NORMIT
our ideas work

technological line

honey processing line

This technological line has a universal high-performing system and thanks to its **modular design** and **wide range of options**, can be used **for producing cream honey**, both in large and small quantities, regardless of the quality of the initial product.

Whole line includes:

1. TurboMelter

Turbo-melter pre-melts large honey crystals, mixes honey and improves its structure and consistency, preparing for further homogenization. It is equipped with a screw agitator for an effective stirring.

The equipment consists of a hopper, volume of which can be changed upon request, a heated body (with a jacket for heating with hot water, or heating coils) and a twin screw working elements. Depending on the required performance, the TurboMelter can be made for batch or continuous processing.

The industrial honey-melting TurboMelter system can be equipped with an optional re-circulation loop, filtration system for liquid honey, or pumps and pipelines to supply honey for packing or further processing.

In the basic version, operation of the plant involves start and stop buttons. These are available with an extended control system, which covers the monitoring and controls of various parameters, such as temperature, filling level, the rotational speed of the screws, etc.

2. Honey homogenizer, model: VPL

The equipment is used for mixing and homogenizing different kinds of honey to get the product with homogeneous properties. The vertical working vessel has a screw agitator and a jacketed design.

For loading the product there is a hatch in the vessel cover.

The screw-type mixing device allows achieving the optimal level of product homogenization.

The jacket under the coolant is located on the entire cylindrical surface of the homogenizer.

The control system in the basic version switches the mixing device on and off and controls the temperature.

3. Honey creaming machine, model: CH Profi

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

The plant features an automatic control system, which allows programming the required mode of honey processing.

The Profi version of the honey creaming machine allows producing creamed honey on an industrial scale thanks to the significant reduction in crystallization time. This model features a vacuum system, which allows reducing the time for preparing creamed honey to 3.5–4 hours (crystallization only, not including preliminary processing). CH 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 prepared creamed honey.

4. Tensometric drum filler, model: AP

It's intended for packing the finished product in a large industrial container by weight principle.

Model AP drum fillers are designed for high-output, semi-automatic, bulk packaging of honey.

The filler consists of a platform with a tensometric (weight-measuring) system, loading rollers, a dosing system based on an impeller pump, peristatic pump, or piston pump, piping and valving, and a control system.

The operator brings an empty barrel with a forklift, sets it on the rollers for loading, and brings it to the working platform together with the pallet. The strain gauge is located under the working platform. At the operator's command, the barrel will start to be filled by means of the pump, and as soon as the indicators reach the specified weight, the control system gives the command to turn off the pump.

Packaging honey evenly and keeping it in a liquid state is ensured by a continuously running circulation of honey through the collecting or processing vessel (homogenizer, dryer, etc.) and piping. Supplying honey to the filler begins when a discharge valve on the circulation piping opens.

A system for filtering honey can be installed in the piping.

Advantages:

- High performance.
- Works in a continuous or batch mode.
- Significant time-saving for decrystallisation of large amounts of honey.
- Energy savings.
- Heating without damage to the delicate honey.
- Easy operation, maintenance and cleaning.
- The plant is made entirely of stainless steel AISI304, or AISI316 on request.

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