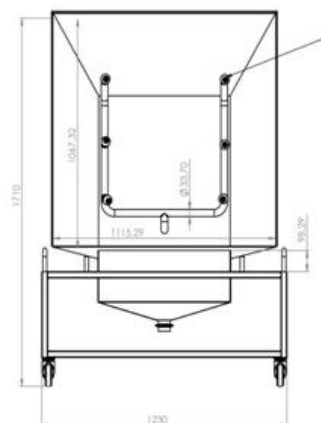


We produce CIP-station from simply line to fully automated depending on customer requirements.

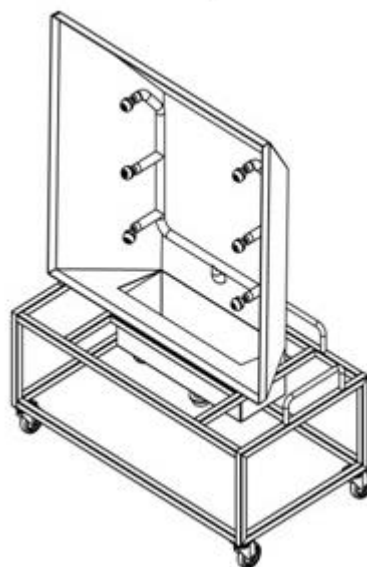


Benefits of equipment

- Versatile - suitable for a wide range of products.
- The device is completely made of stainless steel AISI 304.
- High efficiency and performance, long service life.
- Easy to use
- Automatic temperature control
- Low water consumption
- High efficiency
- Easy maintenance and cleaning
- Full safety when using



The quality of our equipment is at the highest international level, providing our customers with fast return on investment.



Technical characteristic

Name		Parametres	
Material		AISI 304	
Weight, no more		85	
Maximum pressure, bar		1,5	