



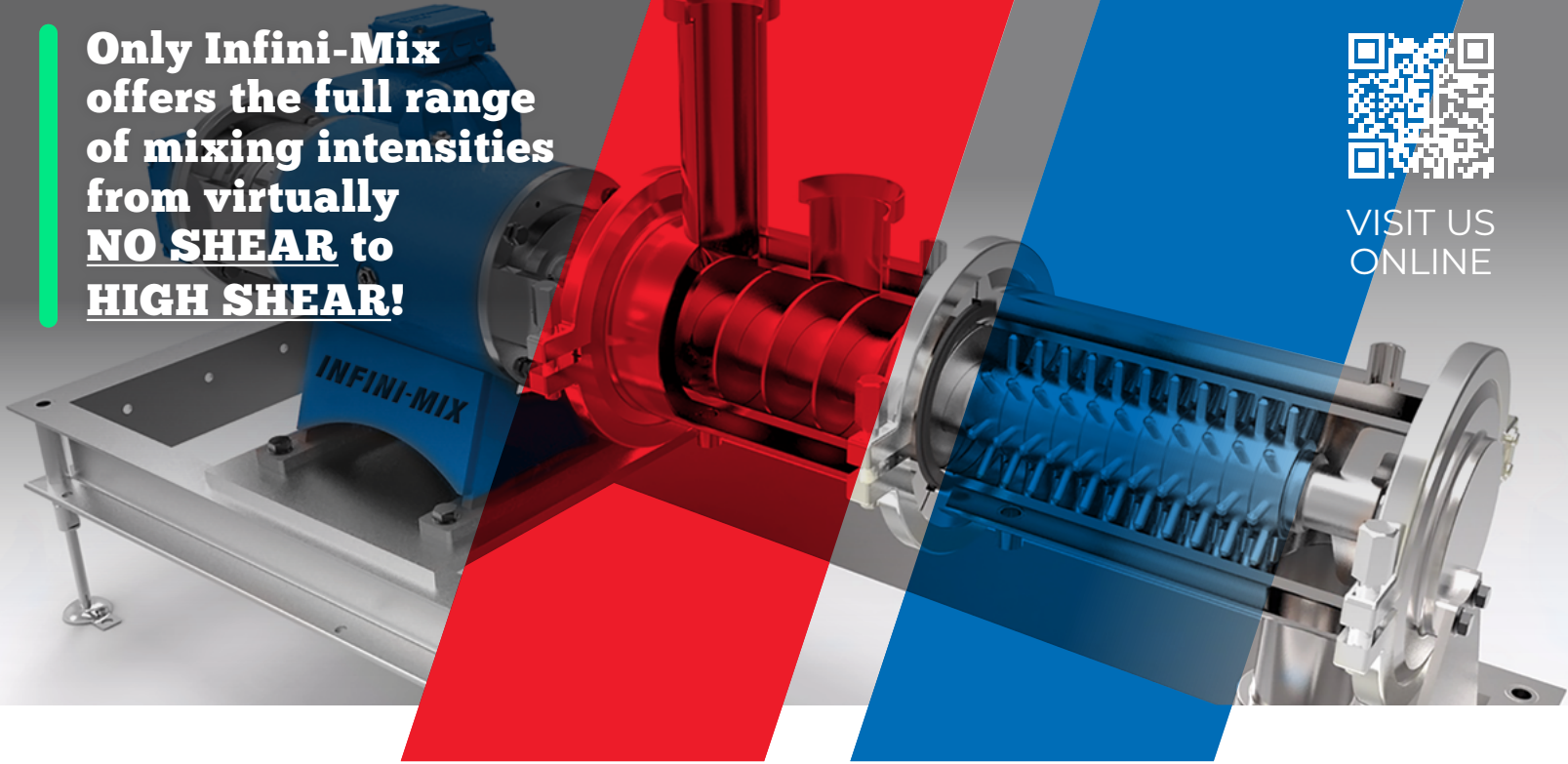
# INFINI-MIX™

INFINITE MIXING TECHNOLOGY

Only Infini-Mix offers the full range of mixing intensities from virtually **NO SHEAR** to **HIGH SHEAR!**



VISIT US ONLINE



## Reduced Footprint

Produce more product while requiring less production floor space.



