

Improve your mixing process and reduce production costs

Admix in-tank batch processing equipment will dissolve, disperse, emulsify, deagglomerate, and hydrate your toughest ingredients. Our **Rotosolver**®, **Rotostat**® and **Flowshear**™ for high shear applications, and the **Rotomixx**® and **Rotomaxx II**™ for low speed agitation are constructed of all-stainless steel and comply with strict sanitary standards.

High Shear Batch Mixers



Rotosolver.com

Application Examples

- Glucose, sweeteners
- Tomato paste & ketchup
- Sour cream
- Sauces
- Starch slurry
- Brines & marinades

With all-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% ingredient utilization.

Producing superior liquid/liquid or solid/liquid dispersions, both optimize the balance between shear rates, particle size reduction, and tank circulation. They also deliver:

- Reduced maintenance and downtime
- Up to a 30% reduction in energy usage
- Lower overall operating costs
- Improved process results
- Sanitary designs that meet 3-A #73-01 (TPV), USDA-AMS, and USDA-Dairy standards

For a bottom-mount option, the **Flowshear disperser** offers unrivaled versatility, allows for minimal starting liquid levels, reduces air entrainment, and eliminates the need for secondary agitation. Get more info and see it in action at **Flowshear.com**.



Rotostat.com

Ingredient Examples

- Modified food starches
- Pectin, gelatin
- Xanthan, guar, CMC
- Carrageenan
- Phosphates
- Soy isolates & concentrates
- Milk, whey & cocoa powders
- Sugars, aspartame, sucralose
- Caffeine
- Calcium
- Hydrocolloids

Low Shear Agitation



Rotomaxx.com

The **Rotomixx portable/tote batch mixer** and the **Rotomaxx II low-speed agitator** are all-stainless steel batch mixers that eliminate open tank contamination from paint chips or corrosion. Rotomaxx II is designed to handle higher torque requirements for mix and holding tank volumes up to 60,000 gallons. Both also offer hygienic designs that meet 3-A #73-01 (TPV) and USDA-AMS standards.



Rotomixx.com

Laboratory & Pilot Plant Mixing

The **Benchmix**® series of laboratory mixers wets out, hydrates, and disperses hard-to-handle solids into liquids. The Benchmix benchtop mixer processes up to 20 liters, while the pilot scale RS-02 processes up to 20 gallons. Both offer interchangeable Rotosolver or Rotostat heads and deliver predictable, repeatable results when scaling up from development to full production.

Benchmix.com

Visit admix.com/services for info on free lab testing, trials and demos.

