Optimize and Scale-up Your Formulations!

Our BenchMix™ Model OPLB-300 laboratory mixer is the first high shear mixing device to provide the programmable variables that are necessary to evaluate and scale up performance. The fully integrated NEMA 4 touch panel allows a user to select a digital readout of mixer speed (RPM) and run time for up to seven (7) individual mix head combinations. Upon selecting and programming the mix head and speed, the same display window will provide performance criteria as the unit is operating. Performance characteristics include the tip speed of the unit in feet per second (fps), the pumping rate of the unit in gallons per minute (gpm), and also the intensity level of the mixer, which is a dimensionless analysis of the scale of mixing. All of these parameters are useful for obtaining a better understanding of the mixing dynamics of the particular formula, but will also take the guesswork out of scaling the process from benchtop to larger production vessels.

The BenchMix features a 1/2Hp, 10,000 RPM constant torque PMDC drive with speed regulation to 1% of set speed. The high RPM provides the tip speeds and shear rates necessary for making dispersions and emulsions, while the accuracy of the drive and controller insures reliable and repeatable results.

Electric lift and remote data logging adds more value!

Model OPLB-300 comes standard with an electric lift accessible from the touch pad, providing a smooth, quiet and safe lift and descent of the mixer drive and shaft. The 18” travel on the lift also has a mechanical brake and clutch for additional safety and convenience.

Data logging and printing is possible with the provided software that enables you to communicate between your PC and the BenchMix through an RS232 port for your printer.

To learn more about the BenchMix Model OPLB-300, log on to our website at www.admix.com/benchmix.htm
Admix Product Pick: Introducing the Rotomaxx™ for Pharmaceutical and Food Processing

Admix is pleased to introduce a new series of mixers that provide excellent agitation for larger tanks, within the 1,000 to 10,000 gallon range, and for meeting stringent requirements for CIP washdown, pressure washing, or a completely corrosion-free design. The Rotomaxx is a high torque, high flow agitator featuring a right angle design for a compact footprint, and built with all stainless steel components. This all SS construction is not limited to just the shaft and impellers as with other mixers, but includes the gearbox, seal pedestal and the motor for all sizes and configurations. The Rotomaxx offers big performance in a small package... but at a price competitive to painted agitators! The advantages to you are as follows:

Ten ways the Rotomaxx will improve your mixing!

1. More Pumping. The high efficiency Jetfoil™ impellers will provide up to 200% more pumping at the equivalent horsepower of conventional axial impellers.

2. Save Power. As an alternative to higher flow, Jetfoil impellers will provide equivalent flow to axial impellers with less than 50% of the power consumption of axial impellers.

3. No Dead Spots. All Rotomaxx units feature large impellers (typically 1/3 or more of the tank diameter) providing superior control and motion throughout the entire tank.

4. Excellent Solids Suspension. The Rotomaxx is especially ideal for applications that have high solids levels or solids with high settling rates.

5. Mix Viscous Fluids. All models are designed with extra capacity and service factor to provide excellent blending of fluids at high viscosity levels.

6. Very Quick Blend Times. Despite the small footprint, all Rotomaxx models pack a lot of torque to provide high intensity and rapid turnover to reduce blend times to minutes.

7. Completely Corrosion Free. All components are stainless steel... from head to toe.

8. Safe For High Pressure Cleaning. With the all stainless steel construction, the Rotomaxx is designed to withstand the typical problems associated with high-pressure water or chemical washdown.

9. Save Headroom. The right angle design and small footprint of the drive keeps the required tank top space and headroom to a minimum.

10. Multiple Speeds. Many output speeds from 30 to 350 RPM are available, with infinite control between our standard AGMA speeds with our line of speed controllers.

... and our Bonus Advantage ...

11. The Price is Right! Even with all of these features, the price of the Rotomaxx is a small premium over less efficient, painted agitators. Please contact your local sales representative listed on our website, or call or email us today for a quote! Toll Free: 800-466-2369 Email: mixing@admix.com
Q. What do all of these food products have in common?
Sauces, Salad Dressings, Condiments, Beverages, Desserts, Milk Shakes, Processed Cheese, Puddings, Icings, Soups, Yogurts, Fillings, Candies and Confections, Ice Cream, Syrups, Pet Foods, Gravies

A. Their formulation can benefit from the use of gums and hydrocolloids and from high shear mixers to fully disperse and activate these ingredients.

Q. What are the most common members of the hydrocolloid family in use today?

A. Xanthan Gum, Guar Gum, Locust Bean, Gum Acacia, Gum Arabic and Carrageenan appear to be the predominant ingredients that are used as stabilizers or viscosity enhancers.

Q. For maximum functionality, what are the characteristics of these gums that must be investigated and understood?

A. ✓ Dispersibility
✓ Solubility (cold or hot)
✓ Hydration Rate
✓ Suspension Capability
✓ Emulsion Stability
✓ pH Stability
✓ Viscosity Building
✓ Gelation
✓ Dust Creation

Q. What other functions and benefits do these gums have in addition to stabilization?

A. ✓ Viscosity Development & Control
✓ Emulsion Stabilization
✓ Gel Formation
✓ Reduced or Eliminated Dusting
✓ Texture Modification
✓ Mouthfeel Enhancement
✓ Water-Binding (retain moisture)
✓ Crystal Control
✓ Control Phase Separation
✓ Extend Shelf Life
✓ Maintain Color and Flavor Uniformity
✓ Improve Spreadability and Pourability

Admix equipment insures that you are achieving the maximum benefit and functionality from your hydrocolloids. We have developed a substantial library and database of lab and field experience to assist you with your mixing challenges. Call our applications experts at 800-466-2369.

Admix Team Members

Kevin Beaudette has been an integral part of the Admix team for over 5 years. As a member of our Customer Service Department, Kevin is responsible for responding to and processing all customer parts orders. Kevin is committed to providing the best customer service by ensuring that your delivery and quality standards are met. For order status, spare parts, field service, or repair assistance, please don’t hesitate to contact Kevin at 800-466-2369 x229 or email him at kev@admix.com.

Mike Labombard has over four years of experience at Admix. Mike previously worked as a master assembler in our production department. He is currently responsible for Quality Assurance and Inspection of all components. Mike also oversees the daily activities of our shipping department and works directly with the freight carriers to ensure dependable deliveries.
Find Your Mixing Solution at www.admix.com

Admix was one of the first mixer manufacturers back in 1997 to provide an in depth website, and we completely revamped our site in 2002 to provide you with several methods of locating the information and resources you need to solve your mixing problems. Updated on a regular basis, our website currently features over 80 pages of technical information, logically designed to provide you with quick solutions and recommendations for many sanitary mixing challenges. All of our “processing” information is organized under four main tabs by Product, Ingredient, Application and Industry. Each of these tabs are further divided by multiple sub tabs providing information by markets and specific applications.

At the top of our Home Page, we provide additional links to other company information including our sales offices, lab testing, customer service, and mixing tips.

Our Home Page also provides a “Table of Contents” for quick access to all our product lines whether you are looking for help with your batch mixing requirements, inline continuous mixing needs, or assistance with powder conveying and induction. Should you know the specific “tradename” of the Admix mixer you wish to explore, you can quickly access information through the product tab.

Contact Our Experts
Admix has applications experts available to answer all of your advanced mixing technology questions.

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