



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, sanitary equipment includes powder induction, inline mixing and milling, and in-tank batch processing. Whatever your food application, Admix will customize a solution for your toughest mixing challenge that will simplify your workload. Plus, when it comes to mixing powders, solids, or liquids into liquids, we're so confident with our scale-up capabilities that all our powder induction systems are backed by an exclusive process assurance warranty.



Fastfeed™

Our ergonomic **Fastfeed™ powder induction system** offers rapid atmospheric powder conveying, feeding, and dispersion in a fully-automated, integrated package. This skid-mounted system uses a specially designed suction pump and delivers controlled feed rates up to 450 pounds per minute. Visit [admix.com/fastfeed](http://admix.com/fastfeed) for more info.

Our **Optifeed™ atmospheric eductor system** also has a fully integrated design that provides rapid introduction and wetting out of granular, easy-to-dissolve powders, processing up to 200 pounds per minute and 25% maximum solids. Learn more at [admix.com/optifeed](http://admix.com/optifeed).

The **VacuShear® vacuum liqui-processor** takes the Fastfeed capabilities to another level. It is a fully integrated, sanitary vacuum powder delivery and wet mix processing station that provides vacuum deaeration and a wide range of sizes and additional customization.

### Benefits:

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

### Applications

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

### Ingredients

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

VacuShear.com



## 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 [admix.com/lab](http://admix.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 [admix.com/trials](http://admix.com/trials).

Schedule free lab testing or arrange a trial or demo at [admix.com/services](http://admix.com/services).