



Advanced Mixing Technologies

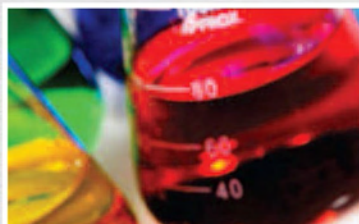
SANITARY

INTANK BATCH MIXING

INLINE MIXING & MILLING

BOTTOM MOUNT DISPERSING & EMULSIFYING

POWDER CONVEYING & INDUCTION



Distributed by:

MGNewell

We are Committed to Adding Value to Your Production Process

Our mission at Admix is to be your best resource for sanitary mixing and milling equipment for liquids and powders into liquids. As a food processing company, whether you are making salad dressings, beverage emulsions, sugar slurries, poultry marinades, cereal coatings, tomato sauce, cheese products, fruit fillings, ice cream mix, or other products, Admix can improve your production process. As a supplier to the pharmaceutical and personal care industries, we provide higher quality oral suspensions, tablet coatings, antacid formulations, sugar and saline solutions, skin care products, shampoos, creams and lotions, sun care products, detergents and fragrances.

We provide results and solutions through our application expertise

Admix has a full range of highly effective mixing and milling equipment that provides the foundation, but the true measure of our capability is providing a 100% guaranteed solution to your specific need. We are results oriented, with the reputation, resources and installation base to ensure that our mixers exceed the performance you expect. Operating within industries that require the strictest sanitary practices has provided Admix an opportunity to supply over 5,000 mixers to over 2,000 production plants. Chances are, we have already worked extensively with the ingredients crucial to the success of your product, including Xanthan and other gums, soy and whey proteins, aspartame, sucralose and other sweeteners, Carbopol®, Methocel® and various viscosity enhancers, plus additional ingredients listed throughout this brochure.



Mixers for Sanitary Applications

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Opadry® is a trademark of BPSI Holdings LLC
Methocel® is a trademark of Dow Chemical Company

BenchMix™ & Pilot Plant

High Shear Lab Mixers

Ideal for product development and formula optimization

Our BenchMix is the most versatile & powerful benchtop lab mixer on the market! No other benchtop lab mixer combines power, speed and versatility all in one unit.

In many product development labs, new and modified formulas are successfully produced on the bench, however, these results cannot be duplicated when scaling to actual production runs. Admix offers guaranteed scalability! Whether you plan to make lab batches of <2000ml or up to 80-liters in the pilot, you can be assured that scalability will be accurate and produce the desired results from the lab through 10,000 US gallons.

BenchMix benefits for your lab and process

- ✓ Bring new products to market faster
- ✓ All results can be accurately scaled to production volumes
- ✓ Complete versatility with multiple high shear heads, low speed impellers and props
- ✓ Models available from ½ HP to 3 HP at up to 12,000 RPM
- ✓ Process volumes from 1 to 20 liters
- ✓ Touch panel control for simple operation includes integrated on-screen help

Ideal for pilot plant and small production runs

Pilot plant units (Rotosolver RS-02 and Rotostat XP-02) operate at up to 3,450 RPM with larger mix heads than our BenchMix models providing the ideal tip speed and shear rate for many applications.

Pilot plant models are designed for batch sizes from 5 to 20 gallons (20-80 liters) depending upon the product viscosity, density and solids levels.

▶ Rotosolver RS-02
40"H x 22"W x 18"D



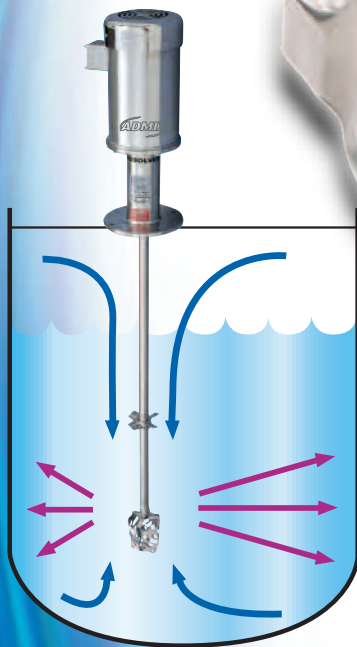
Rotosolver® II

The Ultimate Energy-Saving High Shear Mixer

Rotosolver II delivers performance & efficiency

Admix's Rotosolver high shear mixer has been well known as an industry leader since 1993. Our goal was to enhance our existing Rotosolver design and make it even better, offering processors a significant improvement in performance and efficiency.

