



## Blending Equipment



MTC Blenders are used in meat, poultry, convenience food, pet food and seafood processing applications and provide many unique design features that offer numerous advantages for specific application purposes. These state-of-the-art blenders are electrically powered, and additional cover configurations are available as needed. MTC Blenders are designed with safety as a top priority and feature the latest in mechanical and electronic safety devices to protect the operator.

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FEATURES	BENEFITS
Clean design and stainless-steel construction	Assures long life and ease of sanitation
Domed cover or grates with magnetic safety interlock	Provides easy access for maintenance and operator safety
Innovative agitator configurations	Ensures a uniform product mix in minimal time
Air operated wide opening discharge doors	Allows for rapid discharge of product
Discharge door with over center locking mechanism	Assures the door remains closed if air pressure is lost
Removable shaft seals	Provides for easy cleaning



MTC MTB Series

#### Multiple Agitator Blenders

The MTC Model MTB Blender is designed to provide our customers with an economical, safe, and effective tool for batch blending specific product recipes in a sterile environment. Constructed of stainless steel, with wash down sanitary coating on bearings and gear drives, our blenders can be safely used in sanitary environments. The MTB Blenders feature direct drive, wide opening discharge doors, and removable shaft seals for easy cleaning. Steam injector, chiller, agitator and cover options enhance the effectiveness of our blenders.



MTC MTBV Series

#### Multiple Agitator Vacuum Blenders

The MTC Model MTBV Vacuum Blender is designed to provide our customers with an economical, safe, and effective tool for batch blending specific product recipes in a sterile environment. Constructed of stainless steel, with wash down sanitary coating on bearings and gear drives, MTC Vacuum Blenders can be safely used in sanitary environments. The MTBV Vacuum Blender features direct drive, wide opening discharge doors, and removable shaft seals for easy cleaning. Steam injector, 14.9 psi circulation jacket, CO2 injection, vacuum sampling, and vacuum system enhance the effectiveness of the MTBV Vacuum Blender.



MTC SAB Series

#### Single Agitator Blenders

The MTC Model SAB Blender is designed to provide our customers with an economical, safe, and effective tool for batch blending specific product recipes in a sterile environment. Options such as programmable controller, multiple cover and agitator configurations, variable speed electric drive options, 14.9 psi steam jacket, and vacuum sampling enhance the SAB Blender's effectiveness. Stainless steel construction ensures long life and ease of cleaning.