

RBC BLENDERS

SOLUTIONS FOR THE COFFEE INDUSTRY



The ideal solution for coffee beans and powders

The RBC range of ribbon blenders represents the ideal solution for preparing powder or bean coffee blends.

Made of stainless steel 304, equipped with one or more pneumatically actuated discharges or with simple spouts and slide valves, or even with incorporated extraction screw conveyors, RBC blenders provide a delicate mixing action while guaranteeing a high degree of product homogeneity.

Being food-grade applications, in compliance with the typical GMPs for this industrial sector, RBC blenders are built with food-grade finishing (perfectly smooth and ground welds, with all parts in contact with product polished to a very low degree of roughness, typically 0.8 microns).

Moreover, the units can be fitted with liquid injection systems (simple liquid ports on the lids or proper injection wands with spray nozzles and/or atomizers).

If required for installation reasons and/or for quicker and easier cleaning operations, all RBC ribbon blenders can be made with frontal inspection doors, with electro-mechanical safety locks (in ATEX version, as well).

RBC: the ultimate mixing solution!

Standard units

Model	Max. volume	Max. weight*	Power (kW)
RBC 100	135 l.	90 kg	1.1
RBC 150	230 l.	150 kg	1.5
RBC 250	370 l.	240 kg	2.2
RBC 400	550 l.	360 kg	3.0
RBC 600	790 l.	515 kg	4.0
RBC 800	1,080 l.	700 kg	5.5
RBC 1000	1,440 l.	935 kg	7.5

* considering an average bulk density of 0.65 kg/dm³



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