- **30% Less Energy Consumption:** The Rotosolver II mixing impeller has been designed to efficiently apply every bit of energy to produce optimal shear and direct product flow.
- **10% Improved Dispersion:** Achieve the same or better results in less time! The Rotosolver II offers an increase of over 115% in the mechanical high shear surfaces, more than double the shearing edges.
- **Easier-to-Clean Design** ensures that conventional CIP procedures provide maximum cleanability. Meets or exceeds 3-A TPV (#73-01), USDA-AMS and USDA-Dairy sanitary standards.



Flow pattern:
Blue arrows = flow
into the mixing head
Purple arrows = expulsion
from the mixing head



30% LESS ENERGY CONSUMPTION

10% IMPROVED DISPERSION

- Reduce energy consumption by 30%
- Increase overall shear rates
- Reduce batch times for increased capacity
- Improved cleanability
- Retrofit available for existing installations
- Wet out & disperse Carbopol®, Methocel®, Opadry®, Avicel®, CMC, xanthan and guar gum, soy proteins, starches, pectin, carrageenan and other "tough" hydrocolloids and ingredients

Rotostat®

The Unconventional Rotor-Stator High Shear Mixer

Unmatched performance and efficiency

No other rotor-stator mixer provides the optimum shear and pumping rates of the Rotostat. The multi action of the high speed rotor, unique revolving stator and the large lower prop dramatically reduces dispersion and overall mix time to less than 10 minutes for many applications. This combination of mix heads results in lower power consumption and 100% product uniformity throughout the batch. Process viscosity can range from waterlike to over 50,000 cps without requiring auxiliary agitation.

Give your process a boost

- 100% lump free dispersion, hydration and emulsification
- Superb emulsion stability for extended shelf life
- Deagglomerate soft and hard particles within 60 seconds
- Easy and accurate scale up from benchtop to any production size model with our exclusive Mighty Mix™ parameters



Flow pattern:

Blue arrows = flow into the mixing head

Purple arrows = expulsion from the mixing head



Rotomixx®


Cost Effective and Reliable Total Stainless Batch Mixers

High Efficiency Impellers and All SS Construction

Rotomixx impellers combine 25+ years of hydrofoil blade technology into three distinct, high performance designs, including our 3-blade Jetfoil, our ultra sanitary J Prop, and our unique wide blade Maxifoil.

All are designed to provide up to 200% more flow per horsepower over conventional impellers. Our gearbox, motor, bearing frame, shaft and impeller are all 316SS. Available as a direct drive at up to 3450 RPM or gear drive up to 235 RPM.

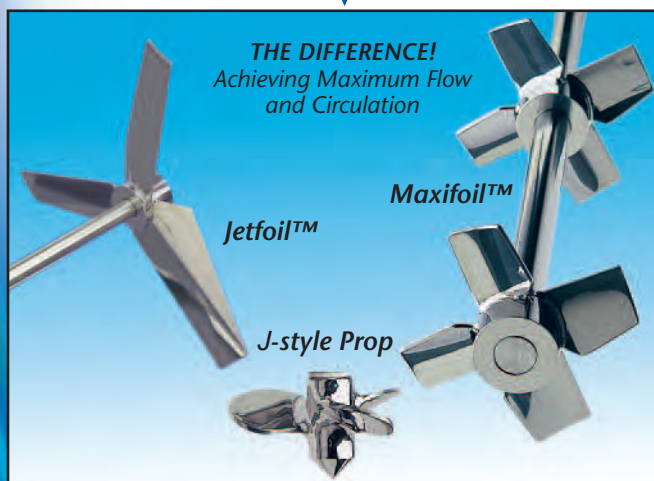
The Rotomixx Design Advantage

- Total washdown capability with  TPV (#73-01) compliance
- Superb corrosion resistance compared to other "paint-free" mixers
- Mounting options range from heavy duty clamps to sanitary ferrules/clamps
- Available from 1/2 to 3 HP for 50 to 6,000 gallon tanks
- Replaces outdated painted portable mixers
- Validation documentation & factory acceptance testing (FAT) for GMP and FDA requirements

Gear driven models come standard with Jetfoil™ blades which offer a 200% increase in flow per horsepower over conventional pitch blade turbines.

