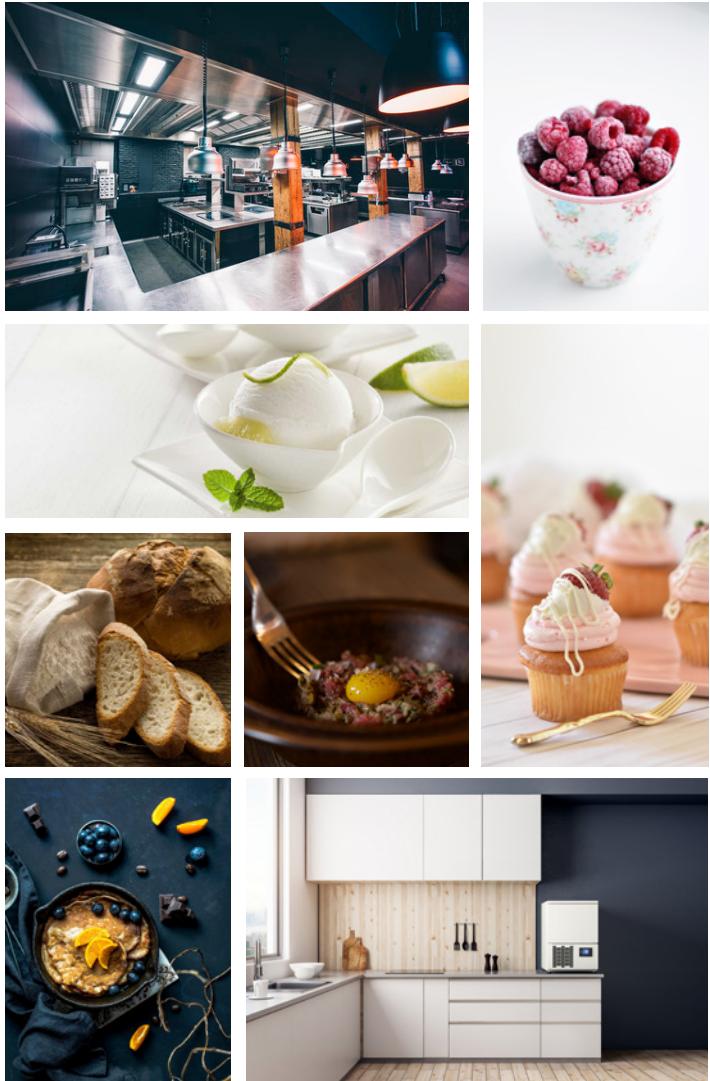




NORMANN

EXTRAORDINARY CHILLING

Index



Our story

Know how & Expertise since 1995	3
Our roots: the cruise industry	4

Normann

The experience meets innovation	5
Mission	6
Brand values	7
Unique Selling Proposition	8

