

www.admix.com

1-800-466-2369




WE OFFER IN-PLANT EQUIPMENT & PROCESS AUDITS
OF YOUR MIXING & BLENDING METHODS

INLINE MIXING & MILLING

For your inline continuous process, Admix offers the **Admixer™** low shear static mixer for sensitive products and the **Dynashear®** and **Boston Shearpump®/ Shearmill®** for mixing, particle size reduction and wet milling. Our broad range of inline mixing equipment provides superior wet milling and homogenizing beyond competitive inline mixers and is ideally suited for food applications where sanitary requirements are critical.

DynaShear® Inline High Shear Mixers


Sanitary Design Meets  (#36-01) Standards
Unique Combination of Axial and Radial Stators
High Efficiency, High Shear Continuous Mixing

The DynaShear high shear mixer will blend, dissolve, disperse and emulsify both miscible and immiscible fluids. An average droplet size of 2-3 microns with 98% distribution under 5 microns is achieved in just a single pass for most applications. It features dual stage, tandem head design combining the benefits of both an axial and radial stage... creating excellent shear and flow characteristics.

- ✓ FRUIT JUICES
- ✓ JAMS, JELLIES
- ✓ CONFECTIONS
- ✓ CONDIMENTS, DRESSINGS
- ✓ DAIRY PRODUCTS
- ✓ SOFT DRINKS

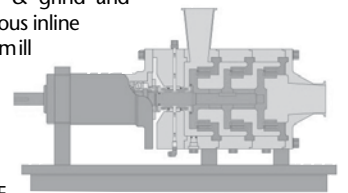


Boston Shearpump® Mixers and Boston Shearmill® Wet Mills

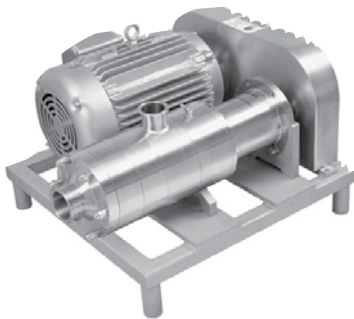
Sanitary Design Meets  (#36-01), USDA and FDA Standards
Designed for 24/7 Continuous Processing
Stainless Steel Housing, Shaft, Mixing Head and Motor

Boston Shearpumps and Shearmills are designed for a variety of dispersing, emulsifying, shearing, wet milling, grinding, & finishing applications where hard particle or droplet size reduction to 1 micron or less is required. They will crush, chop, shred & grind and withstand bumps and pressure spikes providing reliable continuous inline processing, 24 hours a day / 7 days a week! The Boston Shearmill provides higher shear for finer emulsions and dispersions.


- ✓ TOMATO PASTE
- ✓ TOMATO SAUCE
- ✓ SOUPS
- ✓ HOT SAUCE & SALSA
- ✓ CREAM CHEESE
- ✓ DRESSINGS & SAUCES
- ✓ MEAT PRODUCTS
- ✓ CHEESE PRODUCTS
- ✓ CARROT & VEGETABLE JUICE
- ✓ MASHED POTATOES



Three (3) Rotors and Stators
Provide Six (6) Mixing Stages.



Admixer™ Static Mixers & Blenders

Sanitary Design Meets  (#35-04) and USDA-Dairy Standards
High Alloy and Thermoplastic Materials
Low Shear for Sensitive Materials

The Admixer excels at processing any combination of miscible fluids. For superior continuous processing, our sanitary static blenders provide complete homogeneity, 100% product uniformity and distribution with low shear for sensitive materials. Admixer sanitary mixers are economical and virtually maintenance free.

- ✓ JUICE THIN DOWN
- ✓ FLAVORINGS
- ✓ FOOD COLORING
- ✓ CHOCOLATE
- ✓ TOMATO SAUCE
- ✓ FRUIT INTO YOGURT
- ✓ CARBONATED BEVERAGES



ASK ABOUT OUR PROCESS ASSURANCE PROGRAM! www.admix.com