

# Equipment clearinghouse

Admix Inc., a mixing technology specialist, offers a range of systems designed to efficiently handle plant-floor production involving emulsion, mixing, and blending.

**M**odern meat, poultry, and seafood processing applications must deliver a range of features and benefits to measure up to production standards imposed by efficiency-driven food manufacturers.

To that end, Manchester, NH-based Admix Inc. offers an extensive line of emulsifiers, dispersers, sanitary-batch mixers, in-line high-shear mixers, sanitary-static blenders, and a sanitary-vacuum liqui-processor.

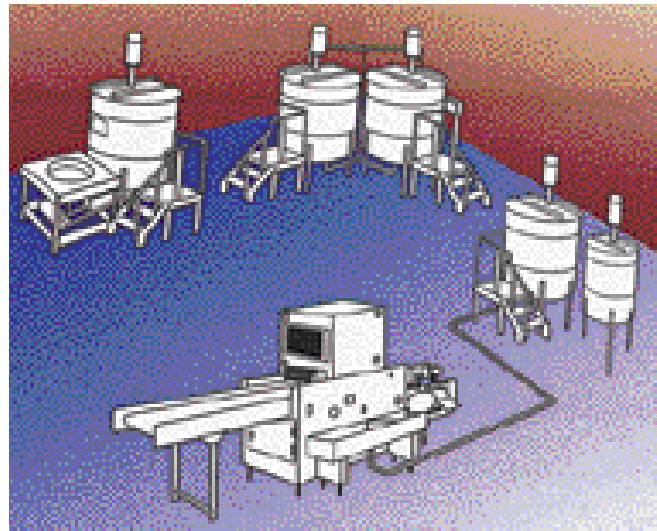
The Admix Rotosolver® Disperser, a patented, 3A approved, high-speed system featuring all-stainless design including motor and drive, is the “next generation” of brine mixers. The system combines ideal-shear rates with high-pumping capabilities within a low-maintenance, one-piece design. It is designed to reduce batch times to 10 minutes or less, eliminate clogged-injection nozzles with optimum particle-

size reduction, superior hydration of powders for 100 percent utilization, clean-in-place capabilities, non-wearing parts in product zone, chops ice to provide chilling and temperature control.

The system is specifically engineered to wet out, dissolve or disperse-powdered ingredients such as isolated-soy proteins, gums, carrageenan, phosphates, sugars, and other pickling and marinade ingredients.

The company recently expanded and upgraded its full line of sanitary all-stainless mixing equipment for brines, pickles, and marinades. The newly upgraded Rotomixx®, a high-efficiency sanitary holding and suspension-tank mixer, augments the Rotostat® and Rotosolver® high-shear pre-mix tank emulsifiers. New features include a removable shaft, larger-shaft diameter and more powerful-mixing blades.

The Admix



Optifeed™ Atmospheric Liqui-Processor’s waist-high system for feeding and rapidly dissolving dry ingredients and powders into liquids is designed to relieve physical strain. The ergonomic and economic system replaces conventional-bottom entry, high-maintenance, high-horsepower processing systems.

Besides producing a newsletter with useful information on primary ingredients, production, and mixing technology,

Admix offers *The Admix Primer* on brine, pickle, and marinade mixing. The primer identifies and reviews mixing applications and offers solutions to reduce costs while increasing yield, quality, and shelf life. The newsletter provides customer information on innovative technology and marketplace expertise.

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