Direct drive models come standard with special wide blade, high volume Maxifoil™ blades, or with custom, machined and threaded J-style props, which are polished and sealed against contamination, but removable when necessary for inspection.

Optional custom impellers and attachment methods are available based on your requirements.



Not all equipment shown meets 3-A compliance

RotoMAXX™ II

High Torque, Right Angle Slow Speed Agitator

Premium 316SS
machined for greater
corrosion resistance.

Dual, single-lip seals
provide ultimate
cleanability

Impeller shaft length
available up to 144".



Jetfoil™ impeller technology
provides 200% greater pumping
rate over conventional axial
blade impellers.

Motors are 300 Series
Stainless Steel

The only all stainless steel, low speed, large capacity agitator

The robust **RotoMAXX II**, with right angle helical bevel gearbox, is designed for the most demanding operating environments and stringent CIP, washdown, pressure washing, and steam cleaning conditions.

The modular design allows for multiple shaft diameter, gear ratio, and motor horse power combinations with flex couplings between the motor/gearbox and gearbox/drive shaft to protect the gear drive from shock loads and dampen vibrations while isolating shaft bending moment and deflection loads from the torque loads on the gearbox.

The Admix Advantage

- ✓ Tank volumes to 60,000+ gallons
- ✓ Entire unit is designed for total wash-down duty for food, pharmaceutical and cosmetic industries
- ✓ Maintenance-free, greased-for-life, sealed bearings in bearing frame
- ✓ Premium high efficiency, ground helical bevel gearing provides 20-30% more efficient gearing than conventional worm gearing
- ✓ Synthetic food grade lubrication in gear drives
- ✓ Up to 15 HP Input
- ✓ Output torque up to 6100 in-lb with 1.25 service factor

DynaShear®

Inline Dual Stage High Shear Mixers and Dispersers

Designed for continuous processing on a 24/7 basis


The DynaShear represents the latest technology for sanitary inline continuous processing, or batch processing with recirculation. The DynaShear will blend, dissolve, deagglomerate, disperse, and emulsify a wide range of fluids and semifluids, and is particularly effective for wetting out powders into a liquid. It is the first inline mixer featuring a tandem head design combining the benefits of both an axial and a radial stage...creating excellent shear and flow characteristics. The result is a processing unit with droplet size reduction capability of 2-3 microns and a very narrow distribution, while providing flow capacities that are substantially higher than existing inline mixers.

The DynaShear advantages – making your job easier and faster!



Dual stages:
primary axial and
secondary radial



- Total washdown and CIP capability with  TPV (#36-01) compliance
- Low maintenance design for minimum downtime – no bushings, wear sleeves, shims or bearing supports to wear out
- Disassemble and reassemble for inspection and cleaning in less than 5 minutes!
- Two models are available to process 10 to 175 GPM
- Seal pressure ratings up to 450 psi @ 350° F. Balanced single and double-barrier mechanical seals are available, designed for sanitary applications with CIP requirements.




Admixer™

Inline Static Mixers and Blenders for Low Shear Processing

100% product uniformity and distribution at any viscosity level

The Admixer excels at processing any combination of miscible fluids regardless of flow rates, viscosity or density profiles. Where laminar flow conditions exist for thick fluids, complete homogeneity is achieved through geometrically precise flow division. In turbulent flow, the Admixer utilizes radial momentum and inertia reversal to eliminate stratification of flow, temperature and all processed materials.

No moving parts, no electrical requirements and easy installation

- Standard 316SS construction with  TPV (#35-03) compliance
- Quick disconnect TriClamp® type ferrules for ease of assembly
- Standard design includes a 30Ra or better finish for elements and housing, with all welds completely ground, blended and polished
- Element assemblies are quickly removable for inspection and COP
- Off-the-shelf stock availability from 1" through 4" diameter
- Low capital cost and maintenance
- 50-90% less power consumption than mechanical mixers



Ideal for Low Shear Applications


- | | |
|-----------------------|------------------------|
| ✓ Juice Thin Down | ✓ Ice Cream |
| ✓ Fruit into Yogurt | ✓ Carbonated Beverages |
| ✓ Flavors & Colorants | ✓ Create Marbelizing |
| ✓ Tomato Sauces | ✓ Creams & Lotions |
| ✓ Chocolate Syrups | ✓ Fragrance Blending |
| ✓ Vitamins | ✓ Jams & Jellies |

TriClamp® is a registered trademark of Alfa Laval, Inc.

