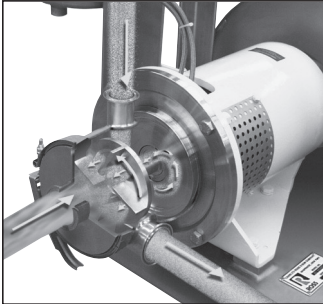
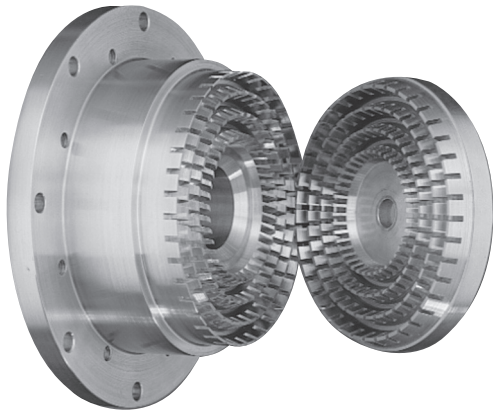


MORE CHOICES FOR FASTER MIXING AND LOWER COSTS!



The in-line SLIM system replaces older technology that relies on an eductor to draw powders into a liquid stream. The result – much faster induction rates and virtually no clogging!



Ross Ultra-High Shear Mixers introduced the first quantum jump in rotor/stator mixer design in 25 years. Ultra-high shear delivers ultra-high quality emulsions and dispersions!



Ross can also provide a High Shear Mixer incorporated in an advanced sanitary multi-agitator mixer. With supplemental agitation, the High Shear Mixer's operating range easily extends to 200,000 centipoise – at least ten times higher than a rotor/stator mixer operating alone.

With the Ross SLIM system, high-speed powder induction is virtually clog-free!

Available in either a batch or in-line configuration, the Ross SLIM Solid/Liquid Induction Manifold easily injects powders like fumed silica, gums, alginates and starches into a fluid stream. By eliminating the need for an eductor, Ross has boosted induction rates and improved dispersion quality. The SLIM system also virtually eliminates airborne particles. This can drastically reduce health and environmental hazards in your plant.

Ultra-High Shear. Only Ross has it.

Driving innovation in high shear rotor/stator mixing, Ross has introduced the next generation of ultra-high shear rotor/stator mixers for the most demanding applications. Instead of the standard flat blades in a traditional rotor/stator generator, the new ultra-high shear rotor and stator are comprised of many concentric rows of intermeshing teeth. As the mix material moves across the rotor/stator set, it is subjected to extraordinarily intense shear.

Ultra-high shear in-line mixers are ideal for sub-micron emulsions and dispersions – wherever the ultimate in end-product stability and texture are required.

For the benchtop or full scale production – call now for faster mixing and lower costs!

In food applications from salad dressings to chunky salsas, beverages and marinades, Ross can help shorten your mix cycles dramatically. We can also give you more control over product texture, stability and overall quality.

Call today to learn more about the rotor/stator High Shear Mixers that are available only from Ross.

1-800-243-ROSS
www.HighShearMixers.com

