

N&N Nadratowski 600 Litre Ribbon Spiral Mixer

N&N 600 Litre Ribbon Spiral Mixer Nadratowski Mixers

The N&N 600 Litre Ribbon Spiral Mixer is a top choice for a wide range of blending and mixing applications, widely used across industries such as food, beverage, pharmaceuticals, and agriculture.

This advanced mixer features rotating ribbons that move materials both radially and laterally within a U-shaped cylinder, ensuring thorough and even mixing with no residue left at the bottom. The design is ideal for both wet and dry mixtures, providing a gentle yet efficient blending process.

Key Features & Applications:

- **Dry Mixes:** Suitable for fine gravels, powders, pet and farm animal feeds, cereals, snack mixes, and certain pharmaceutical ingredients.
- **Wet & Moist Mixes:** Perfect for doughs used in bakeries, as well as resins and plasters in the production of building materials.

The **N&N 600 Litre Ribbon Spiral Mixer** comes equipped with a bottom discharge system, a sealed lid for dust-free mixing (ideal for salt, flour, sugars, and other fine powders), and a user-friendly PLC control system for precise operation.

Available Models:

- **600 Litre Bottom Discharge**
- Also available in **300 Litre, 900 Litre, and 1500 Litre models** to meet varying production needs.

For more information or to request a quote, please contact **Total Food Machines** at sales@totalfoodmachines.com or call **02890 994 202**.



Direct Web Link

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