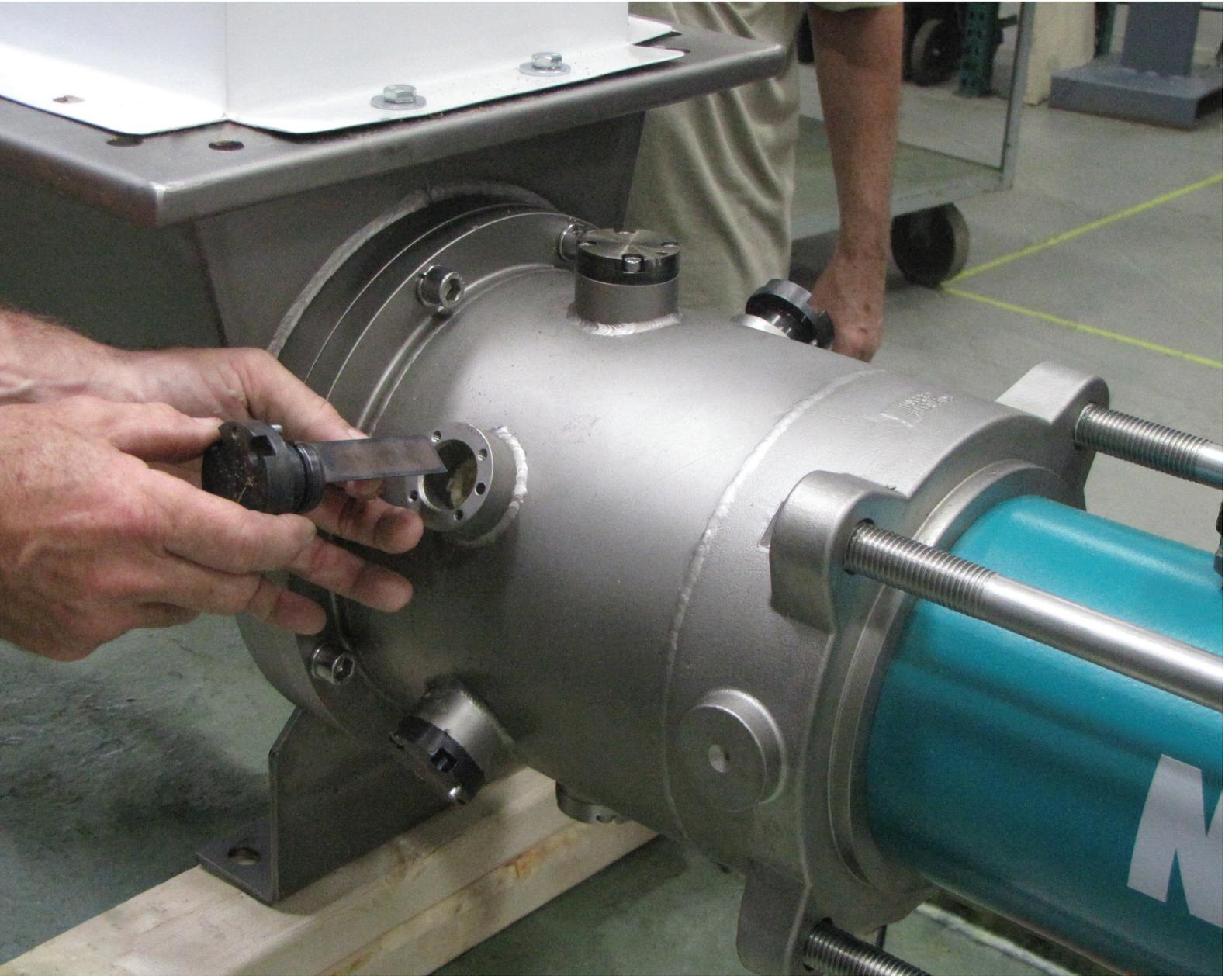


NETZSCH

Proven Excellence.



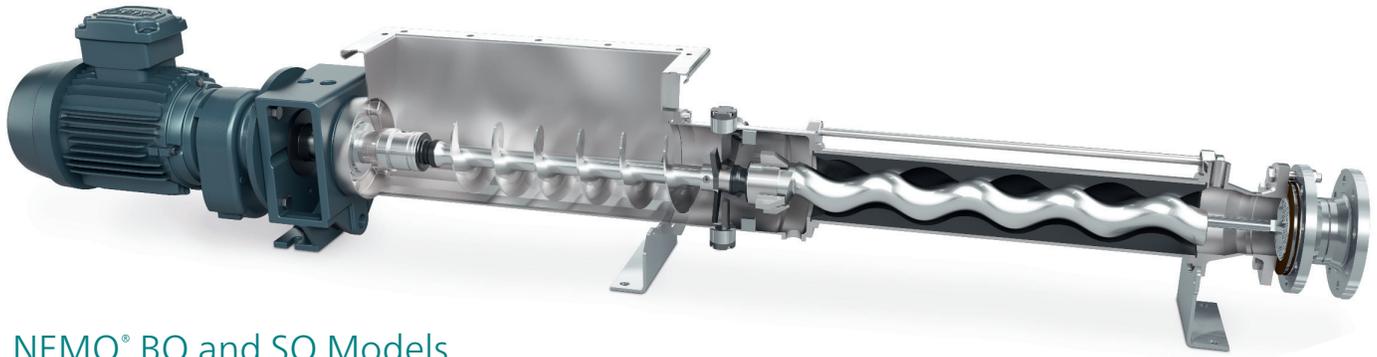
NEMO® BO/SO Hopper Pumps with Cutting Device

Combined Cutting and Conveying

Pumps & Systems

NEMO[®] BO/SO Hopper Pumps with

Mixing, homogenizing, to do more t



NEMO[®] BO and SO Models

Now you can combine processes with one machine, this pump can also cut up your product. Reduce particle size for many food processes although not for fibrous product. This pump offers you one machine in place of two when space is limited and also provides positive pressure over the cutting plate.