The market

Applications	9
Features & Benefits	10

Product lines

Entry	12
Nortech	13
Nortech Plus	14
Frame	15

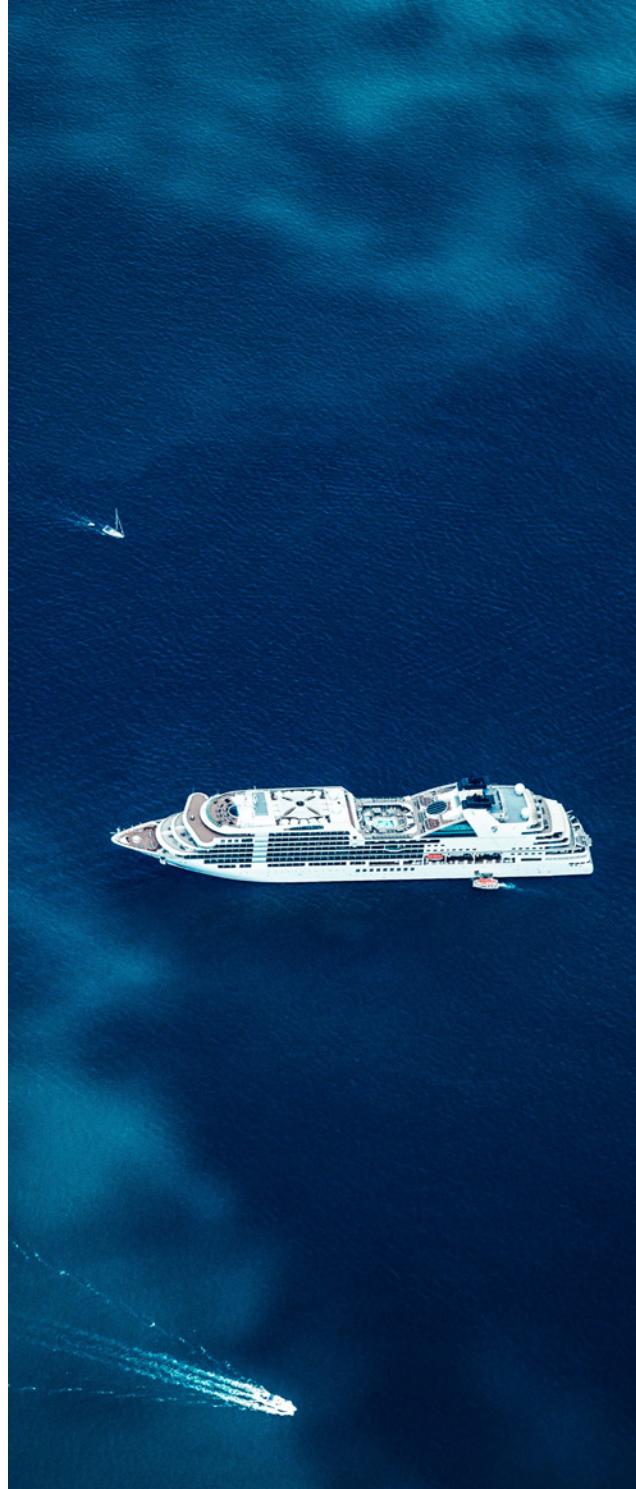
Around the world

Where to find us	16
------------------	----

Contact us

Contacts	17
----------	----

Our story



navalmar

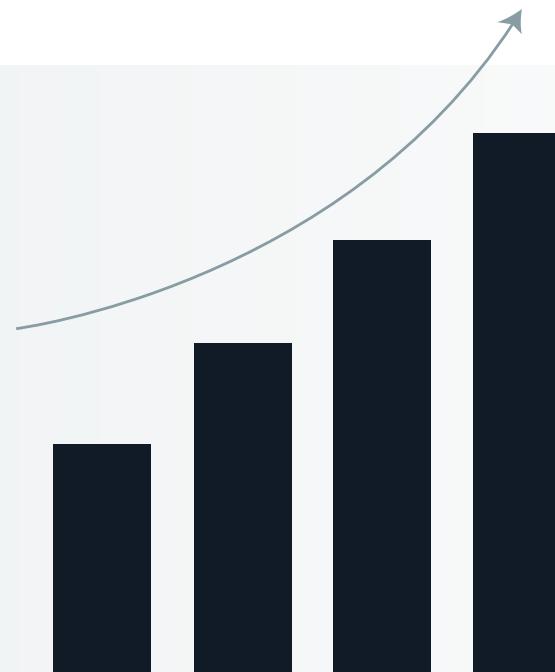
The roots

The company bases its roots in 1977 in the highly specialized field of the cruise ship catering, a market that require a particular attention to the respect of the severe USPHS standards.

The care and the attention for the details that characterize Normann come from this specific company expertise , thus succeeding in satisfy the most strict regulations required in regard of food safety.