## Increased Efficiencies

Convert virtually ANY process from "Batch" to "Continuous."



## Infinite Mixing

Blend multiple ingredient streams in a single pass.



Ph: 1-855-PROCESS  
1-855-776-2377



811 East Maple Street  
Mora, MN 55051 USA

WWW.WEMIXSTUFF.com

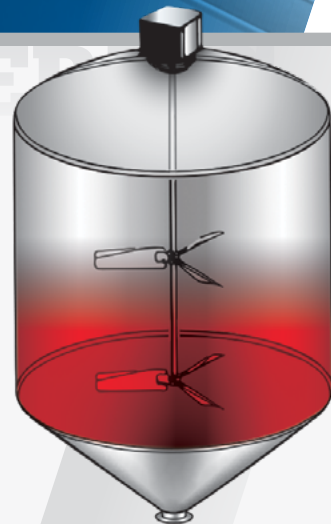
**INFINI-MIX™** is the Mixing & Blending division of North American Process, Inc. and offers the widest range of *Dynamic Mixing & Blending Solutions* for the Food, Beverage, Personal Care and Pharmaceutical industries. While most inline mixer companies focus on “high shear,” **INFINI-MIX™** boasts the full range of mixing intensities from virtually “NO” shear, to simulate manual stirring, up to “HIGH” shear homogenizing and emulsifying.

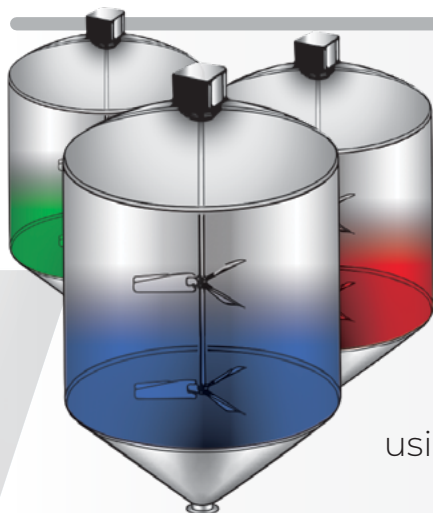
**“INFINI-MIX™ boasts the most complete offering of any mixer company in North America.”**

In partnership with *INDAG Maschinenbau GmbH*, the **INFINI-MIX™** full line of continuous, inline, dynamic mixers is capable of blending multiple streams of liquids, solids and gases in a single pass, continuously and homogeneously regardless of product viscosity or discharge pressure.

## **BATCH MIXING**

All ingredients are metered into a single tank and blended with a “batch” mixer. Once the blend is complete, the final product is sent to a pasteurizer or to packaging. No product is being packaged while a new batch is being made and the entire process (tank, piping, pumps, etc.) must be cleaned in-between recipe changes.





## CONTINUOUS BATCH MIXING

Often confused with Continuous Mixing, *Continuous Batch Mixing* is where all ingredients are metered into multiple tanks and blended with a batch mixer. As one tank is being processed forward, the next batch is being made in one of the other tanks. Product is continually being packaged using common pumps and piping which require some type of cleaning on recipe changes.