Boston Shearpump®

Inline, High Volume Mixing and Texturizing of Viscous Slurries

The only shearpump with high throughput & adjustable shear capability

The Boston Shearpump is comparable to other shearpumps with the distinct advantage of substantially higher throughput and moderate to high shear rates, all provided within a  TPV (#36-01) compliant, easy to clean-in-place design.

The Boston Shearpump is ideal for mixing solids or powders into viscous liquids that typical high shear mixers cannot handle. It is excellent for special mixing requirements where "texturizing" of high solids is needed, such as refried beans, cream cheese, salsa, processed cheese slices, mashed potatoes, pharmaceutical preps, polymers, detergents and more. Where conventional shearpumps are only capable of 30 GPM, the Boston Shearpump is available in models for a flow range from 10 to 150 GPM.

Multiple specific purpose shear heads provide ultimate flexibility

- Standard shear head grades include coarse, medium, and fine
- Special purpose heads available for texturizing and blending without damaging or altering solids and desired consistency
- Model BSP24C standard with 7.5 HP motor, a 2" inlet and outlet, 10 to 30 GPM flow range, and our exclusive single mechanical quench seal rated for 700 psi
- Model 60C standard with a 25 HP motor, a 3" inlet / 2" outlet, 30 to 150 GPM flow range, and our exclusive single mechanical quench seal rated for 700 psi



Shearpumps available with coarse, medium, fine or several special purpose heads.

Shear head grades for the Shearmill include coarse, medium, fine, very fine and ultra fine.

Boston Shearmill™

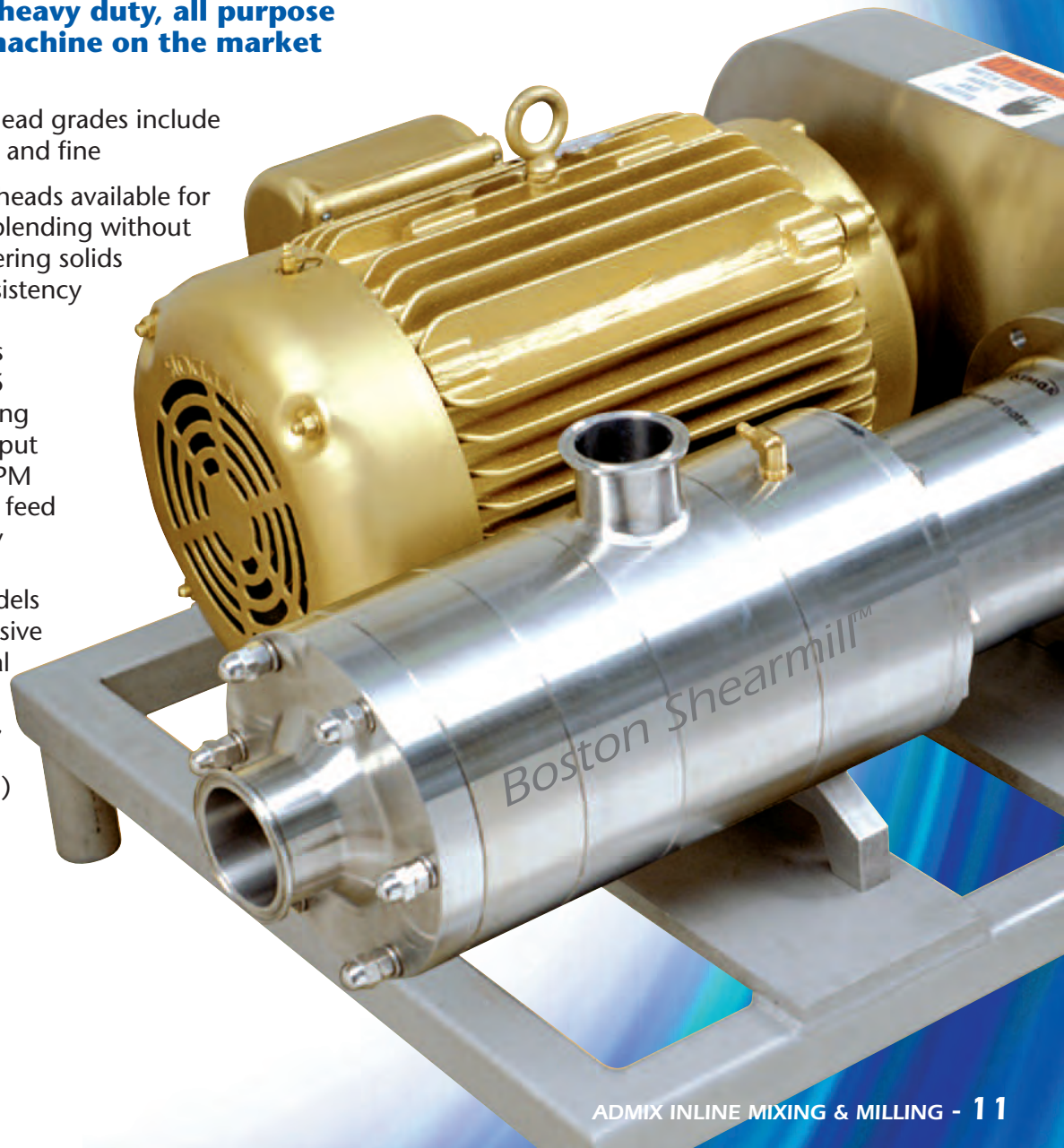
High Intensity Wet Milling, Homogenizing and Particle Reduction

