



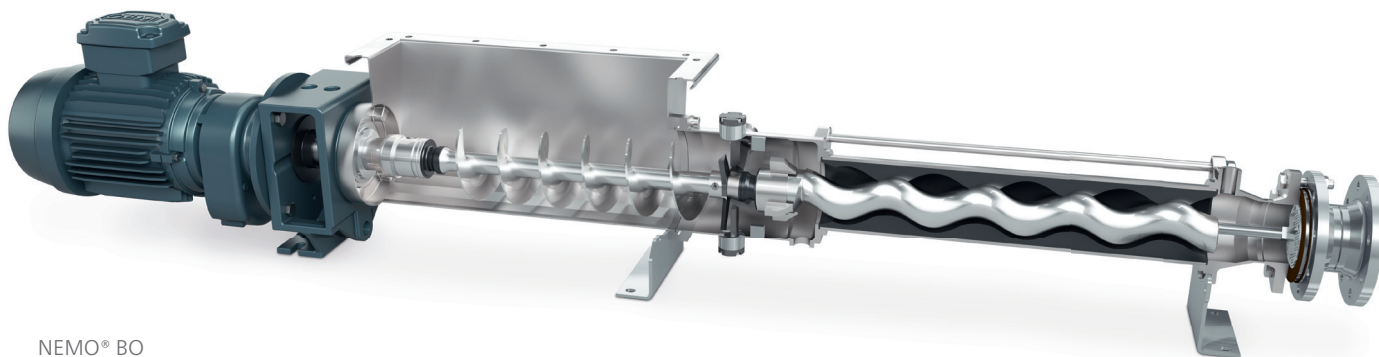
# Combined Cutting and Conveying

## THE NEMO® BO HOPPER PUMP WITH CUTTING DEVICE

Cutting and conveying in one process step – without expensive additional equipment

This NEMO® BO hopper pump with integrated cutting device has been designed for applications in the food industry to enable cutting and conveying in one process step. Large pieces of fruits or vegetables, for example, can be conveniently and quickly shredded and pumped for further processing.

The NEMO® BO progressing cavity pump with hopper and coupling rod with feeding screw and force-feed chamber is employed in almost all branches of industry to provide continuous, pressure-stable, gentle and low-pulsation conveyance.

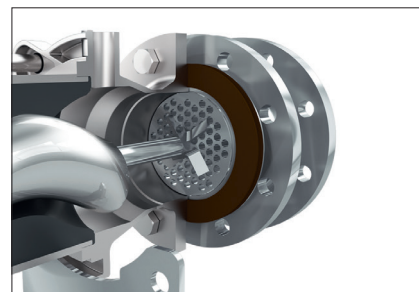
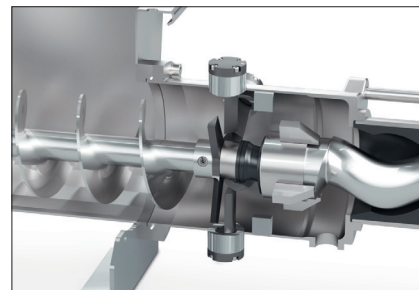


NEMO® BO

The hopper housing with cutting unit guarantees optimum the feed of chunky product into the conveying elements. If the product passes the force-feed chamber with the cutting unit the larger fruits and vegetables are cut immediately. This unit consists of a rotating knife with three blades and a variable number (up to 6) of stationary knives adjustable to the required size and consistency of the particles.

Optionally the pump can be equipped with an additional, secondary cutting unit at the discharge flange of the pump. With its perforated disc and rotating knife, it allows for additional fine definition of the particle size.

As with any other NEMO® progressing cavity pump the BO pump also has the ability to dose the conveyed media in proportion to rotation speed. In block construction with a flanged drive, this pump is particularly compact and economical. It is also available with bearing housing for a wider range of drives.



#### Features of the pump

- Hopper housing with rectangular inlet flange and feeding screw with force-feed chamber to provide optimal feed for slowly flowing and pasty media into the conveying elements.
- Continuous low-pulsation conveyance unaffected by fluctuations in pressure and viscosity
- Conveyance volume in proportion to rotation speed with high dosing precision over a broad rotational-speed range
- High pressure capability without valves
- Also available with a bearing frame (SO)
- FDA approved materials

#### Features of the cutting units

- Cutting unit inside the force-feed chamber consisting of a rotating knife with three blades and a variable number of stationary knives adjustable to the size and consistency of the particles
- Cutting unit at the discharge flange with perforated disc and rotating knife allows for additional fine definition of the particle size (various hole sizes available)

#### Advantages

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



Cutter Pump: Potatoes,  
Carrots, Sugar beets



Cutter Pump: Carrots

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