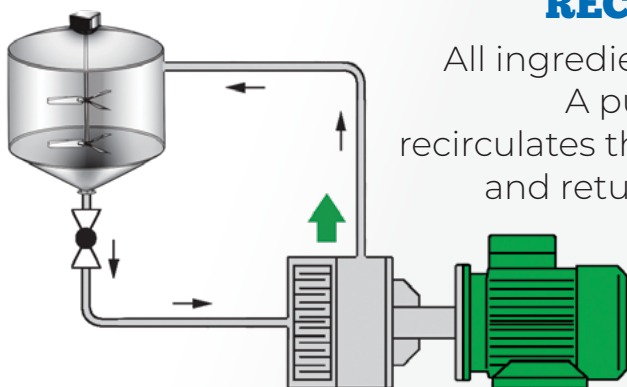
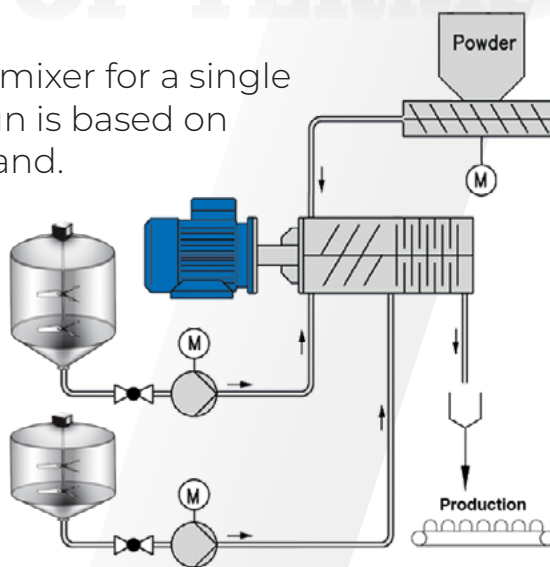
## GLOSSARY OF TERMS

### CONTINUOUS PROCESS

All ingredients are metered into an inline mixer for a single pass process. The only limitation of the run is based on the amount of ingredients you have on hand.

### LATE STAGE DIFFERENTIATION

A.K.A. “End of Pipe” applications, are where a final ingredient (or set of ingredients), can be added to the primary liquid at the end of the process or at the filler. These final ingredients can be anything including delicate inclusions, fragrances, coloring, etc.



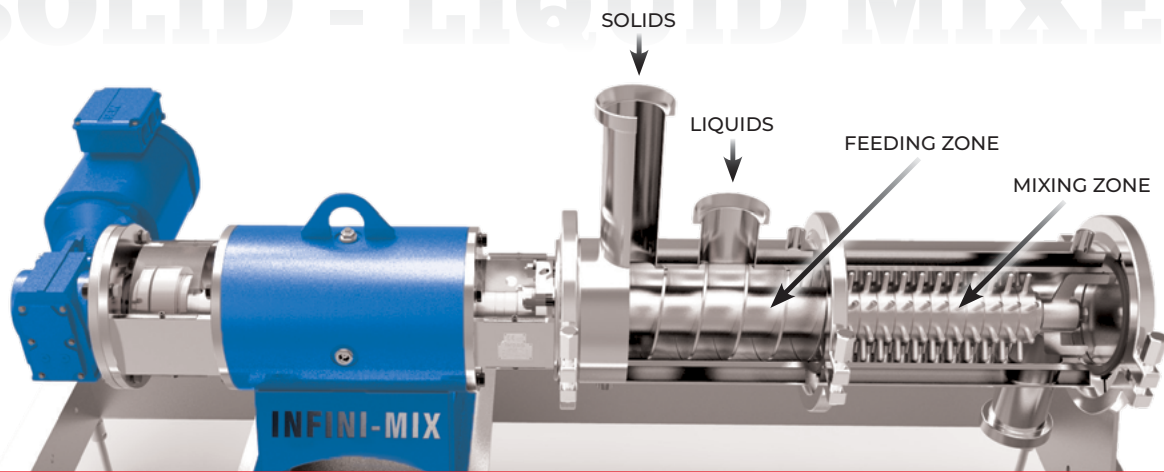
### RECIRCULATED BATCH MIXING

All ingredients are metered into a single tank. A pump on the discharge of the vessel recirculates the product through an inline mixer and returns back to the vessel. The product is recirculated until it is deemed homogenous. One inline mixer can service multiple tanks but can only mix one tank at a time.



