

## **KBC MIXERS**

SOLUTIONS FOR LEAVENING AGENTS



## State-of-the-art mixing for food ingredients

The KBC range of industrial mixers specially configured to handle leavening agents for the food industry represents the ideal solution for processing different types of baking powders, sodas and raising agents.

With a strong, industrial build these mixers are made of 304 or 316 stainless steel and are equipped with one central outlet, operated pneumatically. A pneumatic 60° bomb door can be chosen when no contamination is mandatory.

Since the food industry requires extremely strict GMPs, these units are nearly always built with welded blade or plough type tools. All welds are ground smooth, no sharp edges or corners are left, and all parts directly in contact with the product are polished to a roughness of 0.8 microns (mirror polishing to ≤0.4 microns is available on request).

Moreover, as liquid additives or water solutions are frequently used in these production processes, mixers are often equipped with liquid injection wands with spray nozzles; in order to properly distribute the fines into the mix or to break down any lumps generated by the incorporation of liquids, refiners with blade-type tools are common.

Finally, since many of the products handled are highly electrostatic and hazardous, flame-proof components and ATEX-rated configurations are often necessary.

### KBC mixers: the ultimate mixing solution!

#### Standard models

Model	Max. volume	Max. weight *	Max. n. refiners	Power (HP)
KBC 400	15 cf.	750 lbs	1	10 / 12
KBC 600	19 cf.	950 lbs	2	15 / 20
KBC 750	28 cf.	1,400 lbs	3	25 / 30
KBC 1300	50 cf.	2,500 lbs	3	30 / 40
KBC 1700	62 cf.	3,060 lbs	4	40 / 50

\* considering an average bulk density of 43,70 lb/cf



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