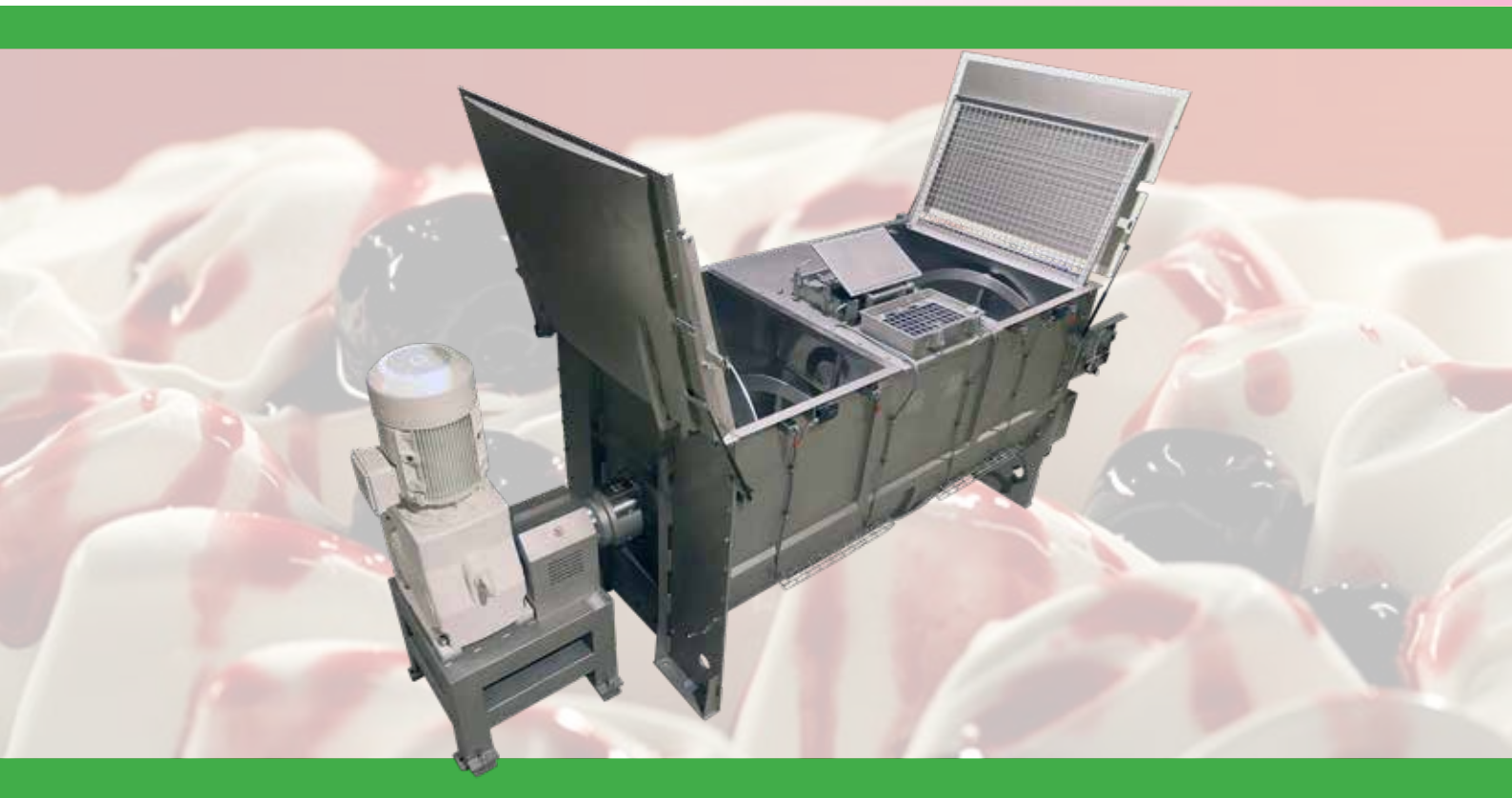


**RB & KB MIXERS**  
SOLUTIONS FOR ICE CREAM PROCESSING



## State-of-the-art solutions for ice-cream processing

As most other food products marketed as creams or pastes, ice-creams, too, start out as dry mixes. The basic ingredients require thorough mixing and a high degree of homogenization. The premixed recipes are then transferred (generally via pneumatic conveying) to the bagging station, for distribution to market.

When the products require gentle blending, or when dealing with thicker pastes and creams, ribbon blenders prove to be the better solution. With their slow but thorough blending effect, they gently agitate the ingredients, often heating them and cooling them at the same time by means of a temperature jacket, and finally discharging them to a conveying system or pump which sends them on to other parts of the production plant for further processing.

RBC ribbon blenders and KBC ploughshare mixers are the ideal solution for ice-cream processing. With their industrial, sturdy build, their highly customizable configuration and top quality finishing, they represent the best solution for all production sites, be they small and flexible or large and highly automated. Built in mild or stainless steel (304, 316), with ribbon shafts and plough-type or blade-type tools, with high grade internal polishing, these units guarantee excellent particle distribution (KBC-RBC), short mixing time (KBC) and gentle mixing action (RBC).

### ***KB/RB mixers: the ultimate mixing solution!***

#### *Standard models*

Model	Max. volume	Max. weight *	Max. n. refiners	Power (HP)
KB 250 / RB 150	9 cf.	145 kg	1	7.5 / 3
KB 400 / RB 250	15 cf.	270 kg	1	10 / 4
KB 600 / RB 400	19 cf.	380 kg	2	15 / 5.5
KB 750 / RB 600	28 cf.	490 kg	3	25 / 7.5
KB 1300 / RB 1000	50 cf.	840 kg	3	30 / 15
KB 1700 / RB 1300	62 cf.	1,050 kg	4	40 / 20
KB 2000 / RB 1500	75 cf.	1,290 kg	4	50 / 20

\* considering an average bulk density of 37.5 lb/cf



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