

Micro Blender

In conventional ventury system irregular adding of powder, or air in the mixture leads to the formation of froth or lumps in final product.



In micro blender powder is added to the blender via butterfly valve that controls the flow of powder from the hopper and prevents the entering of air.

The mix is passed through a specially designed diffuse tube. The butterfly valve can either be adjusted manually or by pneumatic actuator, the controls the flow of powder. The final product will be a homogeneous mix in minimum time.

- Powdered Milk
- Ice cream mix
- Powdered whey
- Flavoured Milk
- Sugar Syrup
- Lactose
- Chocolate stabilizers
- Mixed with Milk etc

Addition of vitamins and minerals

Model No.	Capacity	Discharge Head (Mtr.
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MBL 023	540 kg/hr	1-1.5
MBL 039	950 kg/hr	1-1.5
MBL 075	2100 kg/hr	2-2.5
MBL 117	3300 kg/hr	2-2.5

Advantages:

- Complete Stainless Steel body
- PLC along with touch screen
- Low Maintenance