Outperforms inline mixers, conventional shearpumps and colloid mills

The Boston Shearmill is our ultimate machine for providing high to extreme shear rates and tip speeds for maximum droplet and particle size reduction. If your process requires milling of soft particles to under 1 micron, or hard particles down to 1-2 microns, the Boston Shearmill will meet this criteria, often with just a single pass at high production rates! The Boston Shearmill has replaced colloid mills and homogenizers where submicron processing was not necessary. Existing installations include tomato paste enhancement and standardization, ketchup and mustard production, salad dressing and mayonnaise, pet foods and treats, soups and sauces, flavor emulsions, pharmaceutical preps, polymers and more. All Boston Shearmills are standard with three sets of shear heads (rotor/stator); with each head having two distinct stages for a total of six work zones. This increase in residence time between the stages allows the Boston Shearmill to create tremendous mechanical and hydraulic energy for applying maximum shear forces into the product.

The best built, heavy duty, all purpose inline milling machine on the market

- Standard shear head grades include coarse, medium, and fine
- Special purpose heads available for texturizing and blending without damaging or altering solids and desired consistency
- Shearmill models available from 15 to 75 HP, providing product throughput from 5 to 165 GPM depending upon feed rate and viscosity
- All Shearmill models feature our exclusive single mechanical quench seal rated for 700 psi, and comply with  TPV (#36-01) standards



Optifeed™ & PIC™ Systems

Ergonomic Atmospheric Powder Induction Technology *Designed to handle higher viscosities and higher powder feed rates*

The Admix Powder Induction Systems provide rapid introduction and wetting out of dry solids and/or liquid ingredients. The Optifeed OES and PIC Systems can process from 50 to 200 pounds/minute of dry or liquid materials depending upon system settings and process conditions. An integrated control valve enables system setting adjustments, without the need for a trained mechanic, allowing processors to take full advantage of the superior suction capabilities of this powder induction technology.

BENEFITS TO YOUR PROCESS:

- ✓ Reduce operator injury
- ✓ Improve product quality
- ✓ Reduce the risk of accidents
- ✓ Increase ingredient functionality
- ✓ Reduce mix times
- ✓ Fast ingredient addition
- ✓ No more wasted ingredients
- ✓ Improve yields

OES™ System



Standard OES system includes a 3.5 cubic foot powder hopper and modular frame at floor level for easy access to load ingredients

PIC™ System



Standard PIC system includes a 3.5 cubic foot powder hopper, ergonomic waist-high work table, sanitary powder suction pump, powder valve, vacuum gauge, vacuum regulator valve, control box for pump and interconnecting piping

- ✓ Powder induction capacities up to 200 pounds/minute
- ✓ Viscosity capability of 2,500 cps and 78% maximum solids
- ✓ All 304/316SS construction with CIP capability
- ✓ Optional wand attachment available
- ✓ Integrated sanitary clamps, valves and piping
- ✓ Optional NEMA 4X controls for pump
- ✓ Pre-engineered models for quick shipment

Fastfeed™

Powder Induction and Dispersion Skid

High performance ergonomic feeding and dispersion of dry ingredients into mix tanks

The Fastfeed is an integrated, skid mounted inline powder induction and dispersion system using a specially designed powder suction pump and our DynaShear™ high shear mixing technology for rapid incorporation and wetting out of difficult powders.