Performance

Flow rates up to 10 gpm to 150 gpm / 2270 l/h to 34,070 l/h
Max. Pressures up to 120 psi / 8 bar

Fields of application

Industrial applications in food technology for food waste, vegetables, fruits and pumping product back into process. Perfect for chopping soft chunks. Best for particle sizes that do not exceed the flights.

Features

Sizes NM053 to NM090

Pump with open hopper design. Housing includes force feed/compression chamber that includes cutting knives. Auger wing on drive end with joint sleeve on connecting rod.

Additional features

- Multiple shear plates to ensure all product is contacted
- Three different size end plates
- Perforated plate at discharge to extrude final product (8 mm filter)

Advantages

- Reduces the solid size
- Allows for repurposing of waste material
- Eco-friendly product disposal
- Mixes the pumped product
- Can help with dewatering product
- Process is clean and internal to the piping

- Variable modular system for optimum conveyance and cutting.
- Robust and compact construction.
- Constant flow.
- Ease of service.
- Replacing additional machinery

Cutting Device

than just cutting/ pumping product back into process

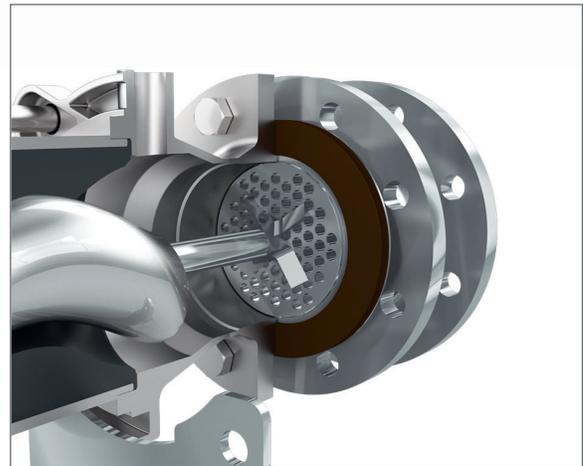
Options

- Available as a mobile unit
- CIP ports
- Internals can be polished
- Mechanical seal or packing
- Materials in accordance with FDA
- Cutter blade on end
- Expansion joint
- MOC options available CS, SS

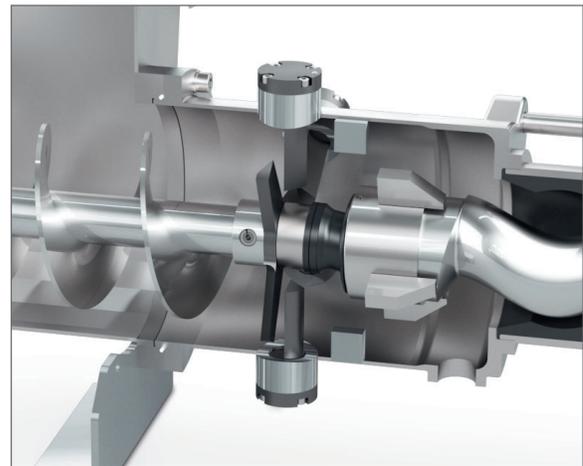
POTENTIAL APPLICATIONS:

AVAILABLE MATERIALS:

- MIXING AND HOMOGENIZING



Cutter blade on discharge end is available



Auger Wing on drive end with joint sleeve
Cutting knives in the force feed chamber

NETZSCH Cutter Pumps

For food waste, vegetables, fruits and



NEMO® BO and SO Models

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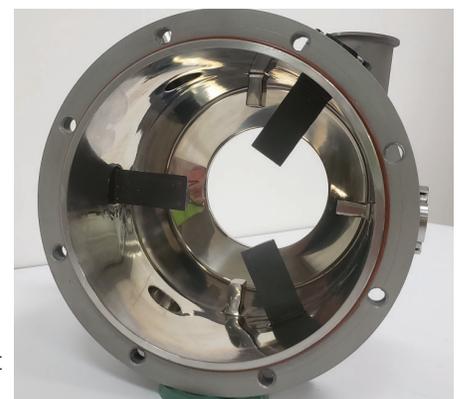
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Sizes NM053 to NM090

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Auger Wing on drive end with joint sleeve



Cutting knives in the force feed chamber

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and pumping product back into process

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- Internals can be polished
- Mechanical seal or packing
- Materials in accordance with FDA
- Cutter blade on end
- Expansion joint
- MOC options available CS, SS



Cutter blade on discharge end is available





The NETZSCH Group is an owner-managed, international technology company with headquarters in Germany. The Business Units Analyzing & Testing, Grinding & Dispersing and Pumps & Systems represent customized solutions at the highest level. More than 3,800 employees in 36 countries and a worldwide sales and service network ensure customer proximity and competent service.

Our performance standards are high. We promise our customers Proven Excellence - exceptional performance in everything we do, proven time and again since 1873.

The NETZSCH Business Unit Pumps & Systems offers NEMO® progressing cavity pumps, TORNADO® rotary lobe pumps, NOTOS® multi screw pumps, PERIPRO™ peristaltic pumps, macerators/grinders, metering technology and equipment custom built for challenging solutions for different applications globally.

Proven Excellence. ■

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