



Normit CH Light

65 / 130 / 270 / 400 / 670 / 800 / 950 / 1 300 / 2 700 / 3 300

Normit CH Profi

65 / 130 / 300 / 400 / 670 / 800 / 1 300 / 2 700 / 3 300 /

creaming honey machine

The Normit CH plants are a universal high-performance system, which, thanks to its modular design and a wide range of options, can be used for producing cream honey, both in large as well as in small quantities, and regardless of the quality of the initial product.

All versions of the Normit CH plant feature an automatic control system, which allows programming the particular mode of honey processing that you require.



The Light version

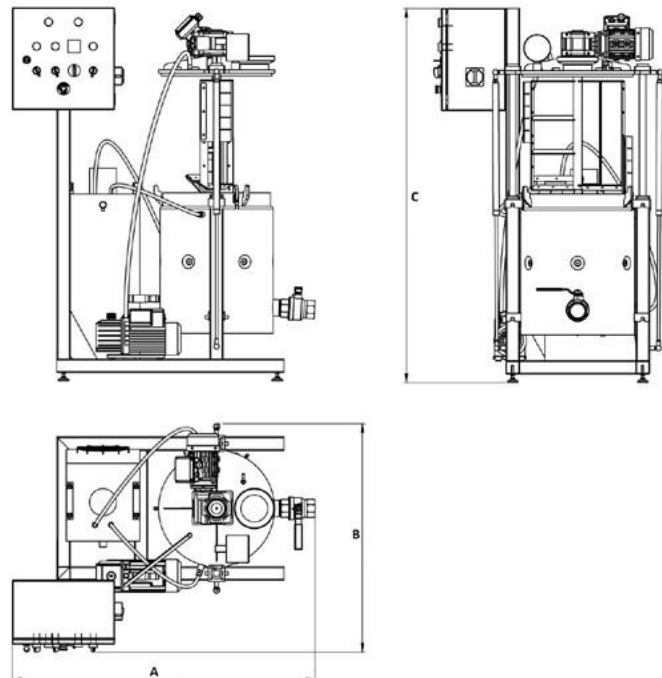
The CH Light plant is intended for carrying out controlled crystallization of melted honey at atmospheric pressure. The Light version is a professional equivalent of the majority of plants for producing creamed honey, which are aimed at individual beekeepers and honey processors that process honey in small quantities. Although the plant has a low price and small output, it has been designed for intensive operation mode. Honey is crystallized in a special mixing mode with a specially-shaped agitator, with subsequent cooling of the honey

and maintaining its temperature at the desired level. The automatic control system alternates the mixing and idle modes so that the optimal crystallization is achieved.

The cooling device and the automatic control system are included in the set. The Light+ series agitator is also equipped with special scrapers, which intensify the process of heat exchange between the product and the cooling agent, as well as ensuring an ideally uniform distribution of crystals that are formed inside the entire volume of product.

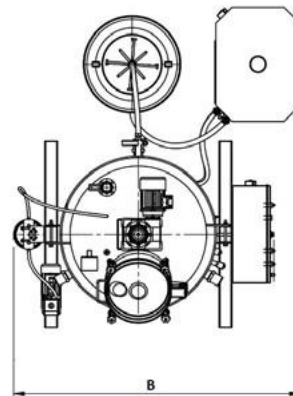
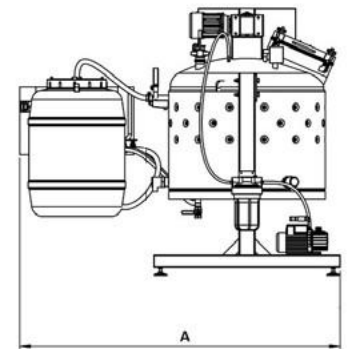
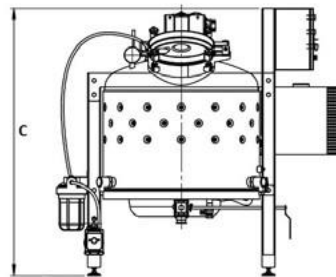
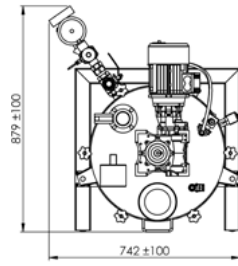
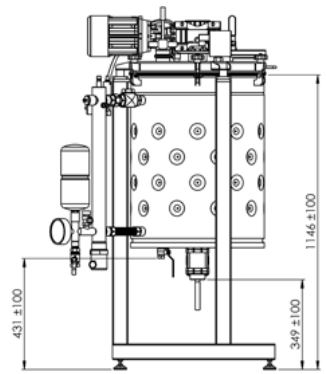
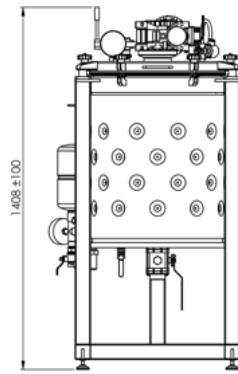


