

Datasheet

This product datasheet has been provided by
John Godrich in Partnership with Admix



Admix MayoMill™



Sanitary Mill for finishing Mayonnaise and Salad Dressing

Advanced Mixing Technologies

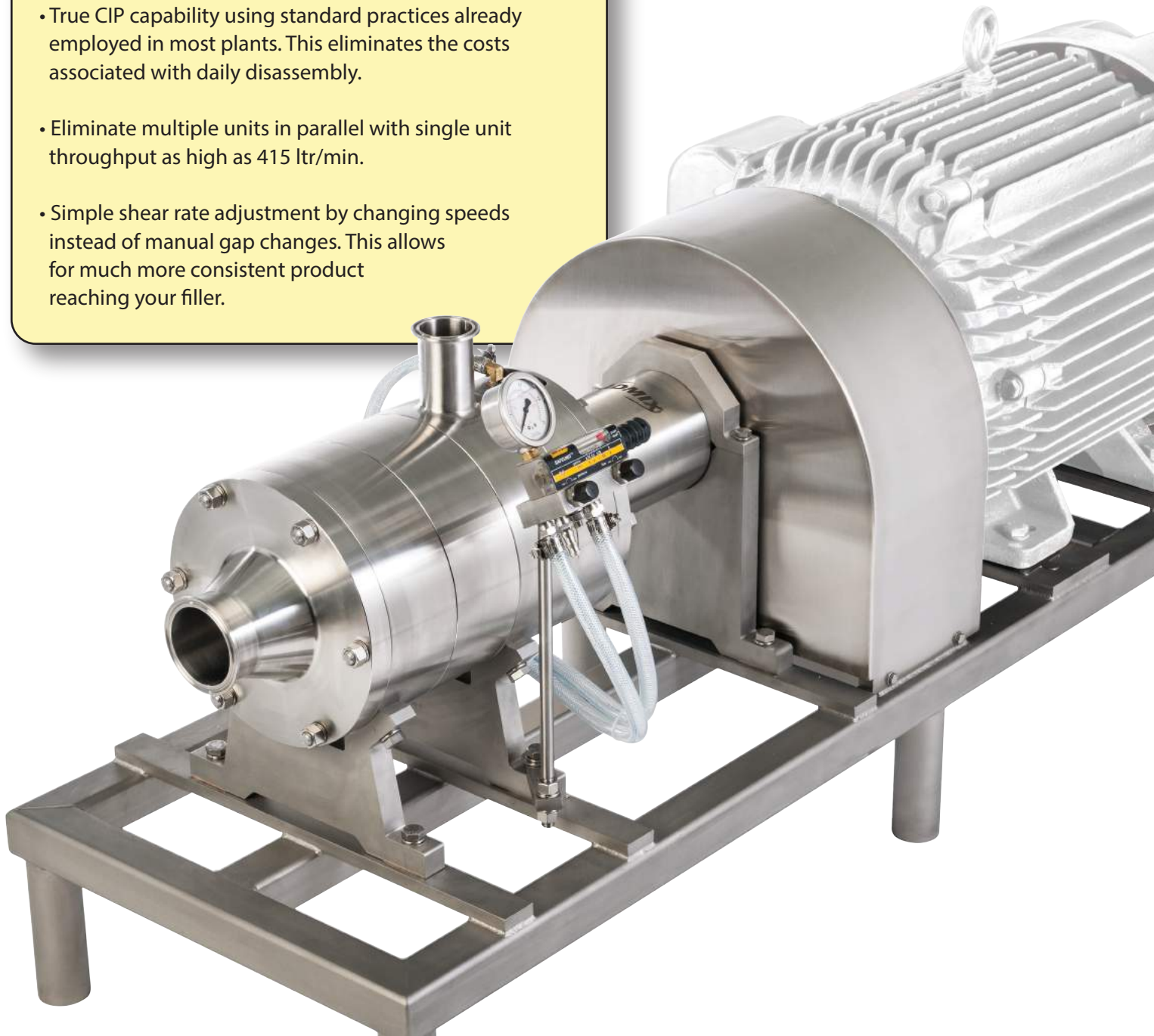
Revolutionizing the way mayonnaise and whipped salad dressings are made

For years, conventional adjustable gap Colloid mills have been used to finish mayonnaise and whipped salad dressings. This outdated technology has a number of inherent issues, including 1) not being able to keep up with today's processing demands calling for higher flow rates, 2) not sufficiently hygienic, easy to clean or able to CIP (clean-in-place), 3) high maintenance from blown seals due to higher line pressures, 4) and the challenges of finding and controlling the optimum gap setting on the mill to keep finished product within spec.

In response to feedback from our customers, Admix has developed the new Admix MayoMill.

The Admix MayoMill Advantage:

- True CIP capability using standard practices already employed in most plants. This eliminates the costs associated with daily disassembly.
- Eliminate multiple units in parallel with single unit throughput as high as 415 ltr/min.
- Simple shear rate adjustment by changing speeds instead of manual gap changes. This allows for much more consistent product reaching your filler.



