

The Boston Shearpump®

for Reduced Shear Applications

Expect the Unexpected.

Over the years many customers have approached us looking for answers to their unique processing needs. They are frequently looking to convert from a batch mixing or processing system to a continuous inline system. These customers wish to maintain a level of particulates or inclusions

yet achieve a thorough mix and/or moderate particle size reduction.

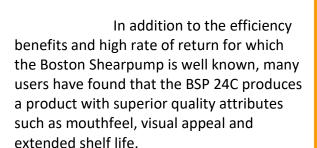
One of our Boston
Shearpump customers
was able to eliminate
over 50% of their direct
labor costs and
increase their
production 40% by converting from batch
processing to inline.

By utilizing our proprietary rotor/stator designs and often running at less than full motor speed, desired results can be

obtained on applications previously considered unsuitable for high shear in line mixers.

Our compact, economical Boston Shearpump model BSP 24C is most commonly installed for these applications.

This sanitary, rugged unit is currently being used on a wide variety of reduced shear applications including mashed potatoes, refried beans, salsa, and flavored bagel spreads, as well as many other applications.





Processing Larger Volumes

Should the volume being processed be larger thant he capacity of the 24C, the BSP 60-1 can process up to 50 times the volume with precise scale up. The 60-1 is currently

in use at a facilty that is making up to 10,000 pounds (4,536 kg) an hour of prepared mashed potatoes.

Custom configurations can be built to suit your particular processing need. Contact Admix to schedule a **plant audit, equipment test** or to learn about an **equipment trial** or **process assurance warranty**.

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