

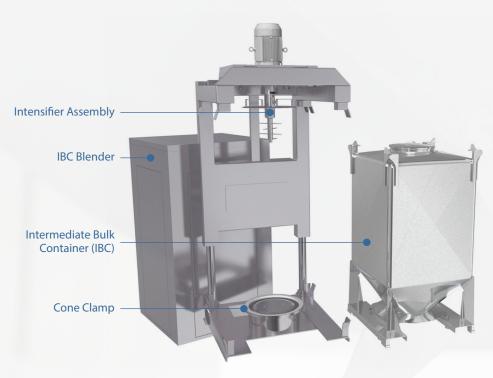
Mix any recipe, any time, through fast, efficient, agile blending with Matcon IBC blending systems.



Adding high shear to the industrial Mixer for effective blending

To extend the range of tumble-blending add in the Intensifier module.

By adding a high shear cutter to the Matcon Blender, recipes can be mixed and materials dispersed which will not blend by flow alone, enabling liquid fats to be incorporated and more cohesive powders to be processed and agglomerated lumps removed.



THE MATCON BLENDING WITH INTENSIFIER

High shear cutter blades

Air-purged Intensifier option for high sugar content recipes

Cleaned off-line

Optional handling trolley



The IBC Blending module enables the mixing of any recipe, at any time

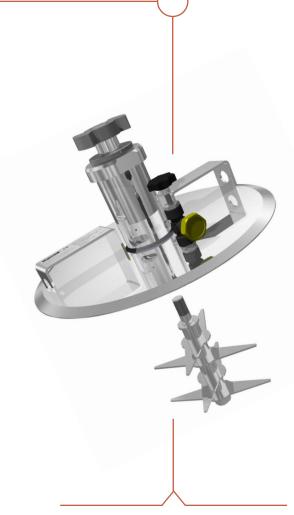
Extend the range of tumble blending with High Shear.

Mix liquids & fats efficiently in single stage blending.

Efficiently disperse micro ingredients ensuring a quality final product.

High shear without heat build up – particles are blended without degradation for a quality final product.

Efficient cleaning off-line with cleaning trolley.







We specialise in providing complete materials handling solutions in the Food, Nutrition, Pharmaceutical and Chemical sectors.

We're not just an IBC provider, but a true partner helping you accomplish the right system for your needs.



THE POWDER HANDLING EXPERTS

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