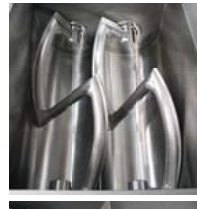
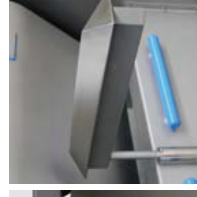
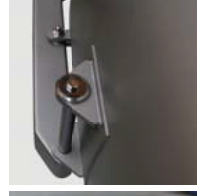


MIX  
ZV

N&N Z-arm mixers  
with tiltable hopper

# MIX-Z & ZV series



NO 1

# INFO

N&N offers high quality 300, 500, 1000 and 1500 liters **MIX-Z** and **ZV** series of Z-arm mixers. The option of a machine's individual configuration and a vast range of additional accessories will allow you to choose the solution that best suits your requirements. High manufacturing quality and construction will keep the machine tidy and free from bacterial sources.

## EFFICIENT MIXING EFFECT AND SHORT DISCHARGE TIME

N&N MIX-Z and ZV mixers are best suited for intensive mixing of thick and heavy products, such as kebab meat, as well as dough and butter based products. The bowl includes two intermeshing Z-shaped mixing arms. These types of mixers are equipped with hydraulic lid-opening system and are emptied by hydraulically tilting the bowl directly into a tote bin(s).

## OPTIONAL VACUUM SYSTEM

The domed lid and walls of the bowl of the N&N MIX-ZV are reinforced to allow a vacuum of up to 98% (20mm Hg). The vacuum improves curing, protein extraction and enables control of the pre-mix density. Vacuum can be provided by a BUSCH vacuum pump or any other make (dependent on customer choice).

## PROGRAMMABLE OPERATION

The N&N MIX-Z and ZV series mixers are programmable and have a colour touch-screen for user-friendly operation. The software enables up to 100 mixing programs to be saved, each with up to 5 programmable steps.

## SANITARY CONSTRUCTION

The body and the shafts of the MIX-Z and ZV series of the N&N mixers are constructed in 100% of the stainless steel. All corners of the hopper and bowl are curved and surfaces are expertly ground and bead blasted or polished to facilitate thorough cleaning. A three zone construction of the drive, hygiene and mixing helps to keep the machine in a clean and tidy condition, not allowing creation of bacteria, as well as easy control of the condition of seals.

## PERFORMANCE BENEFITS

- Air evacuation prior to forming stuffing (MIX-ZV)
- Effective mixing action with high peripheral wing speed
- Good volume utilization with short mixing and discharge times
- Excellent distribution and absorption of liquids, spices and additives
- Easy programmable mixing for excellent consistency of a wide range of products
- Robust, reliable and easy-to-clean construction
- Easy operation, handling and sanitation

**In order to satisfy all of your production needs, it is possible to equip the mixer with the following options:**

- Column loader
- Paddle shafts
- PLC and HMI in standard
- Variable speed control in standard
- Temperature sensor
- Weighing system
- Water dispenser
- Liquid N2 or CO2 cooling
- Double heating/cooling jacket (soups, cheeses, sauces)
- Scrapers (only for paddle shafts)