The Admix MayoMill

Combining high capacity benefits with reduced total cost of ownership

While a shearpump or inline mixer will first and foremost be judged by how well it does its job, it is just as important to the user that the machine is strong enough to work day after day, year after year, with as little need for service as possible.

The Admix MayoMill is designed for 24 / 7 operation, through your most critical processing schedules when downtime is not an option.

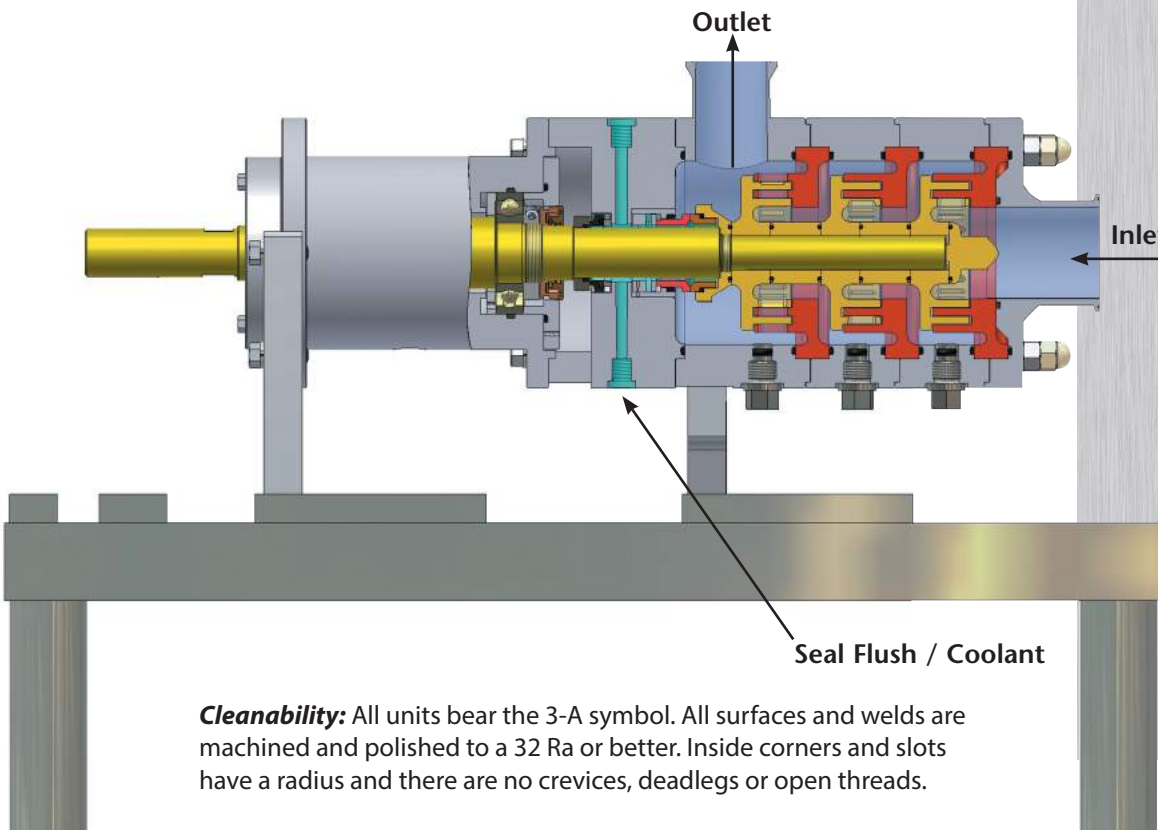
Combining the well proven principles of our Boston Shearmill technology with the latest innovations in rotor-stator designs, Admix engineers have created a series of inline mills that are specifically developed for balancing shear rate and flow for making premium mayonnaise and whipped salad dressing products. Deceptively simple in design, but manufactured exceptionally durable and robust, the Admix MayoMill will substantially reduce the downtime that is typical of conventional colloid mills.



Models & Specifications

Model	Throughput (liters/min)	Motor (kW)	Fittings (mm)	Weight (kg)	Footprint (mm)
AMM 25-3	11 - 45	11,5	38,1 In / 25,4 Out	205	660x686x534
AMM 37-3	34 - 150	30	63,5 In / 50,8 Out	455	762x762x660
AMM 60-3	94 - 415	55,5	76,2 In / 50,8 Out	955	1.625x635x686

Admix MayoMill Features & Benefits:

- 9 progressive shear zones applied to the product so that optimum viscosity is achieved in a gradual fashion allowing for tighter droplet distribution without over shearing
- A very wide sweet spot reducing chances of breaking emulsions and truly optimizing the quality and consistency of finished product
- Reduced chance of damaging starch in whipped products



- Texture achievement not typically seen with conventional colloidal mills
- Standard seals rated for up to 48 bar line pressures
- Exclusive auto shut off to prevent premature seal failure should seal water be lost or not present
-  (#36-01) and  compliant

Cleanability: All units bear the 3-A symbol. All surfaces and welds are machined and polished to a 32 Ra or better. Inside corners and slots have a radius and there are no crevices, deadlegs or open threads.

EMPLOYEE OWNED...
CUSTOMER FOCUSED

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