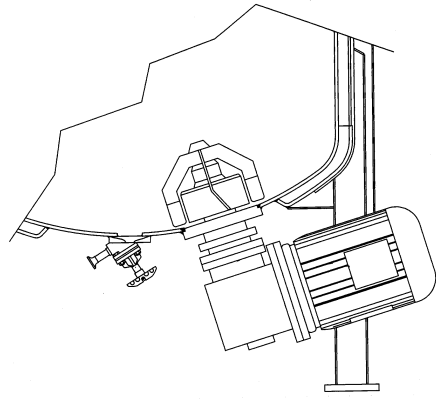


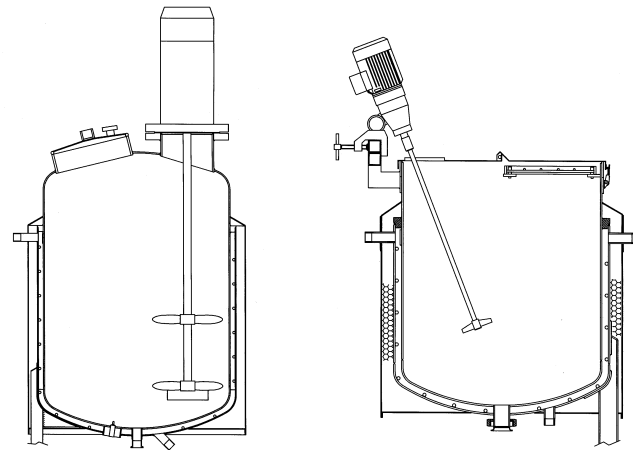


Magnetic mixers



- SUITABLE FOR SIMPLE, AQUEOUS OR LOW VISCOSITY MIXING WHERE HYGIENE IS KEY
- MOUNTED USUALLY TO BOTTOM OF TANK - AIR OPERATED, SINGLE PHASE, DC OR FLAMEPROOF
- THERE IS NO PENETRATION OF THE VESSEL WALL AND THEREFORE NO MECHANICAL SEAL
- IMPELLER EASILY REMOVED FOR 'CLEAN OUT OF PLACE' OR CAN BE 'STERILISED IN PLACE' BY SPRAY BALL OR FLOODING

Propeller mixers



- LOWER COST OPTION FOR SIMPLE, GENERAL PURPOSE MIXING OF LOW/MEDIUM VISCOSITY PRODUCTS
- CAN ENTER TANK VIA A NUMBER OF ROUTES
- PROPELLER HEADS CAN BE INTERCHANGED TO VARY MIXING PROFILE - INCLUDING LOW, MEDIUM, & HIGH SHEAR OPTIONS AND POWDER DISPERSAL

Mixing and Agitation Options



PRODUCT	TYPICAL AGITATION ARRANGEMENT
FOOD	
Ketchup/Sauce	Yorkway or Ultimix, with In-Line or In-Vessel, Single Stage 'Impacton' Emulsifier
Chunky soup	Standard Uni-Directional Rotation Giustimix
Chutney	Contra-Rotating Giustimix
Fruit-pie filling	Standard Uni-Directional Rotation Giustimix
Mayonnaise	Standard Uni-Directional Rotation Giustimix with Three-Stage Emulsifier
Babyfood	Standard Uni-Directional Rotation Giustimix with Single Stage, In-Line Emulsifier
NON-FOOD	
Toothpaste	Vertical Agitation Contra-Rotating System with Re-Circulating, In-Line, Single Stage Emulsifier
Face Cream	Yorkway, Contra-Rotating, Vertical Mixer with Bottom Mount Single Stage Emulsifier
Shampoo	Yorkway Uni-Directional Rotation System (Scraped Surface Anchor) with Top Entry Impeller
Paracetamol Syrup	Yorkway Uni-Directional Rotation System, with Top Entry Impeller/Propeller and Disperser
Inhalant	Propeller Mixer with Re-Circulation
Injectables	Magnetic Mixer

While every attempt is made to ensure the accuracy of data, Briggs pursues a policy of continuous improvement and reserve the right to change specification without prior notice

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Giusti have enormous experience in wet mixing systems for viscosities between 1 and 1 million cps – and offer both high and low shear options. The Food, Beverage, Health & Beauty and Pharmaceutical markets use Giusti equipment extensively.

