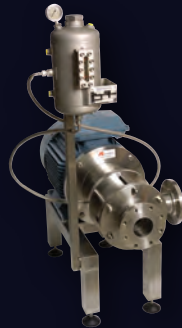


High Shear Mixers

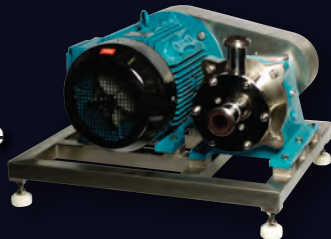
Single stage high shear inline mixer



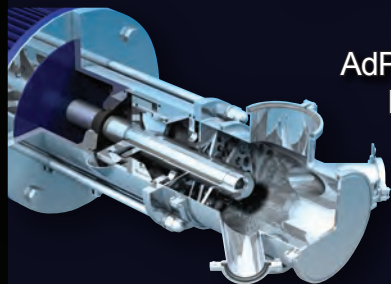
Single stage high shear inline mixer



High speed belt driven single stage inline mixer



AdPro single stage high shear tank bottom mixer



Multi-stage high shear inline mixer



Integrated Process Mixing Systems

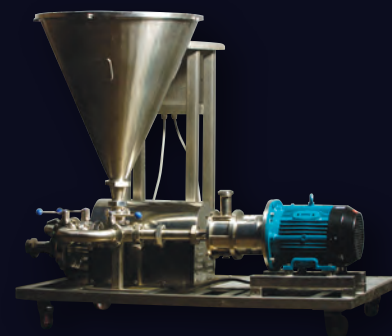
AdPro Vacuum Processing Mixer



AdPro Mix Cold Food Processing Unit



Powder/Liquid Mixers



Mixing is our Business



Advanced Engineering (Middleton) Ltd.
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Shaw, Lancashire, OL2 7UT, UK
Tel: +44 1706 759003 Email:
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In-tank mixer design & technology

AE High Shear Vessel Mixers

The AE range of versatile, efficient, high shear top and bottom entry vessel mixers are widely used in food, pharmaceutical, cosmetic, personnel healthcare, eco fuel, paints/resin/inks and chemical applications. The intense mixing action of the mixer results in an improved product consistency with reduced process times compared with conventional low shear mixers.

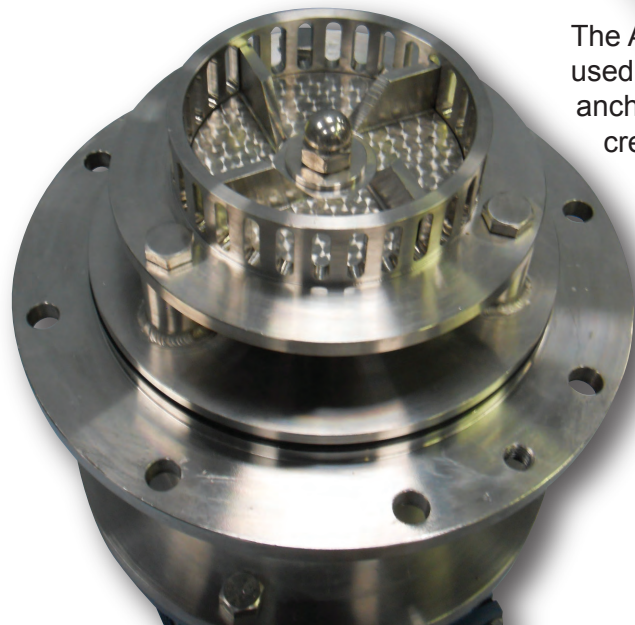
A comprehensive range of precision machined interchangeable rotor stator work heads can easily be fitted to both the top and bottom entry machines giving them the flexibility to perform many essential processes including homogenisation, emulsification, blending, dispersion, solids suspension, solubilisation and particle size reduction.

