

RXRS for Meat & Poultry Processors

Rotosolver® High Shear Mixer



Advanced Mixing Technologies

Admix introduces the NEW Rotosolver model RXRS designed specifically for Meat & Poultry processors

DRASTIC REDUCTION IN ENERGY CONSUMPTION
Lower RPM and HP than any shear mixer currently used in the meat & poultry industry

NEW SIMPLIFIED, SEALED DRIVE ASSEMBLY
Today's tougher washdown requirements demand a streamlined design providing simpler maintenance and reduced downtime



LOWER OVERALL COST OF OWNERSHIP AND REDUCED DOWNTIME

THE ADMIX ADVANTAGE:

The new RXRS is the ultimate cost-effective mixer combining the proven high shear mixing technology of the Rotosolver with a low maintenance bearing frame design. The RXRS was designed to provide meat & poultry processors with a lower overall cost of ownership, improved process results and reduced downtime.

CLEAN-IN-PLACE CAPABILITY
Single shaft design and no wearing parts in the product zone

IMPROVED PROCESS RESULTS
Larger impellers offer a 100% increase in flow over conventional high shear mixers for today's thicker marinades

For more information, contact:

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