



## ploughshare mixer

### model: NP

The NP series of ploughshare mixers are effectively employed for mixing and granulating loose and paste-like products to which some amount of liquid may be added.

## EXAMPLE USES IN THE FOOD INDUSTRY

- Muesli
- Tea blends
- Powdered milk
- Cocoa
- Sugar
- Ice-cream mixes
- Spices
- Starch
- And many others

The plant can be used in chemical and pharmaceutical industry too.



## Advantages:

- Highest homogeneity of the finished mix
- There are no zones that don't get mixed
- Short mixing time
- Sanitary design
- Wide range of options

model NP 1200

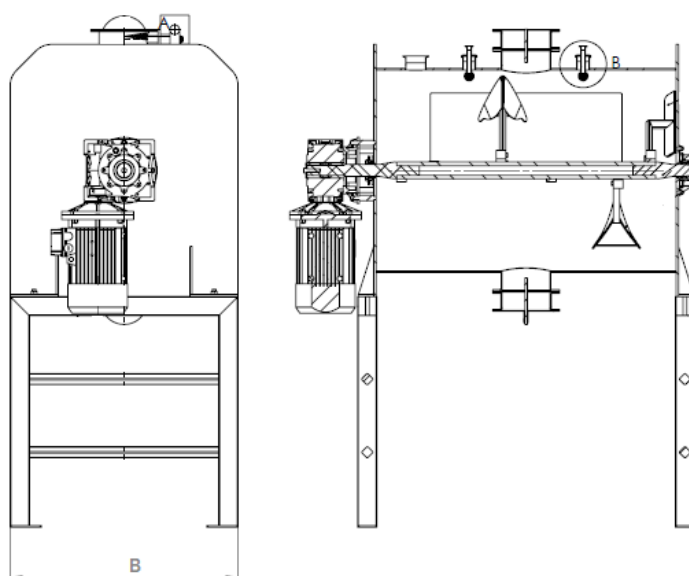
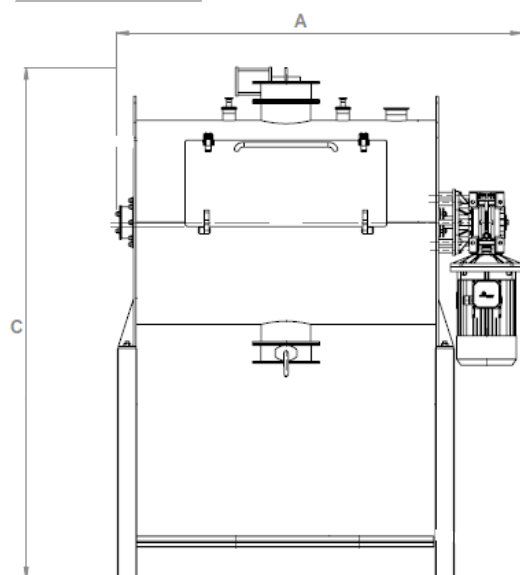


## How it works:

The mixing chamber is filled with the product up to 40–70% depending on its density. Mixing is carried out with a specially-designed agitator with so-called ploughs. High efficiency of mixing is achieved not only through the mechanical action of the agitator, but also by creating an intense vortex behind the plough. Various components of the mix, according to their density, rise up in the air and intensively move into these

turbulent streams. The highest possible homogeneity of the mix is achieved after only a few minutes of mixer operation. The special design of the ploughs does not allow the product to stick to the walls of the mixing chamber and keeps it in constant motion. Thanks to the intense and continuous multi-directional movement of the product inside the chamber, there are no areas that don't get mixed.

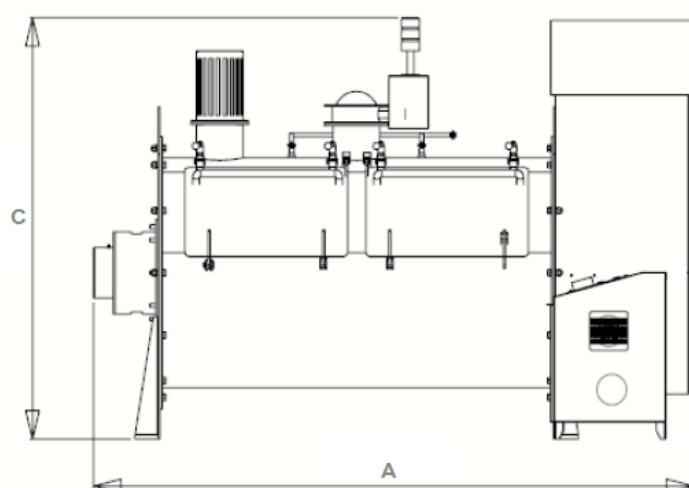
model NP 700



model NP 100,300,700



model NP 1200



	NP 100	NP 300	NP 700	NP 1200
A: length, mm	1115	1535	1692	2750
B: width, mm	500	750	950	1400
C: height, mm	1180	1835	2133	1850





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