



NORMAN

EXTRAORDINARYCHILLING



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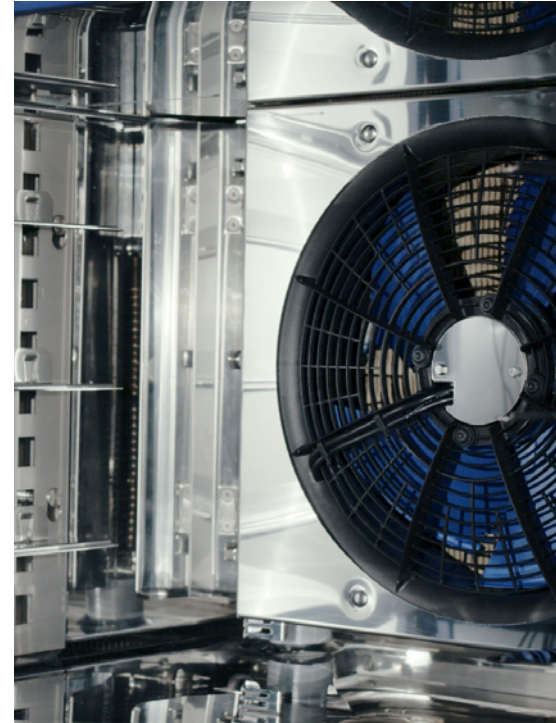
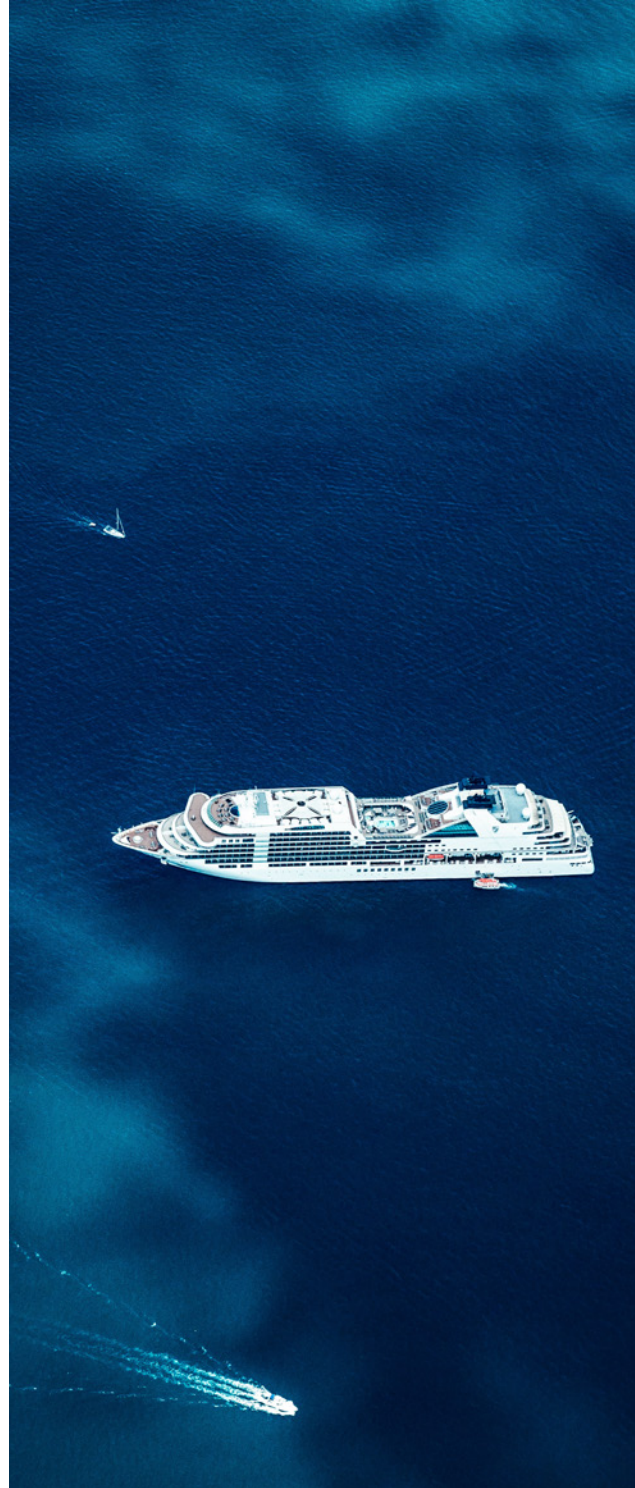
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# Our story



