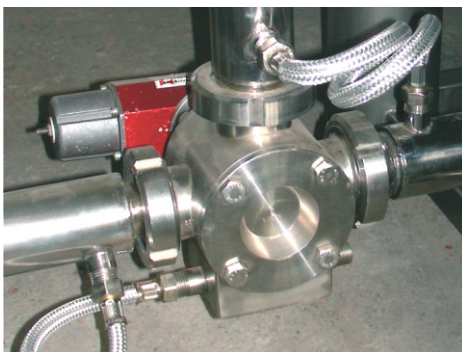
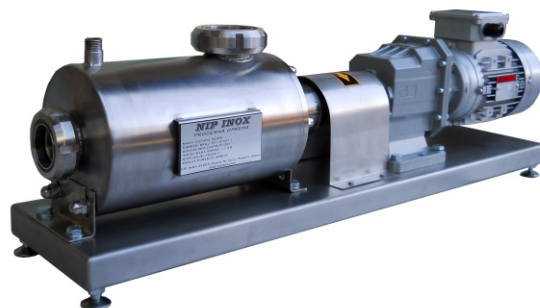




- ☐ MEŠAČ ZA GUSTE MASE SA PROMENLJIVIM BROJEM OBRTAJA
- ☐ TURBO MIXER
- ☐ DOUGH BLENDER WITH VARIABLE NUMBER OF REVOLUTIONS
- ☐ TURBO MIXER

- ☐ ZAVOJNA PUMA ZA TRANSPORT I RECIRKULACIJU MASE
- ☐ TROSTRUKI ZID SA VODOM KAO GREJNIM TELOM
- ☐ POVRATNI CEVOVOD ZA RECIRKULACIJU MASE U MELANŽERU

- ☐ SCREW PUMP FOR PASTE TRANSFER AND RECIRCULATION
- ☐ TRIPLE WALL WITH WATER IN BETWEEN AS HEATING ELEMENT
- ☐ PIPELINE FOR PASTE RECIRCULATION WITHIN MELANGER

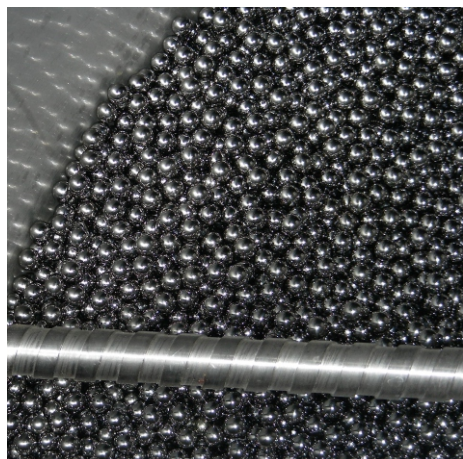


- ☐ AUTOMATSKI VENTIL
- ☐ OTVARANJE I ZATVARANJE VENTILA PREKO PLC-A

- ☐ AUTOMATIC VALVE
- ☐ OPENING AND CLOSING OF THE VALVE IS DONE OVER PLC

- ☐ VIZUELIZACIJA PROCESA NA PANELU
- ☐ PROGRAM ZA SVAKI PROIZVOD
- ☐ OPERATIVNA KOMANDA

- ☐ PANEL VISUALIZATION OF THE PROCESS
- ☐ PROGRAM PER PRODUCT
- ☐ OPERATIONAL CONTROL



KAPACITET

CAPACITY

- ☐ 300 KG/H
- ☐ 500 KG/H
- ☐ 700 KG/H
- ☐ 1000 KG/H



As a small company for the production of components and parts made of stainless steel, formed in 1990. Independent craft shop "Nip". The first year of its work, the firm was engaged in production household water heaters, hydrofoil vessels and small elements made of stainless steel. During the nineties, the production program is slowly changing and "Nip" enters production of process equipment. After a few years of activity is profiled to manufacture equipment for food, chemical and pharmaceutical industries.

