

Single-Shaft Ribbon Blenders

WBR



Foods	Plastics	Minerals	Cosmetics	Chemicals	Animal Feed
Organic Materials	Pharmaceuticals	Building Materials	Environmental Technology		

KEEPING MIXTURES HOMOGENEOUS, THE GENTLE WAY

WBR Ribbon Blenders are used for mixing dry powders, granules or short fibres, for moistening, agglomerating and granulating such materials, or for adding small quantities of liquids or low viscosity pastes.

Especially in the food industry, the WBR is suitable for mixing a variety of fragile or temperature-sensitive products in a particularly non-invasive way.

The mixing tool consists of a slowly rotating horizontal single shaft equipped with two counter-rotating ribbon screws. The outer ribbon moves the material towards the centre, while the inner one moves it in the opposite direction.

This solution is ideal for obtaining high-quality mixtures that preserve the physical properties of sensitive materials.

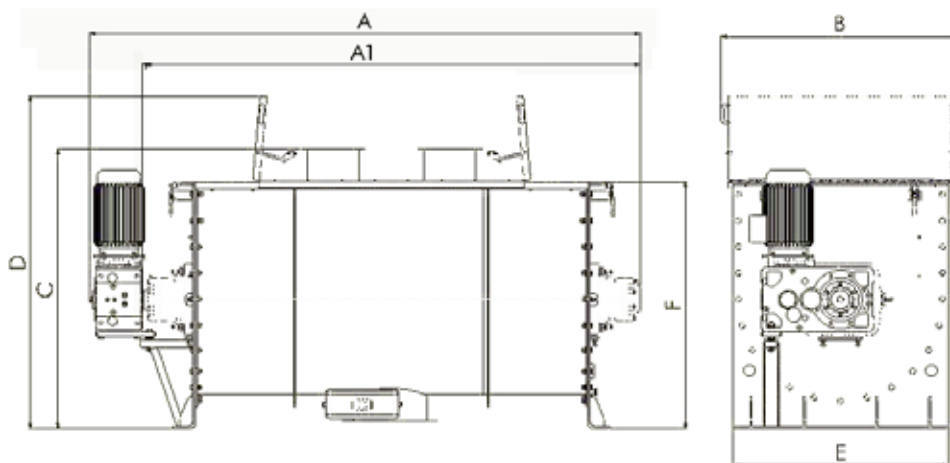
WBR Ribbon Blenders are the ideal solution to meet the requirements of the market in terms of quality, maintenance and mixing technology. Thanks to the use of proven standard components, MAP® is able to offer an attractive price without compromising on quality.



Technical Features

- Capacity: 20 ~ 3,900 litres per batch
- Drive unit: 220/240 – 380/420 V, 50 Hz; 440/480 V, 60 Hz
- Double ribbon spiral
- Air or gas-purged end bearing assemblies
- Central outlet
- Sample device pre-equipment
- Chamber and rotor manufactured from carbon steel or 304L or 316L stainless steel
- Machine completely assembled and tested
- Revolution counter and temperature probe pre-equipment
- Drain plug
- Pneumatic control panel pre-equipment

Overall Dimensions



Type	A	A1	B	C	A	B	C	Weight (kg)
WBR 100	1,420	1,000	670	880	1,200	480	740	250
WBR 200	1,690	1,200	750	990	1,290	590	830	320
WBR 400	2,040	1,550	830	1,130	1,460	700	930	460
WBR 600	2,300	1,760	1,040	1,300	1,670	880	1,100	700
WBR 1000	2,650	2,050	1,090	1,360	1,740	930	1,150	920
WBR 1400	2,540	2,450	1,170	1,460	1,850	1,030	1,250	1,150
WBR 2000	2,660	2,560	1,280	1,680	2,050	1,280	1,460	1,600
WBR 2500	2,940	2,820	1,440	1,690	2,050	1,280	1,460	2,050
WBR 3500	3,960	3,820	1,440	1,690	2,050	1,280	1,460	2,600
WBR 4500	3,780	3,430	1,640	1,920	2,260	1,480	1,690	3,950
WBR 5500	4,590	4,220	1,640	1,920	2,260	1,480	1,690	4,430

Dimensions in mm

Benefits

- ✓ Prevents product degradation
- ✓ Perfect solution for blending fragile and temperature-sensitive products
- ✓ High mixing homogeneity
- ✓ Minimum possible residue
- ✓ Reduced operating costs
- ✓ Low power consumption
- ✓ Easy and quick to install

