

KBC/KBT MIXERS

SOLUTIONS FOR DRY FOOD INGREDIENTS



State-of-the-art mixing for food ingredients

The KBC/KBT range of industrial mixers specially configured to handle dry ingredients for the food industry represents the ideal solution for processing different types of flour, cereals, yeast, flavours and/or spices.

With a strong, industrial build these mixers are made of 304 stainless steel and are equipped with one central outlet, operated pneumatically. Alternatively, a pneumatic 60° bomb door is preferred when no contamination is imperative.

Since the food industry requires extremely strict GMPs, these units are nearly always built with welded, blade 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 upon request).

Moreover, as liquid additives or water solutions are frequently used in these production processes, mixers are often equipped with liquid injection wands or atomizer 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 usually required.

Finally, since many of the products handled are highly electrostatic and hazardous, flame-proof components and ATEX-rated configurations are often necessary. Conformity to EN 1935/2004 for contact with food materials is also available, upon request.

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
KBC 2000	75 cf.	3,320 lbs	4	60 / 75

* considering an average bulk density of 43.70 lb/cf



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