Normit CH 65





Normit CH 130



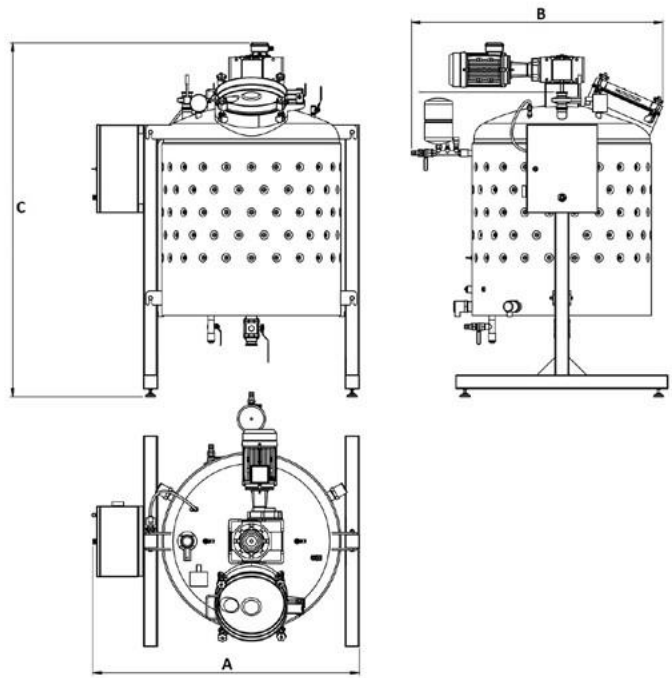
industrial scale thanks to the significant reduction in crystallization time. The Profi model features all the options of the Medium model, as well as a vacuum system, which allows reducing the time of preparing creamed honey to 3.5–4 hours

(crystallization only, not including preliminary processing).

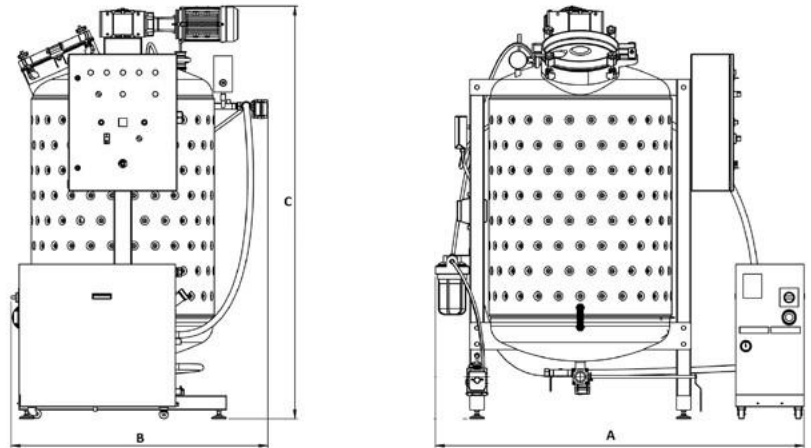
The Profi model allows air inclusions to be efficiently eliminated from the product, which in turn facilitates the formation of crystals at the necessary size, and significantly increases the shelf life of the creamed honey that is prepared.

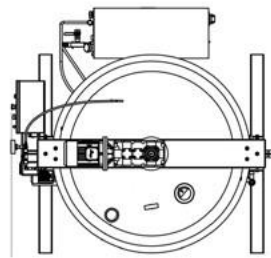
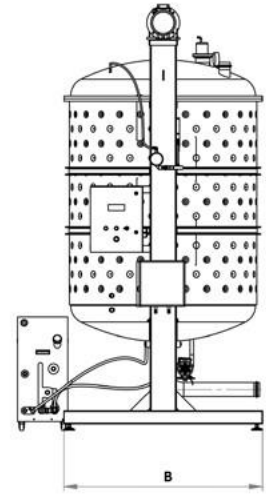
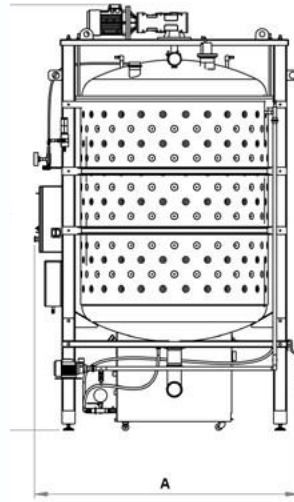


Normit CH 800



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Normit CH 2700, 3000

Advantages

- Only in creaming Normit machines the process takes only a few hours.
- Do not need special facilities, everything you need is already built into the machine.
 - Installation is very compact and allows you to pre-dissolve the honey, and there are models working under vacuum.
 - Possible to produce a cream-honey, even with the addition of various components such as berries, nuts, dry juice and others.
 - Stable crystallized structure of the finished product.
 - More product resistance to delamination.
 - The equipment is manufactured in our factory in Slovakia with the performance of components manufactured in Europe only.

Model: CH Profi	65	130	300	400	670	800	1 300	2 700	3 300
Batch load, kg	65	130	300	400	670	800	1 300	2 700	3 300
A: length, mm	1 120	742	1 600	1 985	1 500	1 514	1 700	2 350	1 900
B: width, mm	850	879	1 200	1 780	1 290	1 428	1 600	1 675	2 000
C: height, mm	1 380	1 408	1 950	1 665	2 100	2 707	2 500	2 590	3 400

Model: CH Light	65	130	270	400	670	950	1 300	3 300
Batch load, kg	65	130	270	400	670	950	1 300	3 300
A: length, mm	1 300	1 550	1 700	1 700	1 500	1 900	1 550	1 900
B: width, mm	900	775	925	1 500	1 290	1 600	1 600	2 000
C: height, mm	1 430	1 660	1 740	1 920	2 100	2 150	3 900	3 400




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



CONTACTS

GD Process Design , LLC

 N76 W30500 County Road Vv
Hartland, WI 53029



Ph: 262-361-4080
Fax: 262-966-0312

sales@gdprocessdesign.com
www.gdprocessdesign.com