

Admix Inc.

Admix, Inc. offers a wide range of sanitary equipment to suit all your mixing, blending and particle size reduction needs whether you require intank batch processing, inline mixing & milling or powder induction. We specialize in the manufacture of high speed dispersers, high shear emulsifiers, inline emulsifiers and wet mills, sanitary static blenders, low speed stainless batch mixers and vacuum conveying and powder delivery mix stations.



With thousands of mixers in service, Admix has the field service experience and ingredient blending expertise to assist you with your formulation. And our 2,000 sq. foot lab & pilot area offers state-of-the-art testing and analysis equipment to pre-test and simulate your mixing requirements.

Our mixing equipment complies with 3-A, USDA-Dairy, USDA-AMS and AG-Canada standards and is available in corrosion-free stainless steel configurations, including the motor and drive frame, from 1/2 HP lab models through 100 HP production sizes.

Intank Batch Processing:

Rotosolver® - High speed disperser
 Rotostat® - High shear emulsifier
 Rotomixx® - Sanitary all stainless batch mixer
 Rotomaxx® - High torque, high flow mixers
 BenchMix™ - Programmable high shear lab mixers

Inline Mixing & Milling:

DynaShear® - Sanitary inline high shear mixer
 Boston Shearpump® - High intensity wet milling and homogenizing
 Admixer™ - Sanitary static blenders and mixers

Powder Induction:

VacuShear® - Vacuum liqui-processor
 Optifeed™ - Atmospheric powder induction

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Air Products

Air Products' Freshline™ Solution

Whether your packaging, cooling, chilling, or freezing applications include bakery goods, fruits and vegetables, poultry, meats, ready meals, ice cream, or anything in-between, Air Products offers the high-purity gases and equipment, the international supply capability, and the unmatched industry experience and technical support to help you succeed, just about anywhere in the world.



For almost 40 years, we've been helping our global customers to competitively use the latest gas-based technologies in all kinds of food processing applications. Liquid nitrogen is the reason why—cost effective with high-purity, it's the safest, most efficient, and environmentally-friendly freezing and chilling available today. Just like it was in the 1960's, when we helped launch the first liquid nitrogen tunnel freezer for the fast-food hamburger market.



Today, Air Products' Freshline™ solutions offer the right mix of gases and equipment to address and meet your individualized needs. All of our Freshline freezing systems are designed specifically to minimize nitrogen consumption, improve yields and efficiency, and enhance product quality. And our extensive list of Freshline™ services—including online nitrogen monitoring, wastewater solutions, and safety and environmental consulting—is backed by years

of experience. We make it our job to understand your business from every possible perspective.

At Air Products, we'll help improve your productivity, lower your costs, maximize your returns and, as a result, make you more competitive in a very competitive market.



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