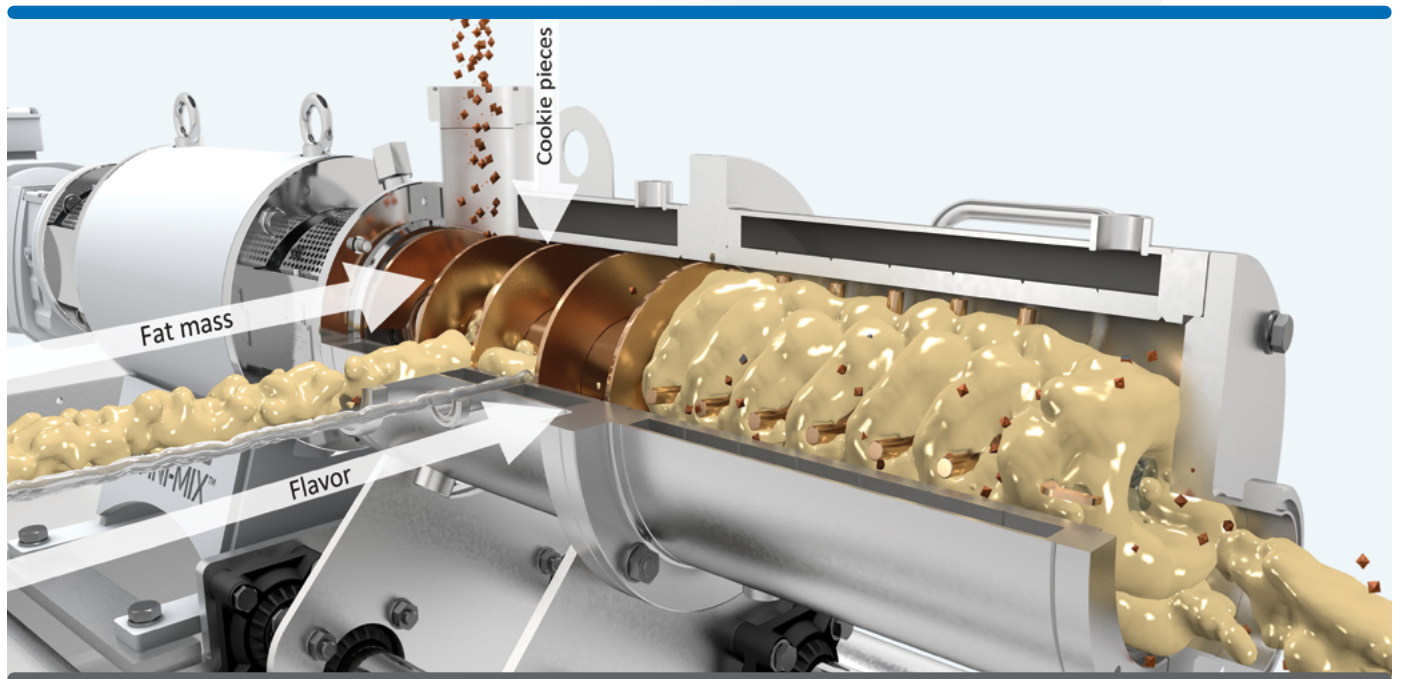
# The **INFINI-MIXER**<sup>™</sup> Production NEVER Stops

