

N&N Nadratowski 300/500/1000 Litre Z Arm Mixer

Total Food Machines – Premium Z Arm Mixers from N&N Nadratowski Ideal for Mixing Kebab Meat, Butters, Doughs, and Pastry Products

Total Food Machines is proud to offer the **N&N Nadratowski Z Arm Mixers**, a superior solution for mixing heavy and dense products such as kebab meat, doughs, butters, and other similar ingredients. Available in **300L**, **500L**, and **1000L** capacities, these highly versatile mixers are designed to meet the demands of intensive, high-performance mixing in a wide range of food processing applications.

N&N Nadratowski 300L Z Arm Mixer

Model: N&N Mix-300Z

- **Best for:** Mixing kebab meat, dough, butter, shortbread, protein masses, nut bar mixes, muffin mixes, confectionery, and more.
- **Programmable settings** with up to **100 mixing programs** for precise control over your processes.
- **User-friendly** colour touchscreen interface.
- Optional **vacuum** feature improves curing, protein extraction, and pre-mix density control.
- High-speed mixing action with **peripheral wing speed** ensures effective blending of liquids, spices, and additives.
- **Hydraulic lid opening/closing** for easy operation and cleaning.
- **Efficient design** with excellent volume utilization, short mixing, and discharge times.
- **Capacity:** 300L total, 180L max filling.
- **Power:** 9.0 kW, with variable shaft speeds of 5–48 rpm.
- **Dimensions:** 2020 mm (L) x 960 mm (W) x 1630 mm (H) (2600 mm with lid open).
- **Weight:** 1100 kg.

N&N Nadratowski 500L Z Arm Mixer

Model: N&N Mix-500ZV

- **Best for:** High-intensity mixing of thick, heavy products like kebab meat, dough, and butter.
- **Advanced programming** with up to **100 recipes** and **color touchscreen control** for precision.
- Optional **vacuum** technology enhances curing, protein extraction, and density control.
- **Vacuum pump** (BUSCH 21m³/h) optimizes air evacuation before stuffing, improving product quality.
- **Efficient mixing** with high peripheral wing speed, ensuring thorough distribution and absorption of liquids and additives.
- **Hydraulic lid** for easy access, cleaning, and maintenance.
- **Dual 200L tote bin unloading** for larger batches.
- **Capacity:** 500L total, 300L max filling.
- **Power:** 13.5 kW, with variable shaft speeds of 4–40 rpm.
- **Dimensions:** 2150 mm (L) x 1100 mm (W) x 1810 mm (H) (2850 mm with lid open).
- **Weight:** 1500 kg.

N&N Nadratowski 1000L Z Arm Mixer

Model: N&N Mix-1000Z

- **Best for:** Mixing large volumes of thick and heavy products such as kebab meat, dough, and butter.
- **Programmable control panel** with **color touchscreen** for precise recipe management.
- **Vacuum option** improves protein extraction, curing, and product density.
- **Hydraulic lid** ensures ease of operation and cleaning.
- **Discharges into dual 200L stainless steel tote bins** for high-volume production.
- **Efficient, high-speed mixing action** for consistent results every time.
- **Capacity:** 1000L total, 600L max filling.
- **Power:** 24 kW, with variable shaft speeds of 4–30 rpm.



- **Dimensions:** Custom-sized for larger operations, optimized for easy integration.

- **Weight:** Heavy-duty, robust build for lasting performance.

Complete Range of N&N Nadratowski Z Arm Mixers

We offer the full spectrum of N&N Nadratowski Z Arm Mixers, including models with capacities ranging from 300L to 1000L, ensuring that we can provide the perfect solution for your specific production needs. Whether you're mixing small or large batches, our mixers deliver consistent, high-quality results.

For additional details and specifications, please refer to the **PDF brochure** for the 300L Z Arm Mixer.

For more information or to request a quote, please contact us at Total Food Machines:

- **Phone:** 02890 994 202

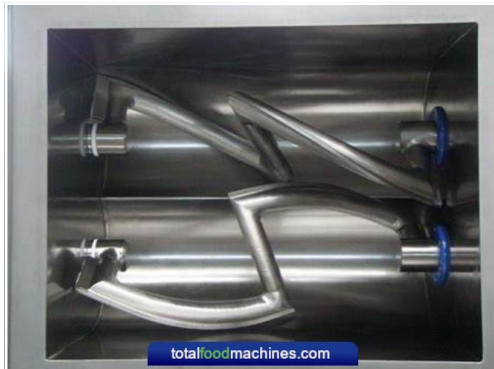
- **Email:** sales@totalfoodmachines.com

Let us help you streamline your food processing operations with our reliable, high-performance mixing solutions.

Direct Web Link

<https://totalfoodmachines.com/machine/7383/n-n-nad战略owski-300-500-1000-litre-z-arm-mixer>

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