

SCOTT TURBON® MIXER, INC.

HIGH PERFORMANCE MIXING SYSTEMS

Providing Mixing Solutions For Food Processing

Scott Turbon® Mixer, Inc. is dedicated to manufacturing high performance mixers and mixing systems designed exclusively for sanitary and ultra sanitary applications. Our new state-of-the-art facility has been designed to produce **ONLY** stainless steel equipment.



28,000 # / HR SALAD DRESSING SYSTEM



CUSTOM SAUCE SYSTEM



STANDARD 250 ML-2 LITERS

SCALEABLE, FULLY INTEGRATED MINI & LABORATORY MIXERS AND MIXING SYSTEMS

The Scott Laboratory Mixers are the most versatile small process development mixers available. A wide range of mixing jobs are easily handled in batches from 250 ml. through 50 liters. Achieve accurate scale up from lab evaluation to pilot plant and production applications for both batch and inline operations.



TOP MOUNTED MIXER



STANDARD HYDRAULIC RAM



The integration of mixers, tanks & controls are our specialty



DAV-250 VAC MIXER

DOUBLE PLANETARY MIXERS

Double planetary mixers are used in a wide range of difficult solid, pasty, viscous and semi-liquid mixing applications. Close tolerance mixing paddles come in contact with all of the material in mixing chamber. Ideal for highly viscous and shear sensitive products. Batch sizes range from .5 to 300 USG. For laboratory use, we feature a completely scalable 250 ml to 1 liter model. Standard features include: Vacuum rated mixing tanks with heating/cooling jackets, electronic or hydraulic drives and all polished stainless steel construction.



HRL2-E.5XP

PROBLEM: Difficulty producing emulsions, suspensions and slurries?

SOLUTION: Rapid dispersing emulsification & homogenization of difficult ingredients under vacuum and with the Scott Turbon Mixer...

PROBLEM: Getting starch and gums into solution without lumps, fisheyes or gel balls.

SOLUTION: The Scott Inline Powder dispersion system...



**INLINE
POWDER
DISPENSER
SYSTEM**

SINGLE, DUAL & TRIPLE SHAFT MIXERS

Dual and triple shaft configurations use the Turbon mixer in combination with anchor sweep or scraped surface, turbine or helix agitators. Standard models include: Vacuum/pressure rated mixing tanks, jacketed for heating/cooling, insulation and outer protective stainless steel skin. Controls include Variable speed drive, PLC and touch screen controls in NEMA 4X enclosures.

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