## SOLID - LIQUID MIXERS

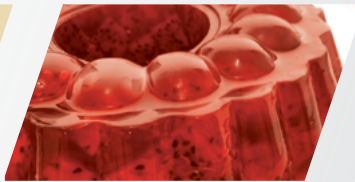
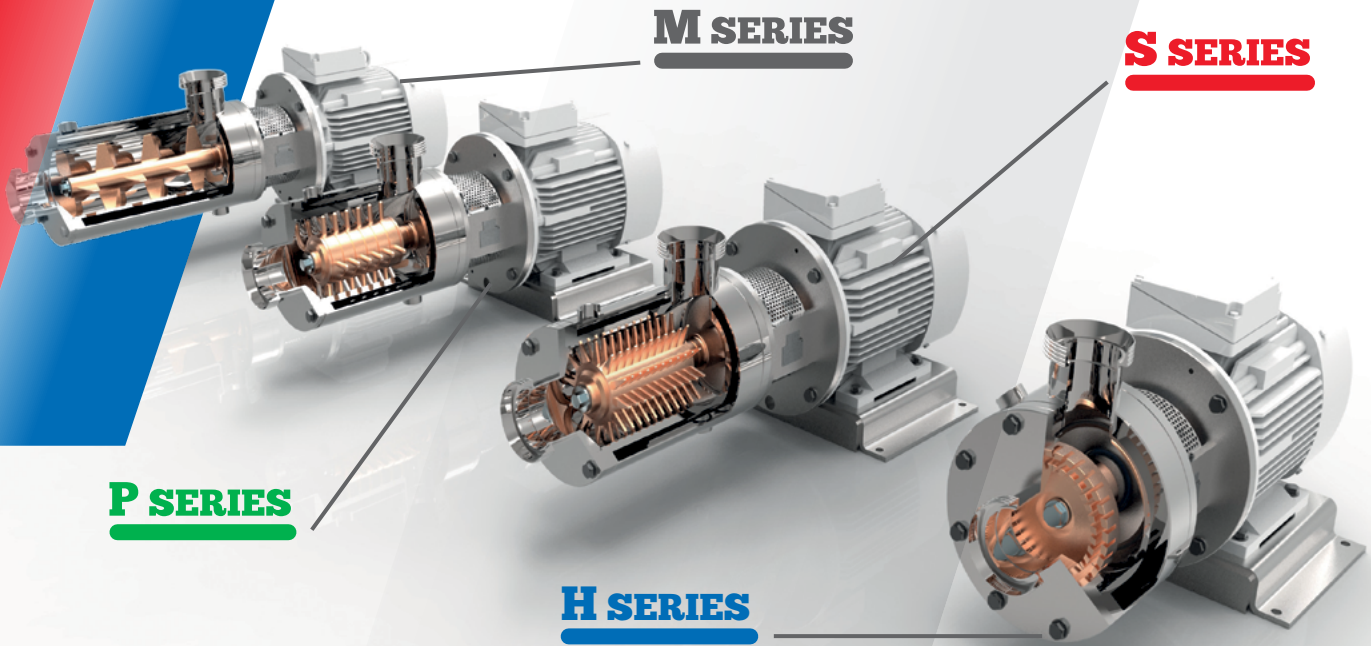


The Infinite Ingredient Mixer, or **Infini-Mixer**<sup>™</sup>, allows customers to continuously blend solids and liquids by metering each ingredient into the feed chamber. This unique technology allows **INFINI-MIX**<sup>™</sup> to convert an entire process to **continuous** or reduce down time on recipe changes and cleaning with **late stage differentiation**.

Ideal for blending large inclusions into batters & fillings or mixing the complete list of ingredients for potato salad, the combination of the feeding and mixing chambers produce a consistent, repeatable finished product with little to no product damage or loss of integrity.



**INFINI-MIX™** offers the widest range of powder induction solutions for both BATCH and SINGLE PASS processes.



The **INFINI-MIX™ Continuous Powder Hydration System** is a non-vacuum, single pass SOLID-LIQUID blending solution. Multiple ingredient streams are metered into the custom pre-wetter at the appropriate ratios for continuous blending. Our customizable powder metering devices combined with any one of our Dynamic Mixers, are able to incorporate and make homogeneous even the most difficult products in a single pass.

# INFINI-MIX™ Line

## M SERIES

## P SERIES

PRODUCT HANDLING	DELICATE	LOW SHEAR
SHEAR RATES	<30 S <sup>-1</sup>	<300 S <sup>-1</sup>
ROTOR DESIGNS	MULTIPLE	PIN
POSITIONING	HORIZONTAL OR VERTICAL	HORIZONTAL OR VERTICAL
PORT SIZES	1.5" to 12"	1.5" to 6"
PORT LOCATIONS	360 DEGREES	360 DEGREES
MAXIMUM PRESSURE RATINGS	580 PSI / 40 BAR OFFER SEALING ARRANGEMENTS FOR 10, 16, 25 & 40 BAR	580 PSI / 40 BAR OFFER SEALING ARRANGEMENTS FOR 10, 16, 25 & 40 BAR
MATERIALS	316SS / 304SS	316SS / 304SS
SEAL TYPES	SINGLE MECHANICAL DOUBLE MECHANICAL ASEPTIC	SINGLE MECHANICAL DOUBLE MECHANICAL ASEPTIC STUFFING BOX SEAL
ROTATIONAL SPEED	100 to 1800 RPM	100 to 1000 RPM
CAPACITIES	0.2 to 530 GPM 50 to 120,000 L/H	0.2 to 88 GPM 50 to 20,000 L/H
TEMPERATURES	32 to 392 F 0 to 200 C	32 to 392 F 0 to 200 C
VISCOSITIES	1 CPS to 1,000,000 CPS	1 CPS to 1,000,000 CPS
SIZES	6	6