From the new demands of the market "Nip" once again narrows down its own production activity on equipment and machines for confectionery and pharmaceutical industry. From the end of the nineties to date, process equipment for confectionery industry is the basis of production of "Nip" and in this direction went to the improvement and expansion of the pallet product. At the same time, there was also the acquisition of new experience and knowledge as well as the expansion of production capacity.

The new chapter in the development of the company is the foundation new company "NIP INOX" doo at the beginning of 2012. Expansion of production facilities, new machines and a larger number of workers is a excerpt from the expansion project for 2012. and the establishment of "NIP INOX" is the first step towards this goal. New firm should inherit the old one and continue to follow it in a successfully traced new ventures. Conquest new and upgrading existing products, within the framework of selected market segments, is a great challenge and a new temptation for the company's management.

We use all our resources and experience to constantly improving our products, we design new technologies and we are developing new technologies in order to satisfy the needs and demands of our customers.

Kao mala kompanija za proizvodnju komponenti i delova od nerđajućeg čelika formirana je 1990.god. Samostalna zanatsko-trgovinska radnja „Nip“. Prvih godina svoga rada firma se bavila proizvodnjom bojlera za domaćinstvo, hidroforskih posuda i sitnih elemenata od nerđajućeg čelika. Tokom devedesetih polako se menja proizvodni program i „Nip“ ulazi u proizvodnju procesne opreme. Posle par godina delatnost se profilise ka proizvodnji opreme za prehrambenu, hemijsku i farmaceutsku industriju.

Iz novih zahteva tržišta „Nip“ još jednom sužava svoju proizvodnu delatnost i to na opremu i mašine za konditorsku i farmaceutsku industriju. Od kraja devedesetih do danas procesna oprema za konditorsku industriju je osnova proizvodnje „Nip“-a i u ovom pravcu su išla usavršavanja i širenje palete proizvoda. Paralelno sa tim išlo je i sticanje novih iskustava i znanja kao i proširenje proizvodnih kapaciteta.

Novo poglavlje u razvoju firme predstavlja osnivanje nove firme „NIP INOX“ doo na početku 2012. godine. Proširenje proizvodnih pogona, nove mašine i veći broj radnika je izvod iz projekta za proširenje za 2012. a osnivanje „NIP INOX“ je prvi korak ka tom cilju. Nova firma treba da nasledi staru i nastavi da prati taj u spešno trasiran put ka novim poduhvatima. Osvajanje novih i usavršavanje postojećih proizvoda, u okviru izabranih segmenata tržišta, predstavlja veliki izazov i novo iskušenje za Menadžment firme.

Mi koristimo sve naše resurse i iskustvo da neprekidno usavršavamo naše proizvode, da projektujemo nove mašine i razvijamo nove tehnologije u cilju zadovoljavanja potreba i zahteva naših kupaca.



NIP INOX
PROCESNA OPREMA

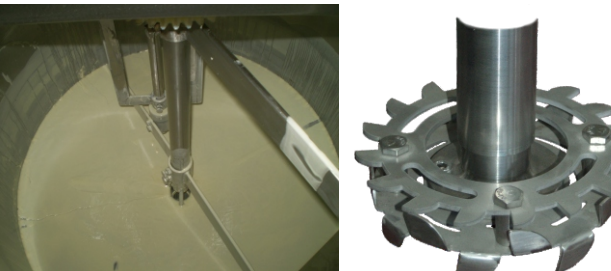
KNJAZA MILOŠA BB, PARAĆIN, SERBIA; TEL: +381 35 534 281; FAX: +381 35 534 006
E-MAIL: INFO@NIPINOX.COM; WWW.NIPINOX.COM

NIP INOX
PROCESNA OPREMA



LINIJA ZA PROIZVODNJU
ČOKOLADNE I KREM MASE

CHOCOLATE, COMPOUND AND
SPREAD PRODUCTION LINE



Konstrukcija melanžera maksimizira proces u pogledu

- ☐ Brzine i kvaliteta melanžiranja
- ☐ Angažovane snage
- ☐ Potrošnje električne energije

