

KB MIXERS

SOLUTIONS FOR HERBS AND SPICES



The ideal solution for herbs and spices

The KBC range of high turbulence ploughshare mixers represents the ideal solution for mixing herbs and spices in the food industry.

Made of 304SS, robust and assembled to the highest degree of precision, KBC mixers are specifically configured for the application they need to serve, guaranteeing top levels of particle distribution of all ingredients in the recipe.

Designed and built specifically for the food industry, KBC mixers incorporate features for quick and easy cleaning operations: extra-low roughness finishing (satin polishing to 0.8 microns), large frontal inspection doors (full length, too) and semi-automated washdown systems.

A large variety of accessories is available to complete the unit's configuration: side refiners (ideal for cutting fibrous ingredients or breaking down lumps), liquid injection systems, temperature jackets to heat/cool materials, pneumatic sampling devices (that can be used while the unit is running), and many more.

Finally, if in presence of hazardous ingredients (flammable, that generate electro-static build-up and/or prone to explosion), the KBC range of industrial mixers can be built to fully comply with ATEX norms and regulations.

KB mixers: the ultimate mixing solution!



Standard units

Model	Max. volume	Max. weight*	Max. n. refiners	Power (kW)
KBC 400	425 l.	340 kg	1	7.5 / 9.2
KBC 600	538 l.	430 kg	2	11 / 15
KBC 750	793 l.	635 kg	3	18.5 / 22
KBC 1300	1,403 l.	1,125 kg	3	22 / 30
KBC 1700	1,748 l.	1,400 kg	4	30 / 37

* considering and average bulk density of 0.7 kg/dm³



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