The Fastfeed is unlike any other powder induction system, which typically relies on an eductor, venturi, or negative pressure generated by a high-speed mix head. The Fastfeed uses a high performance suction pump that vacuum conveys from 3 to 400 pounds/minute of any powder or solid, including hard to handle gums, starches and carbomers. Designed to allow for continuous powder suction even as the viscosity and solids level increase.

Unmatched versatility

- Adjustable powder feed rates with regulating valves
- Produce completely dispersed, uniform product in a single pass on most applications
- Safely dump powder from floor level
- Portable design so it can be moved into any mixing area
- Standard hopper vibrator prevents bridging of powder
- Make any size batch (10 to 50,000 gallons), simply keep the inlet flooded from the mix tank

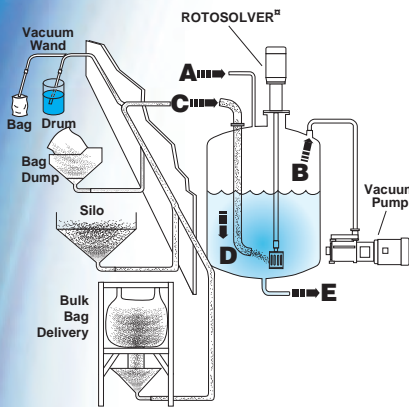


VacuShear®

Vacuum Conveying and Mixing from Bulk Source to Mix Station

A fully integrated, full-featured pilot or production scale liqui-processor combining rapid conveying and blending of powders


The Admix VacuShear Liqui-processor is specifically designed to convey granular to fine powders at high flow rates into a vacuum rated, CIP capable mix station. Using our Rotosolver dispersion technology combined with a heavy-duty liquid ring vacuum pump, VacuShear delivers powder conveying rates up to 400 lbs/min and mix station volumes from 20-gallon pilot plant to 1500-gallon production modules.



This unique technology provides the most ergonomic, efficient and sanitary method of moving large amounts of powder quickly and safely. Dusting, bag dumping, entrained air and foaming are all eliminated, while the high intensity mixer provides 100% powder incorporation with no bypass or hang-up within the mix station.

Plus, our partnership with A&B Process Systems ensures the highest level of quality combined with project and process design expertise.

Numerous models and options to fit every project and budget

- Powder drop tube with isolation valves for subsurface powder addition
- All 316SS tank construction, suited for 14.5 psig to full vacuum, all internal welds blended, #4 polish inside, 2B outside and with many options available for specific needs
- Fully integrated powder source options include bulk bag delivery, bag dump, or vacuum wand for drums and bags
- Rotosolver high shear disperser is  TPV (#73-01) compliant for easy CIP and maintenance
- Process automation with load cell batching or loss-in-weight controls available upon request



FlowShear™

Bottom Mount Dispersers & Emulsifiers

High shear and high flow in a compact sanitary design

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

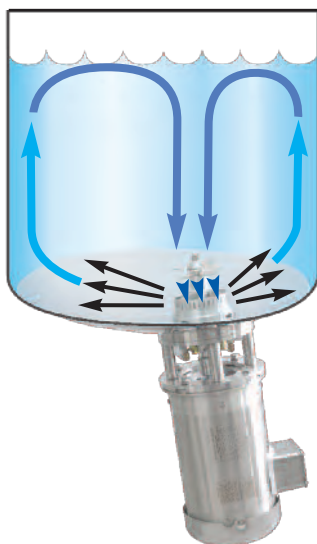
The FlowShear's unique mixing head design provides high shear and superior flow by combining a rotor-stator with an optional impeller utilizing advanced Jetfoil™ technology. This Ultra sanitary machine provides maximum versatility to meet your most demanding processing needs.