## *navalmar*

### The roots

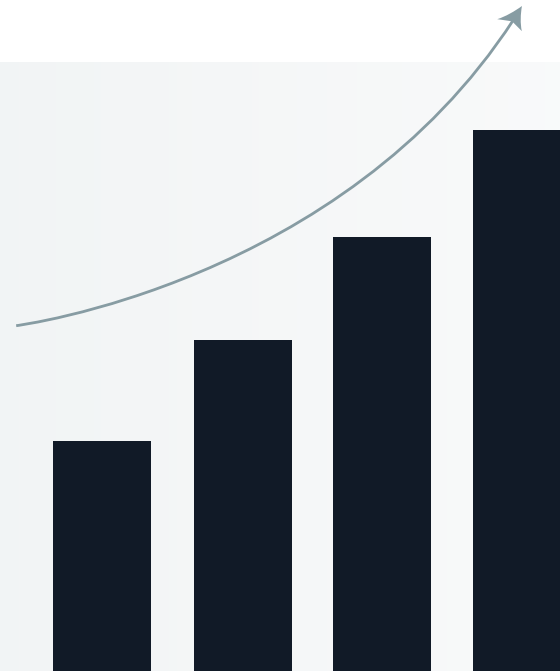
The company bases its roots in 1977 in the highly specialized field of the cruise ship catering, a market that require a particular attention to the respect of the severe USPHS standards.

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

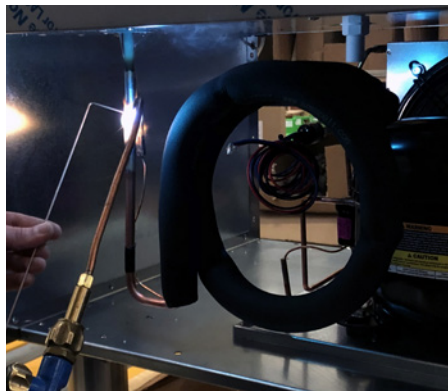
Normann was founded as an expression of excellence that comes from established experience in the field. Since 1995, it has been **designing and manufacturing professional rapid blast chillers** meant for the restaurant, pastry, and ice cream industries.



# Always in evolution

## The experience meets innovation

Normann has innovative production machineries that allow us to develop in-house all the key production processes, being controlled along all the production chain. This makes 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