# Z-Arm

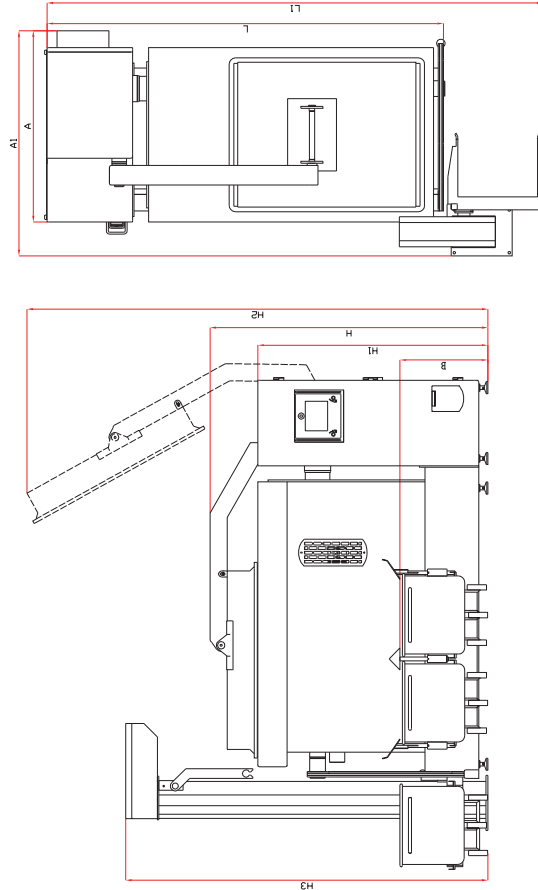
## Mixer with tiltable hopper

# MIX-1500Z MIX-1500ZV

	MIX-1500Z	MIX-1500ZV
Total capacity [L]	1500	1500
Max filling [L]	900	900
Installed Power [kW]	32	35
Loader option	PW-2/250	PW-2/250
Vacuum pump		BUSCH 63m <sup>3</sup> /h
Column Loader power [kW]	0,75	0,75
Standard control	PLC and HMI	PLC and HMI
Shaft rotation speed [rpm]	3 – 28 right/left variable speed	3 – 28 right/left variable speed
Mixer net weight [kg]	4300	4400
Unloading to bin DIN 9797	2 x 200 l	2 x 200 l
Opennig/closing lids	hydraulically	hydraulically



**MIX-1500ZV**



L [cm]	L1 [cm]	A [cm]	A1 [cm]	H [cm]	H1 [cm]	H2 [cm]	H3 [cm]	B [cm]
330	406	160	184	230	195	378	297	72±2

# MIX ZV

# Z-Arm

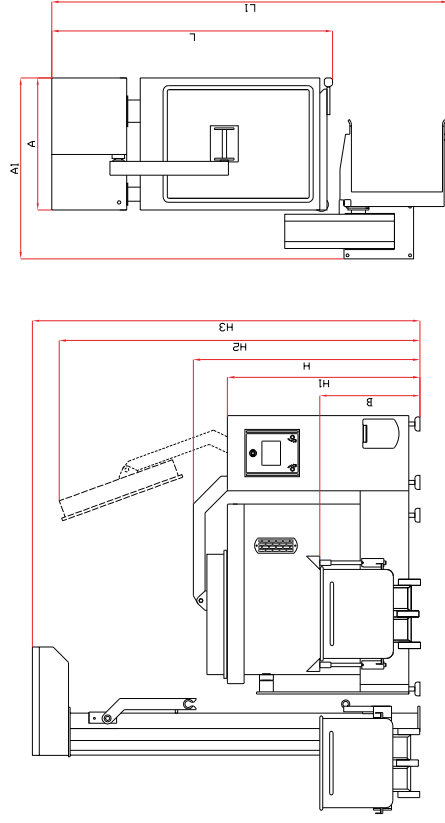
## Mixer with tiltable hopper

# MIX-300Z MIX-300ZV

	MIX-300Z	MIX-300ZV
Total capacity [L]	300	300
Max filling [L]	180	180
Installed Power [kW]	9,0	9,7
Loader option	PW-2/250	PW-2/250
Vacuum pump		BUSCH 21m <sup>3</sup> /h
Column Loader power [kW]	0,75	0,75
Standard control	PLC and HMI	PLC and HMI
Shaft rotation speed [rpm]	5 – 48 variable speed	5 – 48 variable speed
Mixer net weight [kg]	1100	1180
Unloading to bin DIN 9797	200 l	200 l
Opennig/closing lids	hydraulically	hydraulically



**MIX-300Z**



L [cm]	L1 [cm]	A [cm]	A1 [cm]	H [cm]	H1 [cm]	H2 [cm]	H3 [cm]	B [cm]
202	290	96	130	163	140	260	268	72±2

