



ROSS HIGH SHEAR MIXERS

Choose from the world's broadest line of rotor/stator High Shear Mixers.

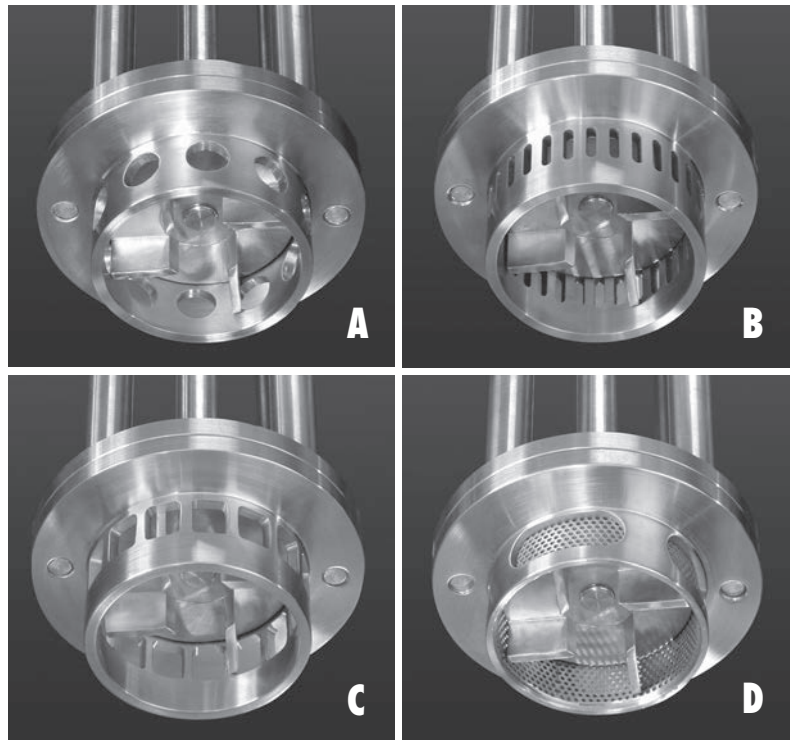
Ross innovations in high shear rotor/stator technology are boosting production and lowering costs in food manufacturing plants around the world.

Tip speeds range from 3,000 fpm to more than 18,000 fpm. Batch sizes from 50 ml to 6,000 gallons, with models from 1/2 HP to 200 HP. In-line mixer capacities for recirculating batches are virtually unlimited. Skid-mounted turnkey systems are also available.

Batch and in-line sanitary mixers for every application.

Ross offers a complete selection of High Shear Mixers to suit virtually any food mixing application.

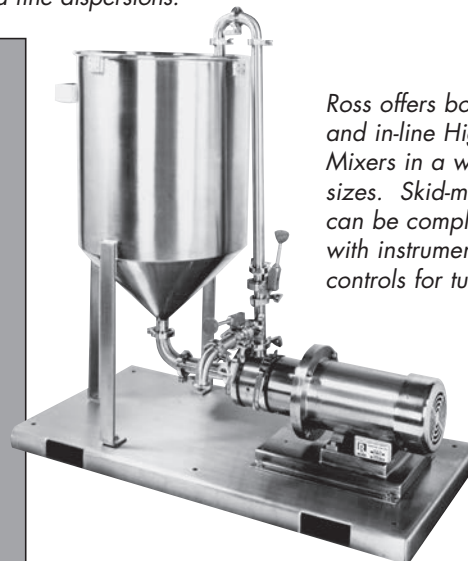
- Single stage & multi-stage
- Ultra-high shear
- Batch & in-line
- Lab through production sizes
- Multi-Agitator High Shear Mixers
- Homogenization
- Emulsification
- Solubilization
- High speed powder induction
- Grinding, chopping & particle-size reduction



The Ross Single-Stage High Shear Mixer

Interchangeable stators enable you to fine-tune mixing performance.

(A) Disintegrating Head for general purpose mixing, grinding and vigorous flow; (B) Slotted Head for emulsions and medium-viscosity applications with moderate flow; (C) Large Square Hole Disintegrating Head for extremely vigorous flow and intense shear; (D) Fine Screen Head for low-viscosity emulsions and fine dispersions.



Ross offers both batch (left) and in-line High Shear Mixers in a wide range of sizes. Skid-mounted systems can be completely equipped with instrumentation and controls for turnkey start-up.