Melanger construction maximizes the process in regard to

- ☐ Speed and quality
- ☐ Power input rate
- ☐ Electric energy consumption

Pripremni tank melanžer

- ☐ Tank (konstrukcija)
- ☐ Moto-reduktor sa mešačem za guste mase
- ☐ Motor sa turbo mešačem
- ☐ Zavojna pumpa za recirkulaciju i pretakanje mase
- ☐ Duplikatorski prostor za toplu vodu iz sistema kupca (ili grejačima) i cirkulacijom pumpom za grejanje tanka
- ☐ Sistem za vođenje procesa

Tehnički opis

Tank za pripremu mase namenjen je za sjedinjavanje svih komponenti koje čine čokoladnu masu (biljna mast, kakao, šećer, kakao buter...), pre ubacivanja u mlin za homogenizovanje i mlevenje mase. Ovako pripremljena masa se uz pomoć sistema cevovoda i zavojne pumpe transportuje u kuglični mlin.

Tehničke karakteristike

Cela konstrukcija je izrađena od nerđajućeg čelika, koji je i predviđen za ovakve namene u konditorskoj industriji. Cevovod sa pratećom armaturom i zavojna pumpa su takođe izrađeni od nerđajućeg čelika.

Preparatory tank melanger

- ☐ Tank structure
- ☐ Moto reduction gear with dough blender
- ☐ Motor with turbo mixer
- ☐ Screw pump for paste recirculation and decantation
- ☐ Double chamber for hot water circulation from central system of the buyer (or with heaters) and circulating pump for tank heating
- ☐ Process management system

Technical description

Paste preparation tank is intended for blending all chocolate ingredient components (vegetable fat, cocoa, sugar, cocoa butter...), before feeding into the paste homogenization and grinding mill.

The ready made paste is being transferred into the ball mill by means of pipeline system and screw pump.

Technical specifications

Entire structure is made of stainless steel intended for applications in confectionery industry. Pipeline along with auxilliary fittings and screw pump is made of stainless steel as well.



Conching

Conching is a modern process used in making chocolate. The characteristic taste, smell and texture of chocolate are developed at this stage. The particles of sugar and cocoa are smoothed out in conching but not substantially reduced in size. During Conching the sharp taste of the fresh cocoa slowly disappears. At the same time the acidity and bitterness of cocoa are lost and the moisture content is reduced, and the delicious chocolate flavor becomes fully developed. Simultaneously in the process, the smoothing of the cocoa and sugar particles takes place with cocoa butter forming around each of the small particles. Conching can also take place in the ball mill. As this system is not suitable for the exchange of moisture, the intermediate tank (conch) is equipped with a ventilator. A rotating disc above the surface of the liquid produces a thin layer of material and this, together with the ventilation, aids moisture and acid removal from the chocolate. The ball mill offers only limited possibilities for influencing flavour development.

An important aspect to take into account, however, is the role conching plays in the manufacture of chocolate: apart from giving the product the desired flavour, the process must ensure that the product, when eaten, is perceived as homogeneous, as well as providing good rheological properties in terms of both processing and flavour perception.

Končiranje

Končiranje je moderan proces koji se koristi u pripremi čokolade. Karakterističan ukus, misris i tekstura čokolade se dobija u ovoj fazi. Čestice sećera i kakaa se u toku končiranja ugađene ali se finije mlevenje obavlja u kugličnom mlinu. U toku končiranja oštar ukus svežeg kakaa lagano nestaje, u isto vreme kiselost i gorčina kakaa se smanjuje kao i vlaga, i tada dolazi do izražaja pun prepoznatljiv ukus čokolade. U isto vreme, dolazi do formiranja sloja kakao butera oko sitnih čestica šećera i kakaa. Moguće je da se samo končiranje obavlja i u kugličnom mlinu. Ali kako ovaj sistem nije dobar za otparivanje, na samoj konči se ugrađuje ventilator, rotirajući disk se vrti iznad površine mase i stvara tanak sloj materijala, koji u skladu sa ventilacijom obezbeđuje odlično otklanjanje vlage i kiselina iz čokolade. Sam kuglični mlin nudi vrlo ograničene opcije za definisanje ukusa čokolade.