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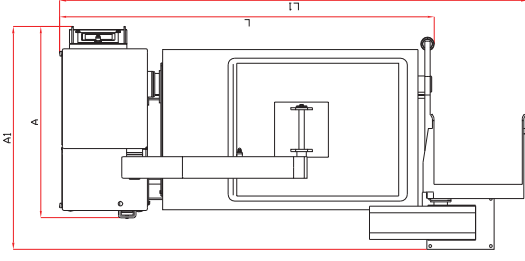
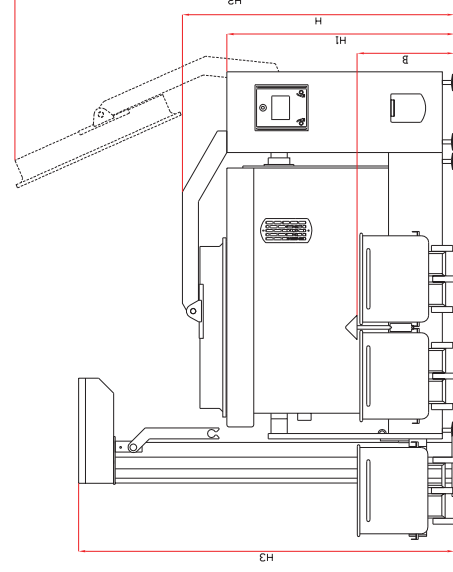


# Z-Arm Mixer with tiltable hopper MIX-1000Z MIX-1000ZV



	MIX-1000Z	MIX-1000ZV
Total capacity [L]	1000	1000
Max filling [L]	550	550
Installed Power [kW]	24	26
Loader option	PW-2/250	PW-2/250
Vacuum pump	-	BUSCH 40m3/h
Column Loader power [kW]	0,75	0,75
Standard control	PLC and HMI	PLC and HMI
Shaft rotation speed [rpm]	4-30 variable speed	4-30 variable speed
Mixer net weight [kg]	3400	3500
Unloading to bin DIN 9797	2 x 200 l	2 x 200 l
Opennig/closing lids	hydraulically	hydraulically

**MIX-1000Z**



L [cm]	L1 [cm]	A [cm]	A1 [cm]	H [cm]	H1 [cm]	H2 [cm]	H3 [cm]	B [cm]
215	305	110	140	181	154	285	268	72±2

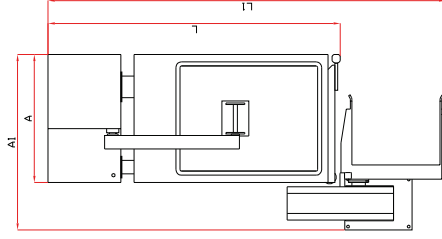
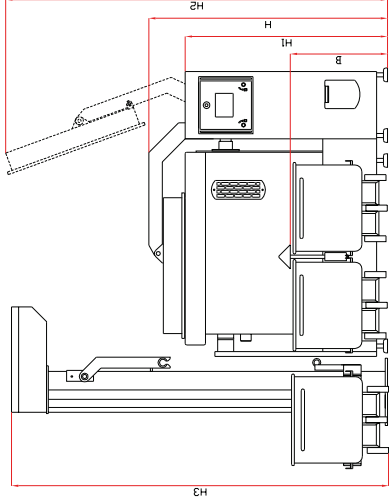
L [cm]	L1 [cm]	A [cm]	A1 [cm]	H [cm]	H1 [cm]	H2 [cm]	H3 [cm]	B [cm]
278	352	142	165	202	170	326	268	72±2

# Z-Arm Mixer with tiltable hopper MIX-500Z MIX-500ZV



	MIX-500Z	MIX-500ZV
Total capacity [L]	500	500
Max filling [L]	250	250
Installed Power [kW]	12,5	13,5
Loader option	PW-2/250	PW-2/250
Vacuum pump	-	BUSCH 21m3/h
Column Loader power [kW]	0,75	0,75
Standard control	PLC and HMI	PLC and HMI
Shaft rotation speed [rpm]	4-40 variable speed	4-40 variable speed
Mixer net weight [kg]	1400	1500
Unloading to bin DIN 9797	2 x 200 l	2 x 200 l
Opennig/closing lids	hydraulically	hydraulically

**MIX-500Z**



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