



# NORMIT

our ideas work

## FOOD DEHYDRATOR/ FOOD DRYER

### NORMIT HFD PROFI



*Sušička potravín*



*Rohkost/Lebensmittel –Dörrautomat, -Dörgerät, -Trockner*



*Suszarka do potraw, Suszarka do warzyw i owoców*

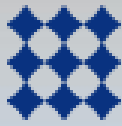


*Sušička potravín, sušička ovoce a zeleniny*



*Gyümölcs, zöldség aszaló, szárító*





**NORMIT**  
our ideas work



**ISO  
9001**



## **NORMIT HFD PROFI FOOD DEHYDRATOR, FRUIT AND VEGETABLE DRYER**

Company NORMIT Ltd, offer high performance dryers for drying fruits and vegetables for home and professional use.

Company NORMIT Ltd. develops and manufactures various equipment for the food, cosmetic, pharmaceutical, chemical and other industries. NORMIT company makes high demands on the quality of the equipment produced and focuses on introduction of innovative technologies

- Made in Slovakia
- Made from only the finest materials with the EU originating
- ISO 9001 certification
- Meets with CE
- High quality stainless steel AISI 304



Fruits and vegetables are the main source of vitamins. If stored fruits and vegetables must be taken into consideration their high moisture content, thereby exacerbating microorganisms that cause decay. Drying of fruits and vegetables in the dryer NORMIT HFD Profi withdraw moisture, thereby the water content decreases by about 10-15%. When we remove the water from the fruit it avoid the mildew and bacteria that could destroyed fruits and vegetables during storage . Dried fruit retains up to 85% of vitamins, contains sufficient vitamins, iron, magnesium and calcium and are also a rich source of fiber. The evaporated water takes with itself the volume but not the energy and nutrients that are only concentrated into a smaller volume. Preserved remains also part of antioxidants (maximum have them dried plums), even the cranberries contain more than fresh.

## HOW IT WORKS

The dryer works on the principle of uniform hot air. The more the air is hotter the drying period is less but at higher temperatures there is a loss of nutrients, therefore, the drying temperature must be adapted to the type of product to be dried

For products which have a higher water content, are soft, juicy and fleshy drying will take longer , we also have to adapt the drying temperature.

**On drying are used only mature, undamaged fruit without putrefaction.**

**Before drying must be removed stopwatch, flower, etc..**

NORMIT dryer consists of two drying chambers each containing a removable, stainless steel grids, which have been placed in several levels. The size and number of stainless steel grid depends on the size of the dryer. Each drying chamber has its own sensor and a temperature indicator, can optionally be fitted with special hygrometer of food.

The controls are simple via potentiometers, one set required heating capacity of dryer and a second set intensity of blowing of hot air .

It is also possible to set the by timer drying time up to several hours. After the time expires, the dryer automatically shuts down



## Preparation of vegetables and fruits

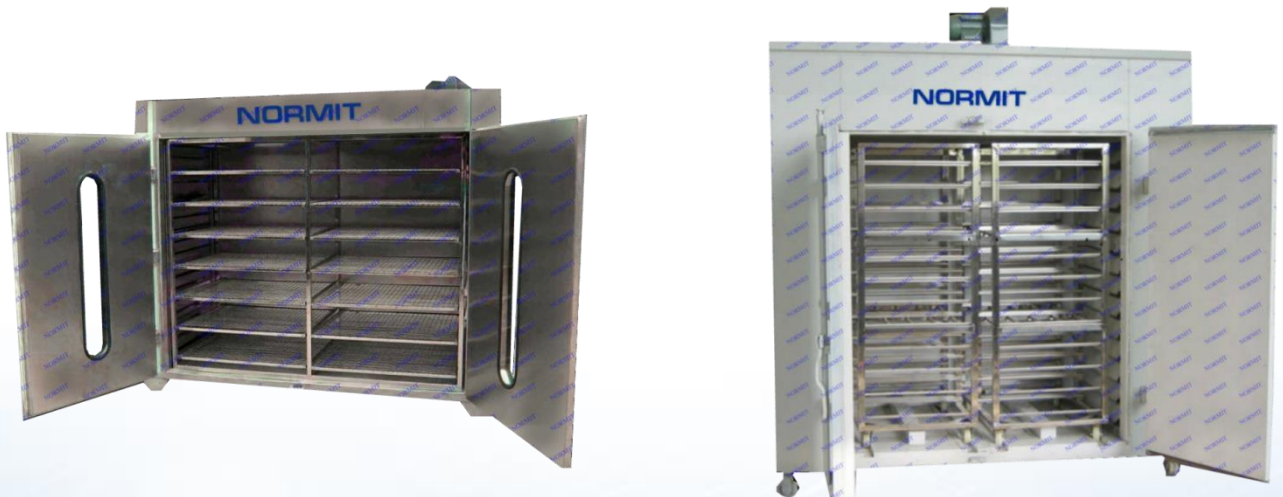
First wash the fruit and vegetables. Pieces that are rotten or studded put aside. You can removed pit from fruit before drying, peel them or removed cores and cut, it would shorten the drying time. Then product cut into thin slices and spread onto the stainless steel grid.

### SPECIAL TREATMENT

Enzymes in fruit and vegetables impact on change their color during ripening. TieThese changes are also reflected during the drying process and also during storage. The process of enzymatic activity can be slowed by different special modifications as blanching or soaking into regulating solutions (pineapple juice, lemon juice, saline, citric acid or ascorbic acid, various syrups, etc.). Process of blanching helps to retain color and flavor and speeds up the drying process.

## NORMIT PRODUCT RANGE

The company NORMIT produces Food Dehydrator with flat of drying chamber up to 800 m2 and different sources of energy (electricity, gas, steam, solid fuel, solar energy ...)



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