Know how & Expertise since 1977

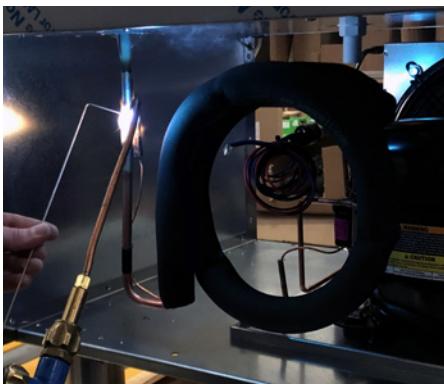
Normann was founded as an expression of excellence that comes from established experience in the field. Since 1995, it has been **designing and manufacturing professional rapid blast chillers** meant for the restaurant, pastry, and ice cream industries.



Always in evolution

The experience meets innovation

Normann has innovative production machineries that allow us to developed in-house all the key production processes, being controllend along all the production chain. This make Normann a flexible company, attentive to the needs of each client.



Mission

Our mission is to ensure **efficient** solutions for organizing and managing the work of food professionals. Normann offers **high quality products**, designed to **last over time** even facing a daily professional use, cured and refined by

carefully selecting each component. A qualified **know-how**, an accurate **selection** of the best technical parts and the use of the most **advanced technologies** are precious allies of the most specific demands of every Chef.



Brand Values



Care

Short supply chain,
careful suppliers selection



Availability

Tailor made
projects



Family

Reliability &
accountability



Professionality

Specialized staff:
Internal design & processing

Unique Selling Proposition

Normann follows extremely high standard of **precision** and structures all the components with a modular **scheme**. This guarantee the possibility to target each intervention to the specific need.



Precision



Modularity



Smart
Assemble



Applications

Offer
differentiation



BLAST CHILLING
& FREEZING



LOW TEMPERATURE
COOKING



LEAVENING
& BAKERY



FISH
SANITATION



READY
TO SERVE



THAWING



PASTRY



ICE CREAM
HARDENING

Features & Benefits



Core temperature



Cook book



App and Touch screen



Temperature in cell



Core probes



Humidity control



Composed meals



Ozone sanitation



Adjustable ventilation



HACCP guarantee



HACCP data storage



Hot cycles



Waste reduction



Optimize working time



Cold cycles

Products

Lines

entry



nortech



nortech⁺
PLUS



frame





entry

BLAST CHILLER & SHOCK FREEZER

The Normann's entry level line, simple but effective. Compact and designed with small dimensions, is able to fulfil every need taking up just a little space.

FOR PASSION:
entry 2/3

FOR PROFESSION:
entry 3 - 5 - 7 - 10 - 15





BLAST CHILLER & SHOCK FREEZER

High performances, low consumption

Nortech comes under the top-of-the-range solutions in the classical blast chiller field, ensuring high performances. Its advanced features allow an optimal usage and control of the product.



BLAST CHILLER, SHOCK FREEZER & COOKING

The whole Nortech PLUS line is characterized by the concept of multifunctionality. Beside the standard cold cycles, includes also the hot ones, giving the possibility to cook with low temperatures, leavening, bake and actively control the umidity during all the process.