Features and benefits

- Allows full shear at volumes as low as 5% of finished tank volume, ideal for low water phases
- Self-draining sanitary seals with our exclusive auto seal shut off to prevent premature seal failure
- Compact mounting flange with sanitary O-ring design
- Designed with minimal protrusion allowing easy addition to scraped surface and counter rotating agitators
- Ideal for low water / gum phase creation
- Total washdown and CIP capability
- Low maintenance design for minimum downtime – no bushings, wear sleeves, shims or bearings to wear out
- Optional impellers and stators to meet specific shear and flow requirement

The FlowShear Advantage

- ✓ 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
- ✓ Optimized for high viscosity personal care, pharmaceutical and food products



Lift Stands

Mobile or Fixed Stands with Pneumatic or Hydraulic Operation

A complete line of lift stands for mounting smaller mixers for mobile tank-to-tank mixing, or wall mounted for using mobile totes and portable tanks



- Standard mobile lift stands available in two models for versatility in clearing tank height while maintaining proper mix head position, maximum lift height of 100"
- Wall stands available in two sizes with a maximum stroke differential of 50"
- Instant height adjustment with pneumatic controls mounted on the stand, or manual slower adjustment with a hydraulic cylinder lift
- All stands constructed in 304SS or carbon steel with white epoxy washdown paint. Lift cylinders are white epoxy, with paint-free and 304SS alternatives in some sizes
- Optional mounting brackets, swivel mounts, controls and materials of construction

Turnkey Mixing Systems

Standard or Custom Skids

Fully integrated mix stations and skids for marinades, salad dressings, beverage premixes and other specific applications to suit your needs

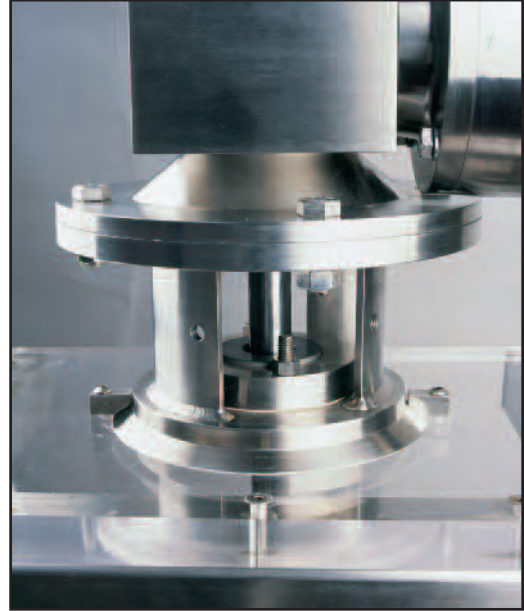


- Standard systems available from 20-gallon pilot plant through 500-gallon production modules. Turnkey systems include tanks, powder feed hopper, batch or inline mixer, transfer/recirculation pump, and all necessary fittings, valves & piping
- All 304/316SS construction with CIP capability throughout
- Turnkey systems can be designed for batch or continuous processing, with manual or fully automatic controls

Seal Technology

A Complete Series of Flush, Dry Running, Vacuum and Gas Seals

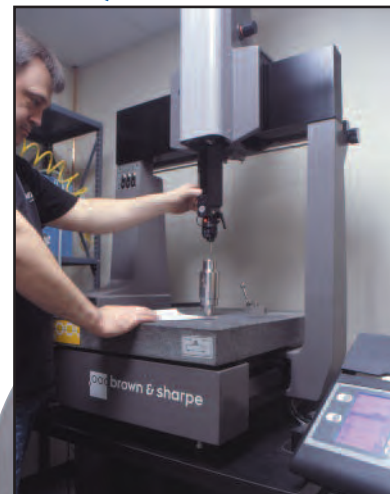
- Double mechanical, water flush cartridge seals for 400 psig or full vacuum at 400°F. Suitable for all Admix mixers.
- Double mechanical, gas charged seals for high purity pharmaceutical applications. Rated for 100 psig and full vacuum at 300°F.
- Single mechanical, dry running cartridge seals for 200 psig at 400°F. Suitable for low speed Rotomixx and Rotomaxx only.
- Our exclusive single mechanical, high pressure quench seal can operate up to 700 psi, and allows for over 100 psi back pressure to increase product dwell time. Suitable for Boston Shearpump and Shearmill.
- Sanitary clamp mounted lip seals compatible (4" or 6") to existing ferrules (T or I type).
- Solid 316SS pedestals for 3-A TPV compliance of 4" spacing of mixer drive and tank.



Control Documentation

Extra Capacity and Cleanability Built into Every Detail

- The mechanical integrity of our mixers and components is evident in their oversized shafting, heavy duty precision fit bearing frames, high efficiency motors and easy to disassemble cartridge type seals. These all contribute to reduced downtime and maintenance.
- All mixing equipment and components are put through multiple inspections and a final operational testing program with full documentation supplied upon request.
- Most mixing products are designed in compliance with 3-A TPV standards, ensuring ease in cleaning and servicing.
- Outstanding corrosion resistance is achieved as 316 stainless steel is standard on most product lines, including motors and bearing frames that are typically painted steel with our competitors.