**Scan for a Quote**



**Get in Touch**



Ph: 1-855-PROCESS  
1-855-776-2377

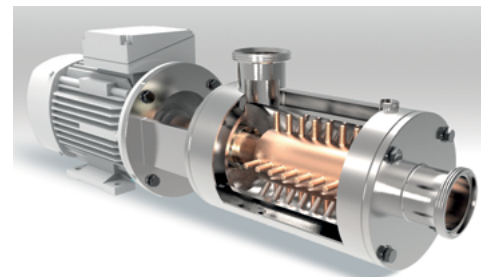


811 East Maple Street  
Mora, MN 55051 USA

NO



SH



# S SERIES

# H SERIES

MEDIUM SHEAR

<3,000 S<sup>-1</sup>

STAR

HORIZONTAL OR VERTICAL

1.5" to 12"

360 DEGREES

580 PSI / 40 BAR  
OFFER SEALING ARRANGEMENTS  
FOR 10, 16, 25 & 40 BAR

316SS / 304SS

SINGLE MECHANICAL  
DOUBLE MECHANICAL ASEPTIC

100 to 1800 RPM

0.2 to 530 GPM  
50 to 120,000 L/H

32 to 392 F  
0 to 200 C

1 CPS to 10,000,000 CPS

6

HIGH SHEAR

30,000 to 100,000 S<sup>-1</sup>

MULTI TOOTHED

HORIZONTAL OR VERTICAL

1" to 6"

360 DEGREES

580 PSI / 40 BAR  
OFFER SEALING ARRANGEMENTS  
FOR 10, 16, 25 & 40 BAR

316SS / 304SS

SINGLE MECHANICAL  
DOUBLE MECHANICAL ASEPTIC

1500 to 6000 RPM

0.2 to 530 GPM  
50 to 120,000 L/H

32 to 392 F  
0 to 200 C

1 CPS to 500,000 CPS

5



## COMMON APPLICATIONS

### M SERIES

- Blended Yogurt/Fruit
- Blending Varigates/Ice Cream
- Beverage Flavoring & Injection

### P SERIES

- Chocolate with Aromas, Colorings & Emulsifiers
- Sponge, Batters & Doughs
- Peanut Butter with Honey & Sweeteners

### S SERIES

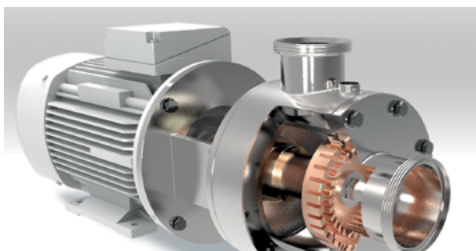
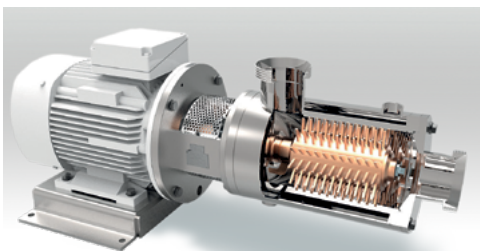
- Processed Cheese & Steam
- Marshmallow
- Molten Hard Candy Mass

### H SERIES

- Various Gums, Thickeners & Stabilizers
- Vegetable Oil De-gumming
- Suspensions & Emulsifications

