




**144 HARVEY RD • LONDONDERRY, NH 03053**  
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**IMPROVE YOUR MIXING PROCESS  
 AND REDUCE PRODUCTION COSTS**

**INTANK BATCH MIXING**

Our top entry, batch processing equipment will dissolve, disperse, emulsify, deagglomerate and hydrate your toughest ingredients. Admix offers the **Rotosolver®** and **Rotostat®** for your high shear applications and the **Rotomixx®** and **Rotomaxx™** for low speed mixing. And our **FlowShear™** bottom mount disperser provides high shear and high flow in a compact sanitary design.

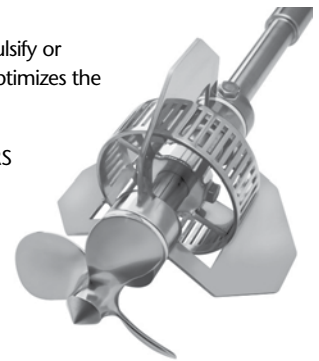
**High Shear Rotosolver® Dispersers & Rotostat® Emulsifiers**

Sanitary Design Meets  (#73-01), USDA-AMS, USDA-Dairy and AG-Canada Standards  
 Stainless Steel Housing, Shaft, Mixing Head and Motor


The Rotosolver Disperser and Rotostat Emulsifier are specifically engineered to wet out, disperse, emulsify or hydrate powders for 100% utilization. Produce superior liquid/liquid or solid/liquid dispersions. Optimizes the balance between shear rates, particle size reduction and flow/circulation within your tank.



- ✓ MODIFIED FOOD STARCHES
- ✓ PECTIN, GELATIN
- ✓ XANTHAN, GUAR, CMC
- ✓ CARRAGEENAN
- ✓ PHOSPHATES
- ✓ SOY ISOLATES & CONCENTRATES
- ✓ MILK, WHEY & COCOA POWDERS
- ✓ SUGARS, SWEETENERS
- ✓ ASPARTAME, SUCRALOSE
- ✓ CAFFEINE
- ✓ CALCIUM
- ✓ HYDROCOLLOIDS



**Low Shear Rotomixx® & Rotomaxx™ Sanitary Batch Mixers**

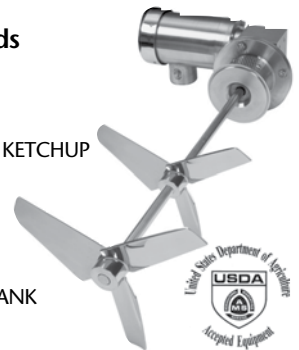
Sanitary Design Meets  (#73-01) and USDA-AMS Standards  
 Tank Volumes from 50 to 10,000 Gallons  
 Stainless Steel Housing, Shaft, Mixing Head and Motor

The Rotomixx & Rotomaxx all stainless sanitary batch mixers eliminate the possibility of open tank contamination from paint chips or corrosion. Upgrade your existing painted units and improve both performance and sanitary reliability.

Rotomaxx is specifically engineered to handle higher torque requirements for large volume mix & holding tanks.



- ✓ TOMATO PASTE & KETCHUP
- ✓ SOUR CREAM
- ✓ GLUCOSE
- ✓ SAUCES
- ✓ STARCH SLURRY
- ✓ BRINE HOLDING TANK



**High Shear FlowShear™ Bottom Mount Disperser & Emulsifier**

High shear and high flow in a compact sanitary design

FlowShear bottom mount disperser & emulsifier offers unrivaled versatility allowing processors to mix a wide range of batch sizes with minimal starting liquid levels.

The FlowShear's unique mixing head design provides high shear and superior flow by combining a rotor-stator with an optional impeller utilizing advanced Jetfoil™ technology. This ultra sanitary machine provides maximum versatility to meet your most demanding processing needs.

- ✓ Low starting liquid level and small batch capability
- ✓ Substantial reduction of air entrainment
- ✓ Reduces the need for secondary agitation
- ✓ Can be combined with scraped surface or counter rotating agitators



**YOUR MIXING TECHNOLOGY PARTNER [www.admix.com](http://www.admix.com)**