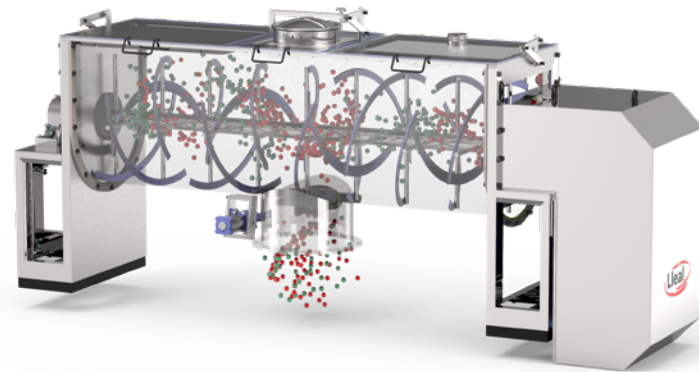




MB ribbon blender

general features



MB HORIZONTAL blenders are general-purpose equipment, suitable for intimate mixing of dry, powdery, or granular solids.

The ribbon blender is specially designed for the processing of flours, powdered meat concentrates, powdered milk, baby food, as well as for the production of artificial fertilizers, herbicides, or cosmetic powders.

It is a horizontally designed mixer that incorporates a mixing shaft equipped with two group of opposing spiral blades (one inside the other), which are placed along the shaft with transverse supports. The outer spiral

moves the material towards the centre, while the inner one pushes the material towards the ends. Under these conditions, the product remains in fluidized state, enabling complete mixing with lower energy consumption.

It allows obtaining high quality mixtures, achieving homogenizations between components which can reach proportions from 1 to 8,000 parts, with maximum mixing times from 10 to 30 minutes, depending on the product features.

If more intense mixing is required and/or product lumps need to be broken down, the equipment can be manufactured with high-speed blade intensifiers. These not only do improve the quality of the mixture, but also reduce the processing time.

We have three types of turbines to choose from, depending on the type of products to be mixed:

- » TA model: with cutter-type paddles, it works mainly as a lump breaker.
- » Lampshaped model: in addition to the lump-breaking effect, it pumps the product towards the centre.
- » Lampshaped+Cutter model: a combination of lampshaped paddles and a lower cutter paddles.



MB-1500 CTAI ribbon blender with double jacket for heating/cooling and lump-breaking turbines assembled at the bottom. Equipment for the manufacture of food additives.



Mixing installation consisting of a fusing kettle on the upper part, discharging hot syrup onto the MB-700 ribbon blender. Equipment for the food industry.

FEATURES

- » MB horizontal blenders are designed and built very robustly, using the latest advances in mechanical technology.
- » They are capable of working continuously and in adverse conditions. The axial and radial forces generated on the mixing shaft are controlled by the structure, and the bearing support is sized according to the installed drive unit.
- » Possibility of incorporating small doses of liquids by installing spray nozzles on the lid of the equipment connected to a transfer pump.
- » They are built in AISI-304 or AISI-316L stainless steel and, upon request, with special coatings on the blades.
- » Mirror-polished interior finish and exterior with different polishing grains according to requirements.

Technical data

Model	Volume (L)*		Min. power** (kW)	Speed (rpm)
	Useful	Total		
MB-70	56	70	1.5	100
MB-280	200	280	1.5	56
MB-350	280	350	2.2	56
MB-700	560	700	4	50
MB-1500	1,200	1,500	5.5	38
MB-3000	2,400	3,000	11	30
MB-4575	3,500	4,575	11	26
MB-7000	5,600	7,000	18.5	21
MB-10000	8,300	10,000	22	17
MB-20000	16,700	20,000	30	15

* Standard equipment table. Outside this range, we can adapt the mixer capacities to the customer's needs.

** Power to work with low-density product (up to 0.7 kg/m³). For higher-density products, please consult us.