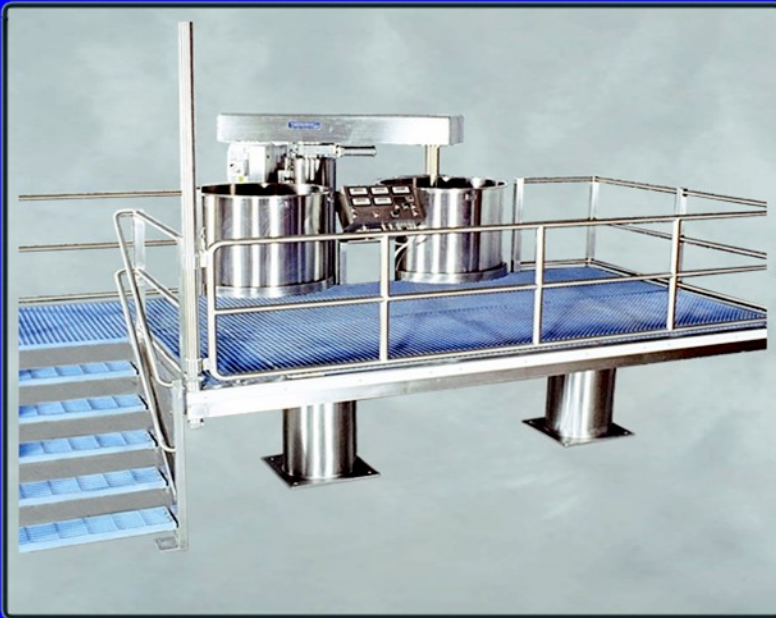


SCOTT TURBON® MIXER, INC.

HIGH PERFORMANCE MIXING SYSTEMS

Mixing Solutions For The Salad Dressing Industry



The Scott Turbon® Mixer, Inc. Salad Dressing Mixing Systems are a fast, efficient and cost effective way to manufacturer a wide range of salad dressings, sauces and similar products for retail, restaurant and institutional needs. The Scott Salad Dressing Mixing System increases product output while maintaining consistent high quality.

DESIGN ADVANTAGES

The unique design of the Scott Turbon® Mixer with its dual pumping cones results in higher rates of circulation and shorter processing times. The mixer is able to disperse both powdered and liquid

ingredients as fast as they are introduced into the mixing tank. Mixing effectiveness can also be enhanced by raising or lowering the Turbon head, placing the mixer where it is needed.

The entire system is engineered for sanitary operation. All wetted parts and the mixer bridge are stainless steel. There are no submerged bearings or bushings. The design advantages eliminate product contamination, promote easy cleaning and reduce maintenance costs. Scott Turbon® Mixer is USDA approved, and the controls are UL approved.

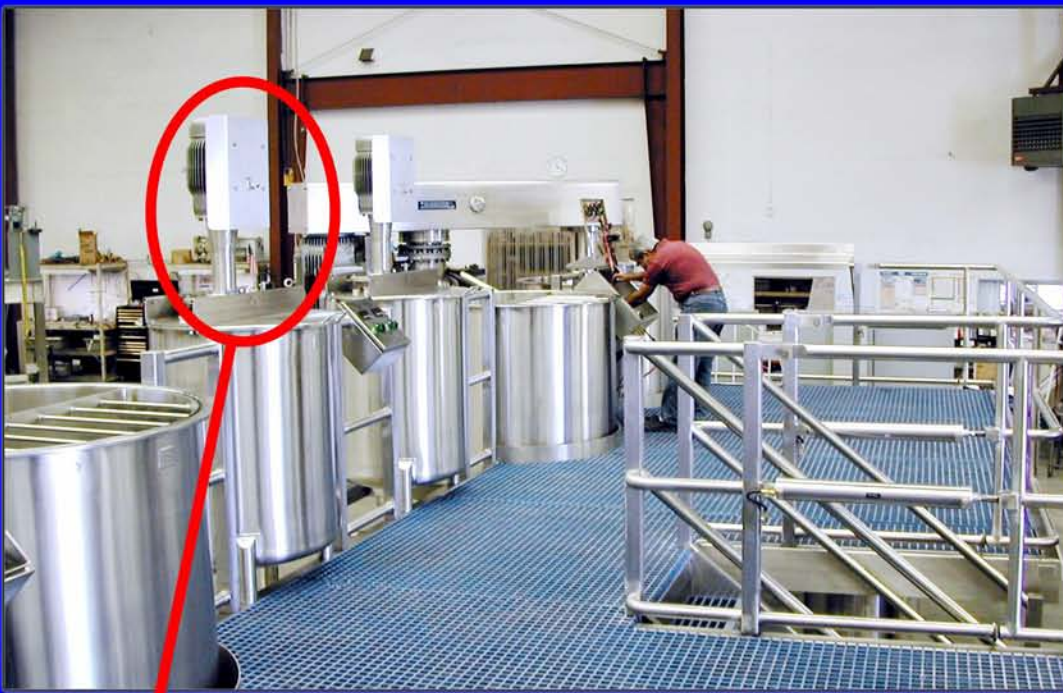
SYSTEM VERSATILITY

Increased versatility is achieved through the use of two interchangeable heads. The model "A" mixer head is used in production where smooth or pureed style dressings such as Creamy Italian or French are made.



The integration of mixers, tanks & controls are our specialty

VERSATILITY



For production requirements which are more diverse or the product mix contains both smooth and chunky style ingredients, the model "B" mixer head is recommended. This mixer is used where particle size integrity of the ingredients is a necessity. Solid ingredients like cheese, pickle relish, red peppers and spices can be rapidly and uniformly dispersed, while maintaining size and shape. Examples of salad

dressings made using the "B" mixer head are Zesty Italian, Chunky Blue Cheese and tarter sauce.

While making mayonnaise based dressings either style mixing head can produce stable emulsions with droplet size ranging from three to five microns, without the use of a colloid mill. The unique Scott Turbon® Mixer design provides the user with the ability to easily respond to changing production requirements.

Jacketed systems are available for the manufacture of cooked starch dressings. As a result of the efficient mixing action, cooking times can be significantly reduced. More dressing can be product in the same period of time.

The Scott Salad Dressing Mixing System can also be used to manufacturer a complete line of products and intermediates. Examples of present applications include: steak and barbecues sauce, mayonnaise, ketchup, mustard, marshmallow cream, jams and jellies, soup bases, starch and gum slurries, pectin, and flavor emulsions.



SCOTT TURBON MIXER® , INC.

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