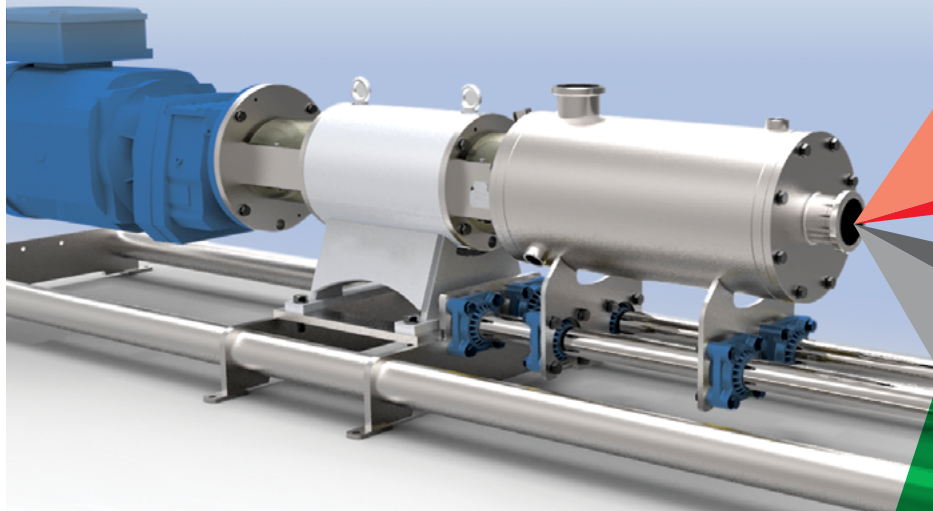
LOW

HIGH





# LIQUID - GAS MIXERS



S



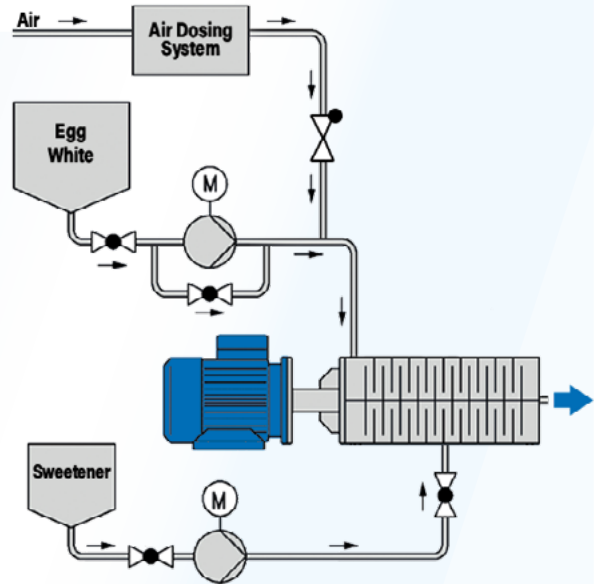
M

The **S Series** & **M Series** Mixers

Continuous aerating of a liquid stream is an art as well as a science. Whether it is injecting nitrogen into a fat mass for mouth feel or whipping egg to create foam & structure or thoroughly dispersing steam to cook a processed cheese, **INFINI-MIX™** has the solution.

## PRODUCT AERATION & DIRECT STEAM INJECTION

- Peanut Butter
- Yogurt
- Cream Cheese
- Wafer Products
- Whipped Cream
- Fat Creams
- Whipped Toppings
- Processed Cheese
- Eggs
- Pie Filling
- Marshmallow
- Chocolate
- Nougat
- Sponge
- Batters
- Chewy Products
- Starch
- Gelatin





# APPLICATIONS

## Dairy & Cultured Products

<b>S Mixer</b>	Blending CO2 for Whipped Cream
<b>M Mixer</b>	Blending Fruit & Flavoring into White Mass
<b>Infini-Mixer™</b>	Blending Spices into Dips
	Adding Varigates & Inclusions to Ice Cream
	Adding Inclusions & Flavoring to Butter & Margarine
	Hydrating Oats
<b>H Mixer</b>	Droplet Size Reduction for Margarine