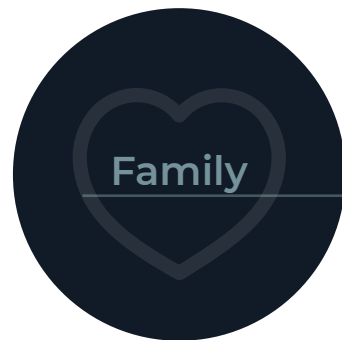
Care

Short supply chain,  
careful suppliers selection



Availability

Tailor made  
projects



Family

Reliability &  
accountability



Professionalism

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



Temperature in cell



Composed meals



HACCP guarantee



Waste reduction



Cook book



Core probes



Ozone sanitation



HACCP data storage



Optimize working time



App and Touch screen



Humidity control



Adjustable ventilation



Hot cycles

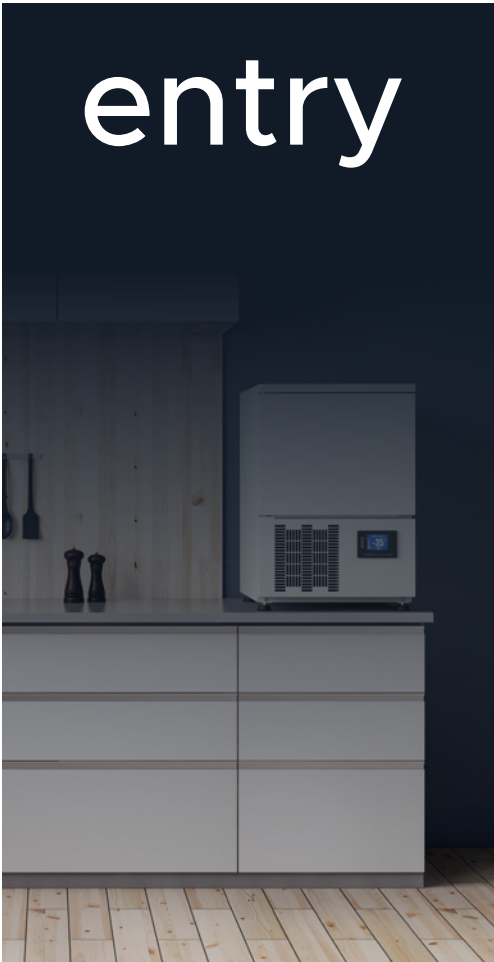


Cold cycles

# Products

Lines

## entry



## nortech



## nortech<sup>+</sup> 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*





 | nortech



*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<sup>F</sup>

15

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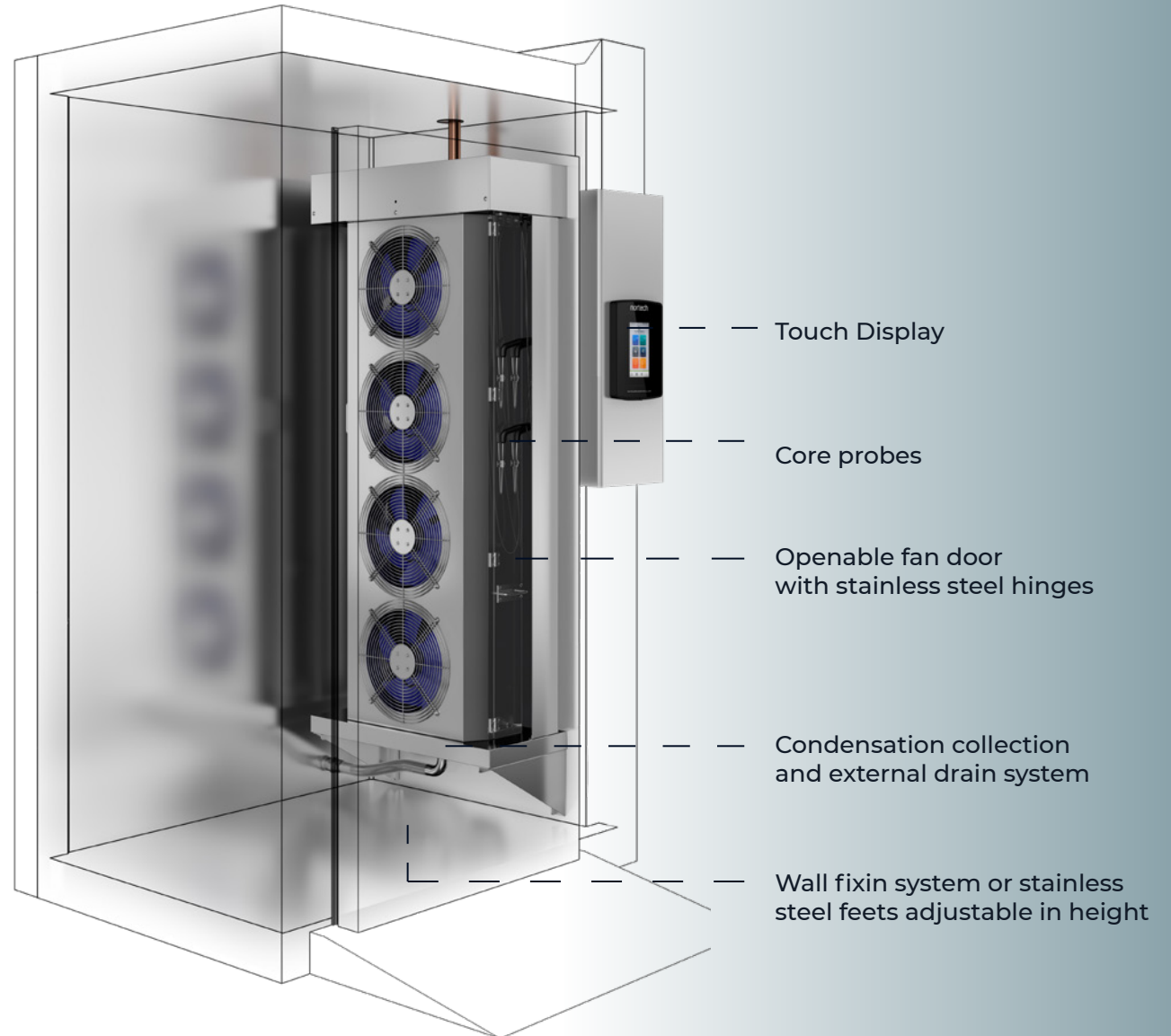