5

10

12

12^F

15

18

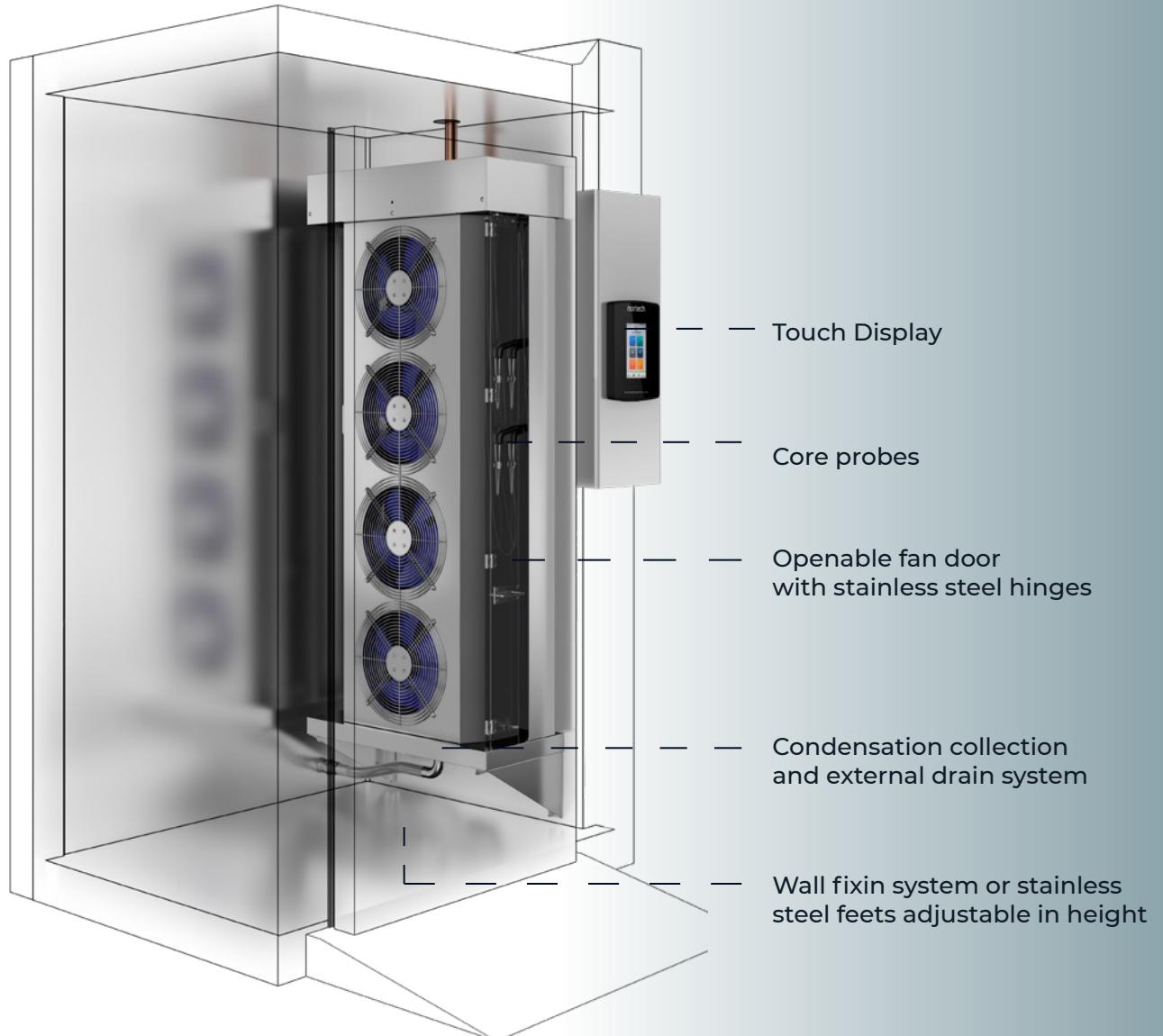
20



frame

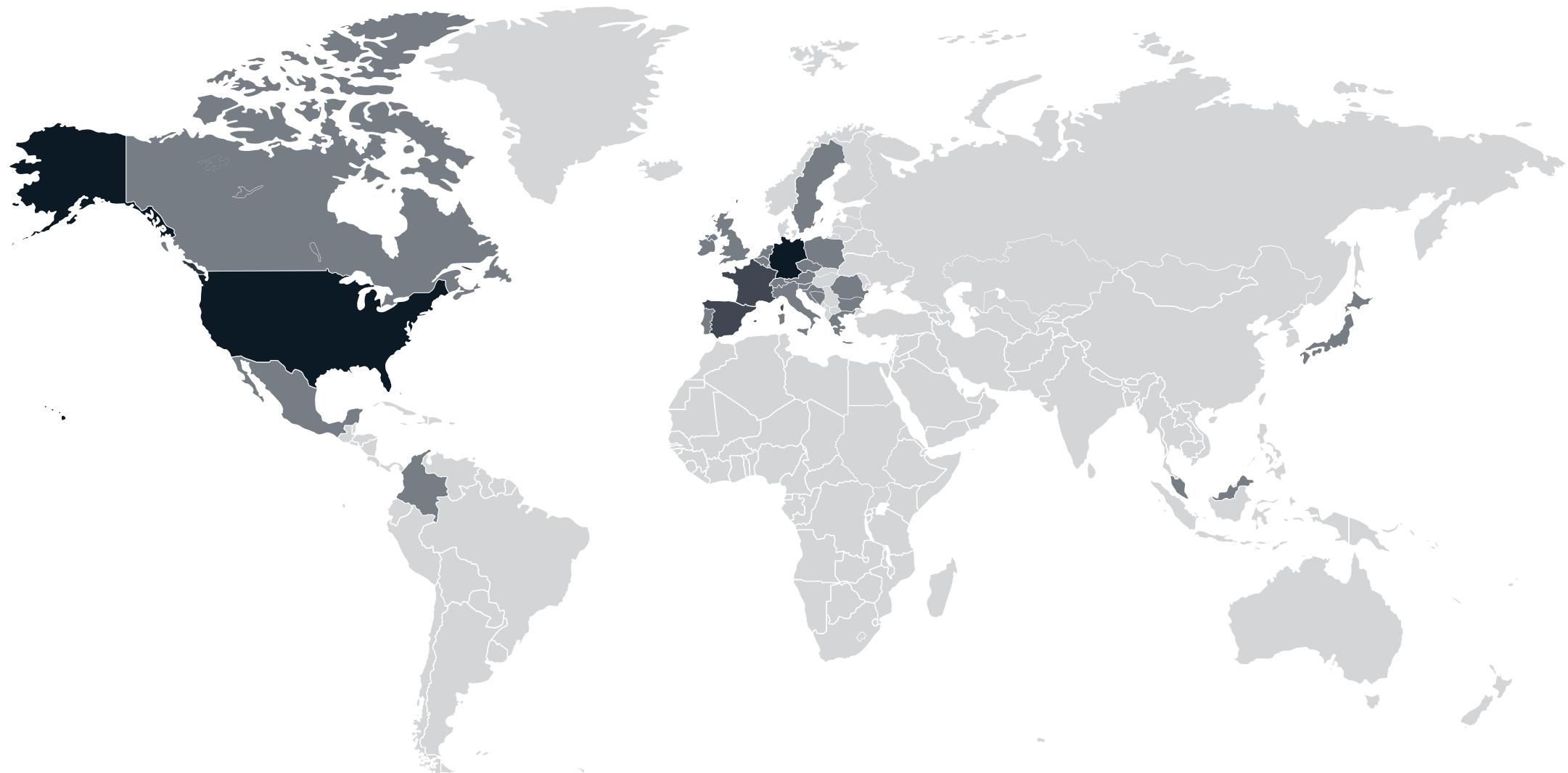
BLAST CHILLER & SHOCK FREEZER

The Frame is a system that allows to transform an exiting cabinet into a blast chiller and shock freezer. The standard package includes the modular refrigeration system and the electronical control ready for the final electrical connections.



Around the world

Where to find us



Contact us



Address

Via Guglielmo Oberdan 69
33074 Fontanafredda (PN)
Italy



Mail & Website

info@normann.it
normann.it



Phone number

+39 0434 999079





info@normann.it
+39 0434999079

Via Guglielmo Oberdan 69
33074 Fontanafredda (PN)
ITALY