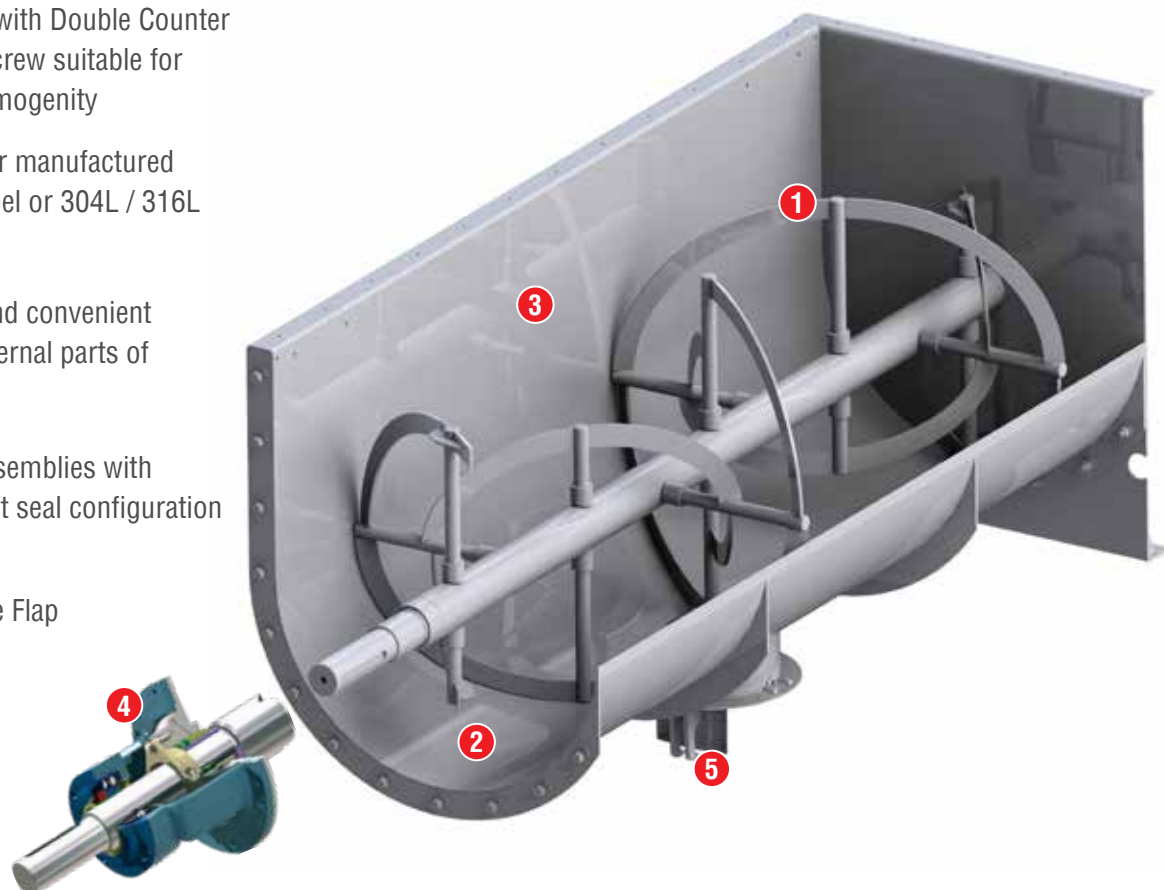
1 Blending Shaft with Double Counter Pitch Ribbon Screw suitable for high mixing homogeneity

2 Mixing Chamber manufactured from carbon steel or 304L / 316L stainless steel

3 Easy to clean and convenient access to all internal parts of the machine

4 End Bearing Assemblies with specialised shaft seal configuration in MAP® design

5 Flush Discharge Flap



Options

- Single/double top inspection hatch
- Cleaning system pre-equipment (CIP)
- Food-grade paint coating
- Trough cover with inlet spouts
- Pneumatic control panel
- Mirror polishing

Accessories



Large inspection hatch and easy-to-clean interior



Specialised WAM® gear motor



304L / 316L stainless-steel internal polishing

Application



Industries



Chemicals



Animal Feed Milling



Food Processing



Plastics Processing

Mixing Tests

With more than 40 years of **experience in mixing technology** and thousands of mixers in operation in hundreds of different applications in various market sectors, we offer our customers the opportunity for **practical mixing tests** in one of our worldwide laboratories.



WAM®



TOREX®



MAP®



EXTRAC®



RONCUZZI®



FLITECH®



TECNO CM



SILOFAB



MVM



CHIOR®



SEPCOM



SPECOR®



SAVI



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