Bitnu stvar koju moramo da uzmemo u obzir je sam udeo konče u procesu pravljenja čokolade: pored toga što daje čokoladi prepoznatljiv ukus, ovaj proces mora osigurati da, kada se proizvod proba, bude homogena masa, kao i odlične reološke osobine u smislu prerade proizvoda kao i samog ukusa konačnog proizvoda.

Kuglični mlin homogenizator

- ☐ Mlin (konstrukcija)
- ☐ Moto-reduktor sa mešačem
- ☐ Čelične kuglice
- ☐ Duplikatorski prostor sa grejačima vode (ili topla voda iz sistema kupca) i sistem za recirkulacije hladne vode
- ☐ Sistem za vođenje procesa

Tehnički opis

Kuglični mlin homogenizator se najčešće koristi za proizvodnju kremastih proizvoda i čokoladne mase. Mlin ima namenu da potpuno homogenizuje masu kao i da mikro čestice svih komponenti svede na što manju meru. Ova operacija vrši se pomoću čeličnih kuglica koje se nalaze u mlinu i mešača posebne konstrukcije. Po dobijanju zadovoljavajućeg kvaliteta masa se vodi dalje u sistem, sve ovo vrši se pomoću zavojne pumpe.

Tehničke karakteristike

Cela konstrukcija je izrađena od nerđajućeg čelika, koji je predviđen za ovakve namene u konditorskoj industriji. Cevovod sa pratećom armaturom je takođe izrađen od nerđajućeg čelika.

Ball mill homogenizer

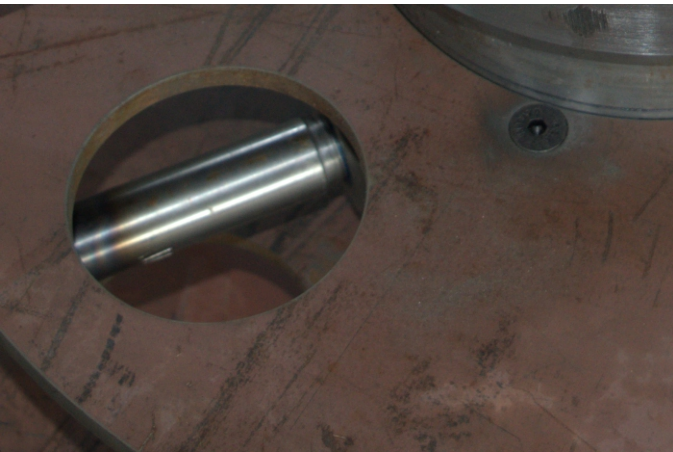
- ☐ Mill (structure)
- ☐ Motor reduction gear with dough blender
- ☐ Steel balls (globules)
- ☐ Double chamber with water heaters (or from central system of the buyer) and cold water recirculation system
- ☐ Process management system

Technical description

Ball mill - homogenizer is most often used for the production of cream, confectionery products and chocolate paste. The mill is intended for making a perfectly homogenous paste as well as for minimizing the microparticles of the respective components. This operation is performed by means of steel balls located in the mill and uniquely-designed puddlers. Once the satisfactory quality level has been achieved, it is transferred further into the system by means of screw pump.

Technical specifications

Entire structure is made of stainless steel intended for applications in confectionery industry. Pipeline along with auxilliary fittings is made of stainless steel as well.



Oblik mlina i specijalna konstrukcija mešača maksimizira proces homogenizacije u pogledu

- ☐ Brzine i kvaliteta homogenizacije
- ☐ Angažovane snage
- ☐ Potrošnje hladne vode

Mill shape and special constructions of puddlers maximize the homogenization process in regard to

- ☐ Homogenization speed and quality
- ☐ Power input rate
- ☐ Cold water consumption
- ☐ Electric energy consumption