# frame

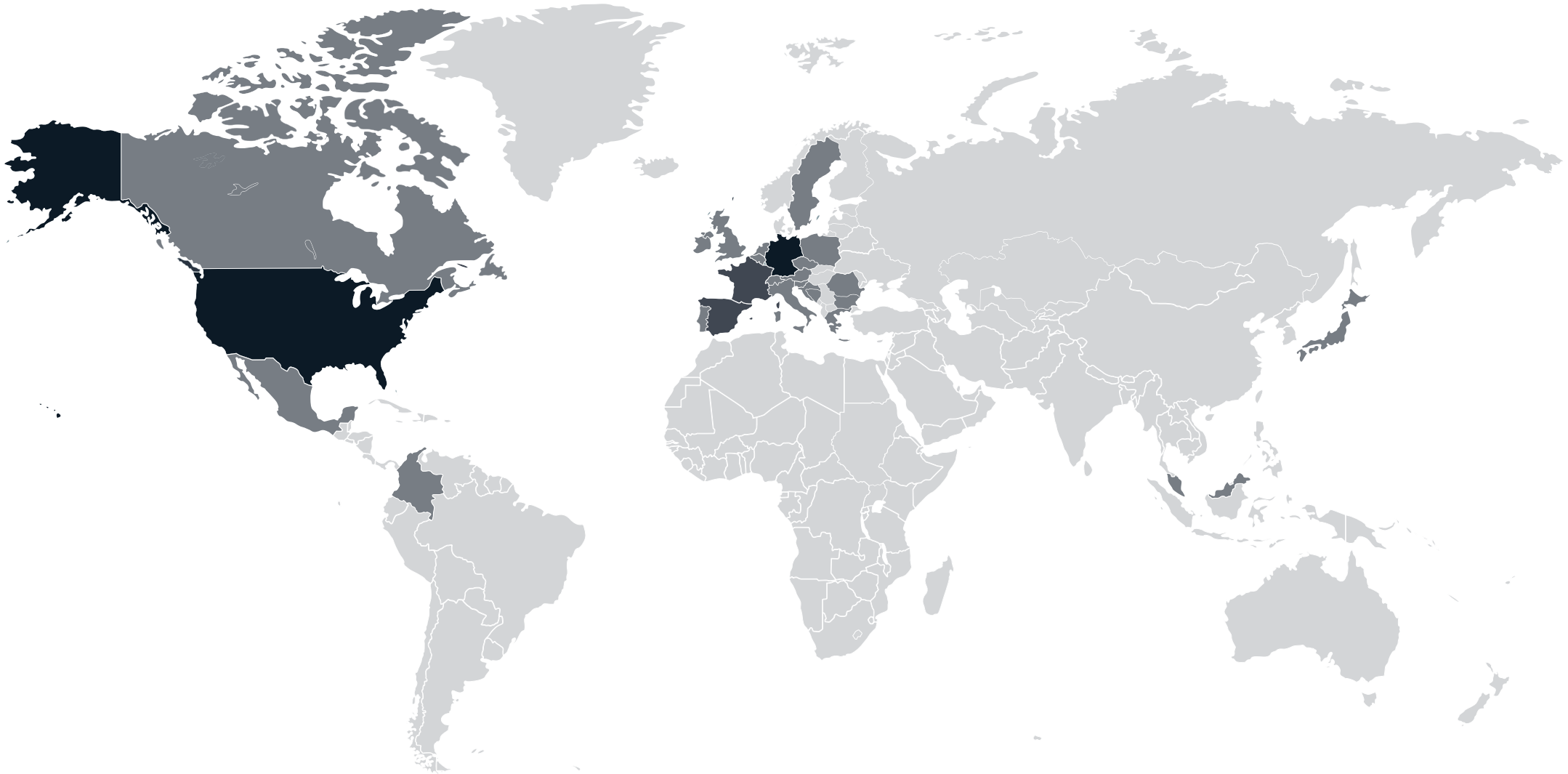
## *BLAST CHILLER & SHOCK FREEZER*

The Frame is a system that allows to transform an existing 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



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