Features:

- Intense mixing action
- Improved product consistency
- Reduced process times
- Flexible processing
- Interchangeable heads
- 316 stainless steel construction
- Low maintenance
- Hygienic construction

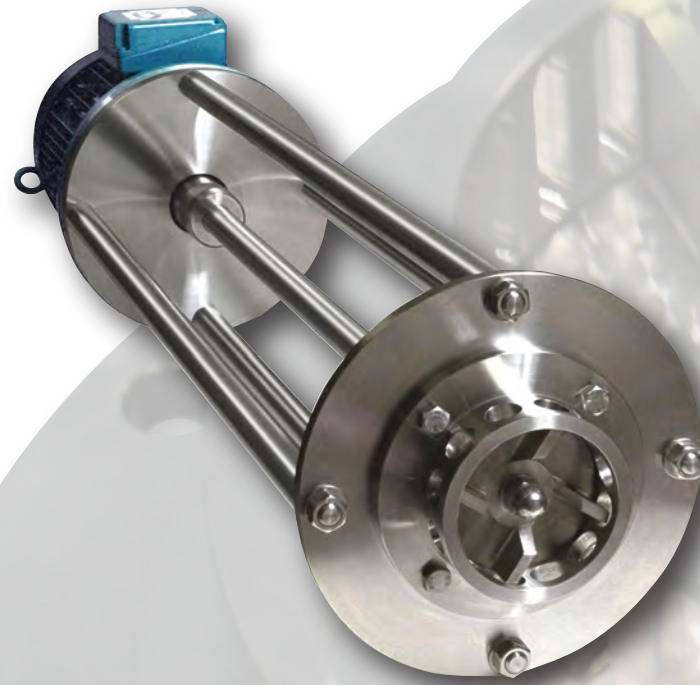
Optional features

- Double mechanical seals for arduous duty*
- ATEX compliant*
- Special materials of construction
- Stainless steel motors
- * Not ADSB Models



ADSI High Shear Top Entry Batch Mixer

For batch sizes 5L to 12,000L



The versatile ADSI top entry batch mixer can be vessel mounted or mounted on a lifting stand for mixing with interchangeable vessels, bins and containers.

The mixer can be fitted with additional impellers to promote product movement making it suitable as a stand alone mixer or used with an anchor stirrer for more viscous materials.

Optional double high shear heads can be fitted with different screens to allow the processing of coarse down to fine particle size with a single machine.

ADBE High Shear Bottom Entry Mixer

For batch sizes 25L to 15,000L

The ADBE high shear bottom entry mixer can be used as a stand alone machine or used with an anchor stirrer for more viscous products such as creams, gels or food sauces.

The unobstructed opening to the rotor makes it particularly suitable for processing large particulates where it can be used together with an ADILS high shear inline mixer for further particle size reduction.

ADSB Top Entry High Shear Sealed Bearing Mixer

For batch sizes 25L to 5000L



The ADSB top entry sealed bearing mixer can be vessel mounted or mounted on a lifting stand for mixing with interchangeable vessels, bins and containers.

The shaft rotates within a central support tube making this mixer suitable for exposed applications as the shaft is guarded within the tube. This construction allows the use of a double mixing head which freely draws product in from above and below with minimal obstruction. This is particularly useful when mixing light product which would otherwise float on the surface.

AE Dispersion Mixer

AETED/AEBED Top and Bottom Entry Dispersion Mixer

For batch sizes 25L to 5000L

The high speed, medium shear action of the AE dispersion mixer is used where increased mixing intensity is required without the high shear action of an AE rotor stator.

The high pumping capacity of the single, robust slotted rotor creates good product movement within the vessel and is suitable for high and low viscous mixing including liquid blending and the effective dispersion of powders, solids and thickeners.

Top and bottom entry models are available with none pressure, CIP and pressure sealing options.



Low Shear Mixers and Agitators



The AE range of vessel mixers and agitators are individually designed to perform essential mixing, blending, dispersion, suspension, mass movement and scraped surface mixing processes.

Top, bottom and side entry models are available with none pressure, CIP and pressure sealing options.

Hygienic construction to cGMP standards are used for food, pharmaceutical, cosmetic and personnel healthcare applications.

Types of Mixer

- Hydrofoil
- Axial flow
- Propeller
- Anchor stirrers
- Coaxial mixer
- IBC Mixers