## Processed & Natural Cheese

<b>M Mixer</b>	Cooking Cheese with Steam Injection
<b>Infini-Mixer™</b>	Adding Spice Blends
	Salting Mozzarella
<b>H Mixer</b>	Fortifying Milk with Dairy & Concentrated Whey



## Peanut Butter

<b>S Mixer</b>	Aerating Whipped Peanut Butter
<b>P Mixer</b>	Blending Molasses, Honey & Stabilizers
<b>Infini-Mixer™</b>	Adding "Crunchies" & other Inclusions



# APPLICATIONS



## Chocolate & Non-Chocolate Confectionery

<b>Infini-Mixer™</b>	Blending large particulates into Chocolate like nuts & crispies
	Molten Candy Mass w/ Citric Acid
<b>S Mixer</b>	Blending Cream & Caramel
	Aeration of Chocolate & Nougat
	Aeration of Marshmallow
<b>P Mixer</b>	Blending Coloring & Aromas
	Blending Emulsifiers into a Fat Mass

## Edible Oils, Dressings & Sauces

<b>Infini-Mix™ RBM</b>	Hydrating Gums, Thickeners & Starches
<b>Infini-Mixer™</b>	Adding Flavoring & Inclusions to Specialty Mayo's & Tarter Sauces
<b>H Mixer</b>	Increasing Yields on Tomato Paste
	Blending Crude with Phosphatides for Oil Degumming
<b>M Mixer</b>	Blending Caustic Soda for Neutralizing in Oil Processing
<b>S Mixer</b>	Oil Bleaching Stage
	Pre-Emulsion for Mayo



## Batters, Toppings & Fillings

<b>Infini-Mixer™</b>	Blending Whole Fruit & Inclusions
	Continuous Batter Production
<b>S Mixer</b>	Aerating Batters, Fat Masses, Icings & Frostings



# APPLICATIONS

## Brewing & Beverages

<b>Infini-Mix™ RBM</b>	Dry Hopping & Hopbacking
	Adding Flavoring & Sweeteners
<b>M Mixer</b>	Blending Flavoring, Sweeteners & Seltzer
<b>H Mixer</b>	Calcium & Vitamin Addition



## Personal Care

<b>Infini-Mix™ RBM</b>	Shear for Gels, Lotions, Creams & Ointments
<b>Infini-Mixer™</b>	Late Stage Addition of Fragrances, Inclusions & Active Ingredients
<b>M Mixer</b>	Late Stage Blending of Fragrances



## Deli Salads & Prepared Foods

<b>Infini-Mixer™</b>	Continuous Blending of Complete recipes: Potato, Pasta, Egg and Bean Salads
	Late Stage Differentiation of Baked Bean recipes
	Blending Macaroni & Cheese







# INFINI-MIX™

INFINITE MIXING TECHNOLOGY

## FLEET OF TRIAL EQUIPMENT

*INFINI-MIX™* has a fleet of mixers that allows our customers to prove out their difficult applications in their facility at a minimal cost. We gladly offer onsite trial assistance for every customer, no matter how small.

## PILOT PLANT TESTING

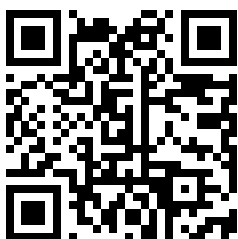
Understanding that not all manufacturers are able to do in-plant testing, we also offer pilot-plant testing at our facility in Mora, MN. Our Pilot Facility is available for offsite testing to help our customers show proof of concept. These tests can be video-taped for the customer or witnessed via video conference. Customers are also welcome to attend the testing in person.

## SERVICE & SUPPORT

All *INFINI-MIX™* mixers are manufactured in Germany and assembled in the United States. All equipment is thoroughly supported with a large inventory of spare parts as well as a complete inventory of replacement mixers available to ship within 24 hours.

Our team of engineers and technicians offer onsite start-up assistance with test & evaluations as well as newly purchased equipment.

Visit Us Online



Ph: 1-855-PROCESS  
1-855-776-2377



811 East Maple Street  
Mora, MN 55051 USA

WWW.**WEMIXSTUFF**.com