

Our mixing and ingredient expertise has led to the development of a diverse product portfolio that meets any mixing challenge **with a special focus on blending powders into liquid**. Our high-efficiency, hygienic equipment for powder induction, inline mixing and milling, and in-tank batch processing is designed to simplify your workload. We're so confident with our scale-up capabilities that all our powder induction and dispersion systems are backed by an exclusive process assurance. Featured systems:



Fastfeed™

Fastfeed™ powder induction and dispersion system: Offers rapid atmospheric powder conveying, feeding, and dispersion in a semi-automated, integrated package. This skid-mounted portable system incorporates an ergonomic work table and hopper, a control panel, a two-stage rotor/stator high speed emulsifier and a specially designed liquid ring pump. Delivers controlled feed rates up to 450 lbs./204 kg per minute and 75% maximum solids.

PIC™ powder induction system: Provides rapid introduction and wetting out of dry solids and/or liquid ingredients. It incorporates an ergonomic waist-height work table and hopper, a control panel, and a powder suction pump that vacuum conveys up to 200 lbs./91 kg per minute and 75% maximum solids.

Optifeed™ OES-V200 and OES-V250 atmospheric powder induction systems: Incorporates vacuum pump technology and provides rapid introduction and wetting out of dry solids and/or liquid ingredients. From an ergonomic waist-high hopper, it process from 50-200 pounds/minute and 75% maximum solids. The **Optifeed OES-E200** model incorporates an educator system processing up to 200 lbs./91 kg per minute and 25% solids.



Optifeed™

Benefits:

- Cut batch times in half
- Improve operator safety and ergonomics
- Reduce energy consumption up to 70%
- Eliminate messy dusting and reduce air entrainment

Application Examples

- Salad dressings
- Sugar slurries
- Fruit fillings
- Poultry marinades
- Beverage emulsions
- Tomato products
- Cereal coatings
- Cheese products

Ingredient Examples

- Sugars & sweeteners
- Salt
- Phosphates
- Starches
- Gums
- Soy & other proteins
- Milk, whey & cocoa powders
- Mayonnaise pre-emulsions

Test Your Ingredient at Our Facility... or Yours!



Admix offers several options to test your new ingredients, recipes, and formulas. Having tested thousands of ingredients and processes, our applications experts conduct customer testing in our fully-equipped pilot lab almost daily. Schedule today at admixon.com/lab.

Want to test our mixers at your plant instead? Our robust pool of trial equipment is available to run unlimited test batches of your own product at your own facility. The program offers an aggressive Try & Buy incentive, which allows you to apply prorated trial fee credits to final unit prices.

Learn more at admixon.com/trials.

Schedule free lab testing or arrange a trial or demo at admixon.com/services.