

# Inline Mixing & Milling

For inline continuous processes, Admix offers the **Dynashear**® high shear mixer/emulsifier, **Boston Shearmill®** wet mill/homogenizer, and the **Admixer™** static mixer. This portfolio provides superior particle size reduction, wet milling, and homogenizing, and is ideal for food applications where hygienic requirements are critical.

# Dynashear Inline High Shear Mixer/Emulsifier

The **Dynashear** blends, dissolves, disperses, and emulsifies both miscible and immiscible fluids. Its dual stage, tandem head design combines the benefits of both axial and radial stages, which creates excellent shear and flow characteristics.

The design meets 3-A sanitary standard #36-01 (TPV), and the Dynashear can achieve an average droplet size of 2-3 microns, with 98% distribution under 5 microns in just a single pass.

### **Application Examples**

- · Dairy/cheese/yogurt products
- Tomato paste & sauce
- Dressings, condiments, sauces & salsas
- Fruit & vegetable juices
- Carbonated beverages

- Flavorings/colorings
- Meat products
- Soups
- Chocolate & confections
- Jams & jellies



#### **Benefits**

- · Reduced maintenance and downtime
- 100% dispersion of powders, gums, and stabilizers
- Elimination of fisheyes/agglomerates
- · Clean-in-place, 3-A compliant design



# **Boston Shearmill Wet Mill/Homogenizer**

The **Boston Shearmill** is designed with all-stainless steel housing, shaft, mixing head, and motor for a variety of wet milling, homogenizing, shearing, dispersing, grinding, and finishing applications where hard particle or droplet size reduction to <1 micron is needed.

It will crush, chop, shred, and grind and can withstand bumps and pressure spikes, providing reliable continuous inline processing 24/7! The design meets 3-A #36-01 (TPV), USDA, and FDA standards, and it provides high intensity milling for finer emulsions and dispersions.

## Admixer Static Mixer and Blender

The Admixer is a motionless low shear pipeline mixer with no moving parts or mechanical seals. It is constructed of 316SS materials and can process any combination of miscible fluids. The Admixer offers continuous processing and 100% product uniformity and distribution of sensitive materials. It is economical, virtually maintenance-free, and meets 3-A #35-04 (TPV) and USDA-Dairy sanitary standards.

Learn more about our lab testing and equipment trial program or schedule a process audit or demo at admix.com/services.

