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Mix It Up With Ease: BAK Food Equipment Introduces Versatile Mixers That Can Handle Anything

N&N Nadratowski MIX and MIX V series mixers provide gentle, effective, and efficient mixing of a range of food products

BURR RIDGE, IL, April 13, 2023 — [BAK Food Equipment](#) is pleased to introduce [N&N Nadratowski MIX and MIX V series](#) open and vacuum intermeshing twin shaft paddle [mixers](#) to North America. The most versatile type of mixers on the market, MIX and MIX V mixers gently, effectively, and quickly combine most types of products, regardless of viscosity or stickiness. From stuffing, meat, fish, poultry, fruits, and vegetables to cereal mixes, dairy products, soups, confectionary items, bakery products, and even animal feed, these mixers can mix it all.

MIX and MIX V mixers provide superior mixing using two dependent, intermeshing, and counter-rotating paddle shafts, which are placed at different heights, running at the same preset speed. Unloading is quick and efficient thanks to a large ejection flap located in the lower half of the mixing bowl, coupled with low clearance between the shaft and the bowl itself.

“These [mixers](#) are the ideal solution for any operation looking for quick, easy, and uniform mixing of a variety of food products,” says John Bobak, founder and CEO of BAK Food Equipment. “Not only will these mixers provide food processors with the perfect mix, but these highly reliable mixers will keep mixing for decades.”

An easy-to-use human-machine interface (HMI) features a color touchscreen that makes these mixers even more operator-friendly. The HMI software allows for access control as well as manual and automatic operations. It includes as many as 100 mixing programs, each consisting of five programmable steps.

For applications in need of a vacuum system, [MIX V mixers](#) feature a reinforced bowl and a tight top cover, allowing for up to 99% vacuum. This vacuum is ideal for improving protein extraction, liquid absorption, distribution and absorption of spices and additives, density control, and elimination of air bubbles in the mix.

The N&N Nadratowski MIX and MIX V open and vacuum intermeshing twin shaft paddle mixers are [now available](#) from BAK Food Equipment, with a wide range of capacities, individual configurations, and accessories for a mixer perfectly suited to your needs.

BAK Food Equipment will be exhibiting at [Process Expo 2023](#) in Chicago, October 23-25. In Booth 5006, attendees will be able to experience the BAK Food Equipment portfolio of automated food processing solutions firsthand and learn more about the benefits of automation in the food industry. Additionally, BAK Food Equipment will be participating in a live bacon production line demonstration, designed to showcase how automated equipment can help processors achieve more efficient operations. The demonstration will feature BAK’s top-of-the-line liquid smoke drenching tunnel, just one part of the Automated Spiral Cooking/Smoking/Freezing System.

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About BAK Food Equipment

BAK Food Equipment, previously known as Equipment Processing Solutions, carries a broad line of food processing equipment, including industrial mixers, grinders, cutters, tumblers and tenderizers, injection systems, and monitoring hardware. With more than 60 years of experience in the food industry, BAK Food Equipment partners with its customers from initial consultation through design and specification to provide the right food processing equipment at the best value. BAK Food Equipment is the exclusive North American distributor of Nowicki, Protech, and N&N Nadratowski food processing solutions. To learn more, visit www.bakfoodequipment.com.

FIGURE AND FIGURE CAPTION:



Figure 1: The most versatile mixers on the market, MIX and MIX V mixers gently, effectively, and quickly combine most types of products, regardless of viscosity or stickiness.