



# NEAEN NORMA

FULL WATER IMMERSION COUNTERPRESSURE  
VERTICAL RETORT (AUTOCLAVE)

## Universal and efficient

The Norma-series vertical retorts are a universal solution for a wide range of food products in various kinds of packaging. They are ideal for heat-sensitive products, such as baby food and dairy products.

NEAEN Norma retorts combine the affordability and ease of use of vertical retorts with a range of features usually found only in high-performance horizontal retorts.

- ▶ Control system for counterpressure
- ▶ Intense circulation of hot and cold water
- ▶ Advanced control system based on a Siemens industrial controller with a convenient touch panel for the operator.



## Sturdy construction

The system is manufactured entirely from stainless steel for the food industry.

The baskets are made from AISI304 stainless steel for the food industry. The baskets are centered and set into one another with the help of a special mechanism that ensures they remain steady.

The basic model range includes vertical retorts with a volume 200 and 500 liters with 2 baskets.

The retort can be optionally supplied with an additional storage tank for water used in processing, which significantly saves on the time and energy needed for heating and cooling.



## Heating system

NEAEN Norma vertical retorts are manufactured with electric, steam, or gas heating.



## Advantages:

Universal application – suitable for any time of packaging, whether trays, jars, bottles, or cans.

Fast heating and cooling with minimal inertia. The fast heating allows you to best estimate the time that heat is applied to the product in the retort and prevent it from overcooking. The intense circulation of coolant prevents products from burning on the walls of the container. The intense cooling stops the cooking process in the shortest possible time.

Fine control of temperature and pressure.

The process is intensified through the intense circulation of heating and coolant. This forced circulation ensures the maximum transfer of heat to the deepest part of the tank even when working with viscous products.

The system for controlling counterpressure during both heating and cooling avoids peak pressure

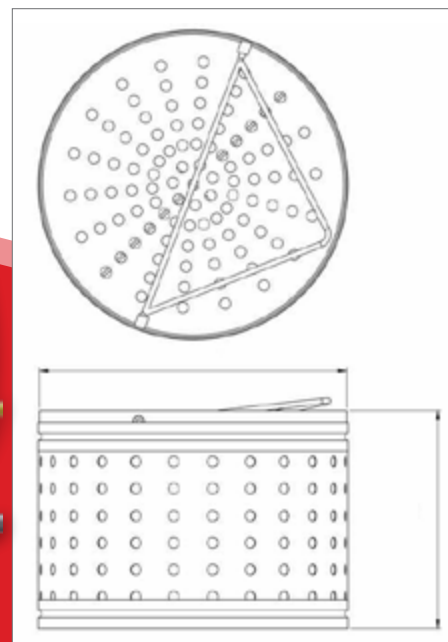
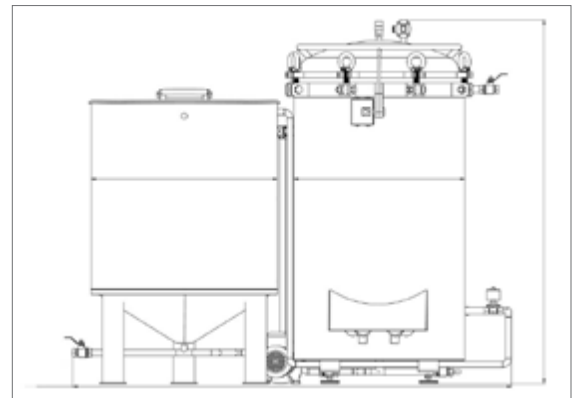


and minimizes the load on the packaging.

Increased safety – Norma vertical retorts are equipped with an electromechanical lock that ensures that the lid cannot be opened when there is high pressure inside.

You can choose the best model for your particular industry.

Model	Norma-200	Norma-500
Working volume, approximate, l	200	500
Baskets	2* 100 l	2 * 250 l
Size of the baskets, D*H, mm	550*400	750*570
Energy source	Electricity, steam, gas	



# THE EMA EUROPE COMPANY HAS MORE THAN THIRTY YEARS OF EXPERIENCE IN THE DEVELOPMENT, DESIGN, AND MANUFACTURE OF INDUSTRIAL EQUIPMENT FOR THERMAL FOOD PROCESSING

The range of commercially available equipment includes continuous conveyor fryers and ovens, drum fryers, batch blanchers, and continuous drum and conveyor blanchers, defrosters, continuous and batch cookers both atmospheric and vacuum, scraped surface heat exchangers, and a wide range of auxiliary equipment such as washers, conveyors, pumps, homogenizers, and others.

Our company offers a complete cycle service from design of technology projects to the manufacturing of equipment of any complexity in our own production site, located in the heart of Europe, as well as the introduction of the equipment in operation, upholding the warranty and after-warranty service with our own service center.

Having much experience in the practical implementation of projects in the industrial processing of meat, fruit and vegetable products, semi-finished and other products, our company is ready to offer technological consultation, development of the production process of the project, equipment manufacturing, erection supervision, commissioning works, and further maintenance services to its customers.



[info@neaen.com](mailto:info@neaen.com)

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