



## TURBO DIXIE MIXERS

The Scott Turbon® Turbo Dixie Mixer is capable of mixing highly viscous products such as peanut butter as well as loose emulsions that can be finished with the HSM Inline Mixer. The flow characteristics provide medium shear with maximum flow.

### Standard Features:

- High quality stainless steel construction
- #4 Sanitary Polish (approx. 32 Ra)
- Clean-In-Place (CIP) design
- Single side entry
- Designed with 3-A standards
- Sanitary single mechanical seal
- Dished bottom tank for complete draining
- Hinged lid with removable bag grate
- No submerged bearings, bushings, or hardware
- Stainless steel gear driven
- UL certified NEMA 4X control panel

### Optional Features:

- Stainless steel\* or XP motor
- Higher electro-polish finish available
- Heating/Cooling jacket on tank
- Portable mounting to cart available
- XP control panels

### Benefits of using a dixie mixer:

- Heavy duty mixer assembly
- Folding action for medium shear results
- Compact direct drive gear motor
- Oversized legs with mounting pads
- Available in sizes from 20 to 800 gal.

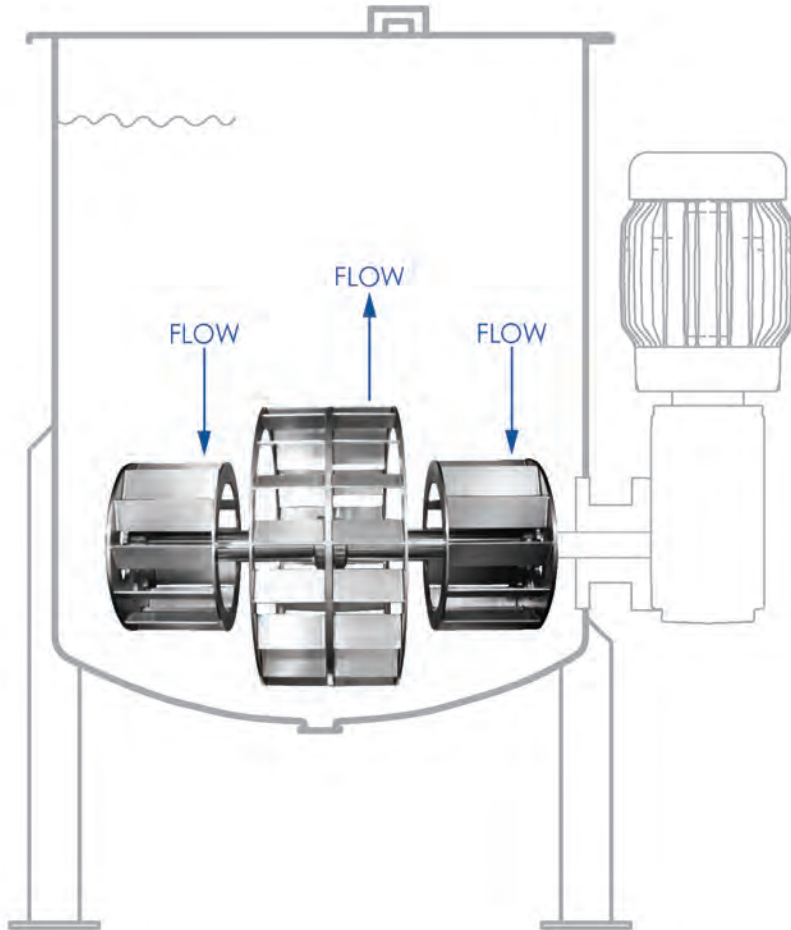


50 gal. portable unit shown.

\*Available up to 20HP

Turbo Dixie/Brochure 6/2017

## TURBO DIXIE FLOW DESIGN



### TYPICAL MIXING

#### Applications

- Dispersion
- Emulsification

#### Industries

- Food & Beverage

#### Ingredients

- Mayonnaise
- Peanut Butter



400 gal. portable unit