Laboratory & Process Support

Your Process Success Starts Here!

Admix recognizes that product development and process justification are critical to the success of your operation, and we are confident we can provide the resources you'll need to solve your toughest mixing challenge and validate your purchase.

Laboratory & Pilot Plant Capabilities

Pre-test and simulate your mixing requirements with free testing and analysis in our 2,000 square foot test laboratory and pilot plant. We invite current and potential customers to send us samples of their mixing challenges to allow us to work out solutions based on our lab testing.

We also encourage people to visit our facility for a demonstration of our mixers applied to their process, conveniently located just 5 minutes from the Manchester-Boston Regional Airport (MHT).

Our lab is completely equipped to test any formula from 2 liters to 200 gallons, under precise conditions and strictly in confidence to your specifications. We can demonstrate not only our top entry dispersers and emulsifiers, but also our series of inline high shear mixers and our powder induction and processing equipment.

Comprehensive Scale-Up Techniques

Our scale up techniques are the most comprehensive in the industry and ensure similar performance in 1-2 liter bench top testing to full-scale production models. Our technical application engineers will provide a summary of the expected process characteristics & results for both the lab and full production batches, up front and in writing before you commit. A video of your test is available upon request.



Analysis Instruments Available

- Malvern Particle Size Analyzer
- Brookfield Viscometer Model RVDV-1+ with Helipath Stand
- Endress & Hauser Magnetic Flowmeter
- Bostwick Consistometer
- Hegman Grind Gauge
- Accumet pH meter



Customer Service

Employee Owned – Customer Focused

Admix employees bring a unique perspective and attitude to servicing our customers. As a shared ownership company, we know that success is dependent upon your satisfaction when working with us on any inquiry or order. We trust that when you communicate with our employee owners, you sense our enthusiasm and commitment to meet or exceed your expectations.

What is Customer Service at Admix?

- A “live” hello when you call.
- Our substantial inventory allowing for overnight delivery of critical components.
- Dependable follow-up on every equipment order that ensures you are satisfied with our performance, and that you have received all the documentation, technical guidance and start-up assistance necessary.
- Our website - www.admix.com - that provides 24/7 access to technical, application and service tips.
- Our field service team ready to assist with equipment start-up and commissioning.
- A comprehensive rebuild program that offers a 48-hour turnaround cycle to refurbish your existing Admix units.
- Our factory-trained experts available to conduct in-plant training seminars with your maintenance personnel or provide extensive equipment and process audits of your mixing and blending methods.



Admix - Your Mixing Technology Partner

We appreciate the investment you make in our mixing, milling and powder induction solutions and want to ensure that Admix is a reliable and responsive resource.

We pledge that partnering with Admix will be a positive experience and that our continuous improvement efforts and dedication as employee owners genuinely make a difference.



Admix is a member of ESOP and NCEO

Admix - Your Mixing Technology Partner

Are You Having Trouble Mixing These?

- Alginates
- Aspartame
- Avicel®
- Carbopol®
- Carrageenan
- CMC
- Gelatin
- Guar Gum
- Gum Arabic
- Lecithin
- Maltodextrin
- Methocel®
- Milk, Whey & Cocoa Powder
- Modified Food Starch
- Pectin
- Phosphates
- Salts
- Soy Products
- Sucralose
- Sugars
- Syrups
- Xanthan Gum

Are These Problems Affecting Your Operation?

- Fish Eyes or Lumps
- Floating Powders
- Over Aerated Mixes
- Paint Chipping from Painted Mixer Drives
- Clogging Filters and Strainers
- Unmixed Agglomerates
- Severe Dusting
- Long Mix Times
- Inconsistent Product Quality
- Unstable Emulsions
- Cleaning and Sanitation Problems
- Excessive Scrap or Rework
- High Mixer Maintenance Costs



Check us out at
www.admix.com

Here's How Admix Can Help!

- High Intensity 1-Minute Dissolving or Dispersing of Powders
- 100% Product Uniformity
- Thorough Hydration of Gums within Minutes - Not Hours!
- Particle Size Reduction Down to 0.5 Microns
- Drastically Reduce Dusting and Aeration
- Pneumatic or Mechanical Conveying of Powders into Liquids

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