Better Mixing in Less Time

Fristam Pumps Powder Mixer: Food Industry

Stop wasting your valuable time and money on outdated, oversized, or underperforming mixing systems. The Fristam Powder Mixer provides quick, high-performance mixing of liquid and dry ingredients into a fluid stream.

- Improved product texture
- Reduced processing time
- Economical to operate and maintain
- Low maintenance design for continuous duty
- 3-A Certified and CIP-ready
- Range of rotor/stator combinations from coarse to fine blending
- Available on portable carts
- Flow rates up to 375 gallons (1,420 liters), powder induction up to 300 lb/min (136 m³/hr)

Mixing Applications

- Olive oil/water emulsion
- Salsa & hot sauce
- Dip & sauce
- Ketchup & mustard
- Tomato paste & pizza sauce
- Vegetable oil refining
- Mayonnaise
- Salad dressing

- Gravy & soup base
- Colors & flavors
- Frosting & coatings
- Syrups & sweetener
- Jelly & jam
- Peanut butter
- Meat emulsion
- Brines & marinade

Case Study: Cocoa Powder

Powder Mixer increases production, decreases capital spending (www.fristam.com/pm-apps)

Case Study: Hot Sauce

Powder Mixer nets ingredients saving of over $100K yearly (www.fristam.com/pm-apps)

Case Study: Baking Ingredients

Powder Mixer reduces mixing time by 50% (www.fristam.com/pm-apps)

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Want to fix your mix?
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