

# Datasheet

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John Godrich in Partnership with Admix



# 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

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