

Consistent, Repeatable Blending

Fristam FS Shear Blender: Food Industry

As an inline blender, the Fristam's FS blends products quickly and consistently. The Shear Blender's rotor-stator design eliminates unblended product and prevents lumps and masses in product for consistent, repeatable results. The FS can also be installed into your existing batch tank process line to refine your mix, simply and affordably.

- 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
- 12 models for flow rates up to 375 gallons (1,420 liters)
- Available on portable carts



Blending 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: Pizza Sauce



FS Blender saves pizza maker
250 hours downtime yearly
(www.fristam.com/fs-apps)

Case Study: Cake Mix



FS Blender saves \$500K+
in baking equipment costs
(www.fristam.com/fs-apps)

Blend AND Send



The FSI Shear Pump combines the
blending teeth of the FS with an
integrated impeller for pumping.
(www.fristam.com/FSI)

Fristam
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