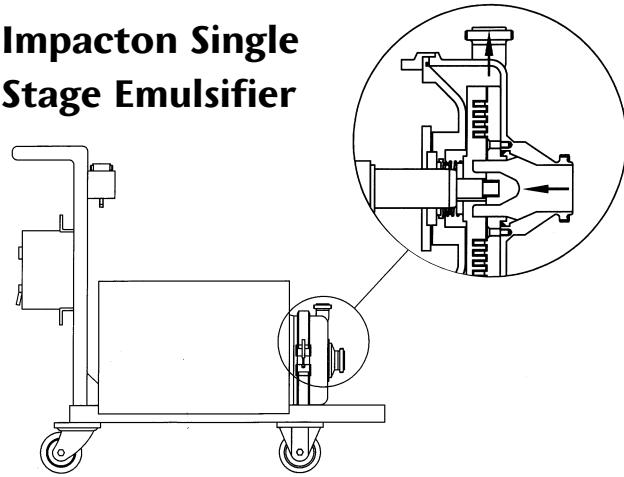
Simple **Propeller** or **Magnetic** style mixers in an atmospheric tank frequently offer cost effective solutions for aqueous mixing. For low to medium shear requirements Giusti have both **Vertical & Horizontal contra rotating** systems that may be used independently

of, or in tandem with a range of **high shear emulsifiers** – in either atmospheric or pressure vacuum vessels. You may be unsure of the options or unclear on the benefits – Giusti's 80 years of process systems knowledge means we can offer expert assistance.

Giusti have been delivering competitive advantage to client's around the globe for over 80 years – selecting the best agitator is fundamental to successful process design...

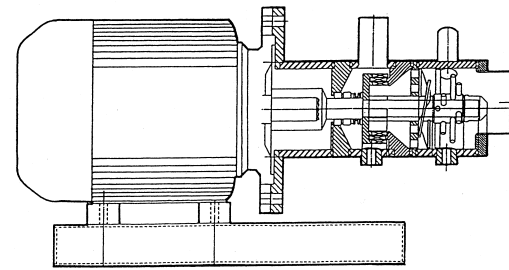
EMULSIFIERS...

Impacton Single Stage Emulsifier



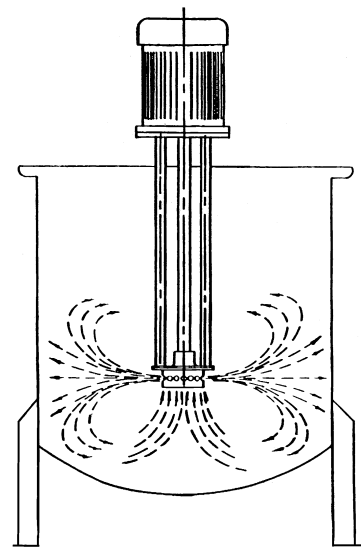
- CAN BE BOTTOM MOUNTED OR IN-LINE
- SINGLE OR DUAL SPEED (1400/2800RPM)
- VARIABLE SPEED FROM 350 RPM
- PARTICULATE REDUCTION TO 10 MICRONS
- ROTOR/STATOR GAP OF 1MM - OTHER SIZES AVAILABLE

Three Stage Emulsifier



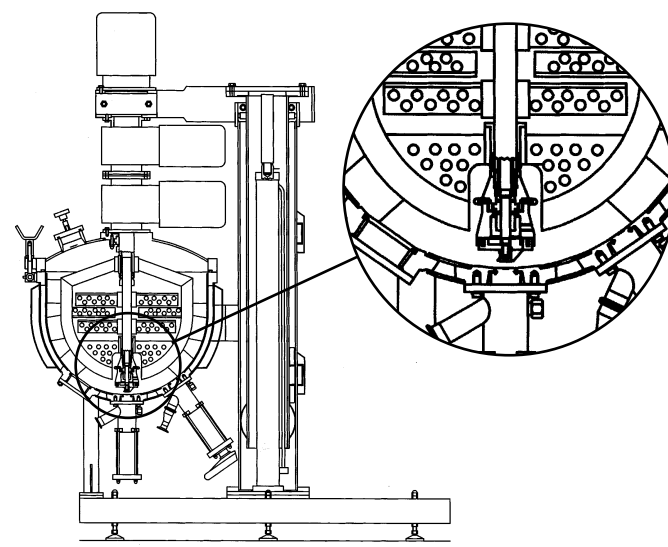
- MUST BE MOUNTED IN-LINE
- THREE STAGE PARTICULATE REDUCTION USING THREE SEPARATE IN-LINE ROTOR/STATOR UNITS
- WIDE RANGE OF GAP SIZES AVAILABLE
- PARTICULARLY SUITABLE FOR HIGHER VISCOSITY EMULSIONS, OR REDUCTION OF LARGE PARTICULATES

Top Entry Emulsifier



- ROTOR/STATOR GAP CAN BE VARIED
- SUITABLE FOR PROCESSES WITH WIDE & FREQUENT VARIANCES IN TARGET BATCH PARTICULATE SIZE
- FLEXIBLE PROCESS CAPABILITY

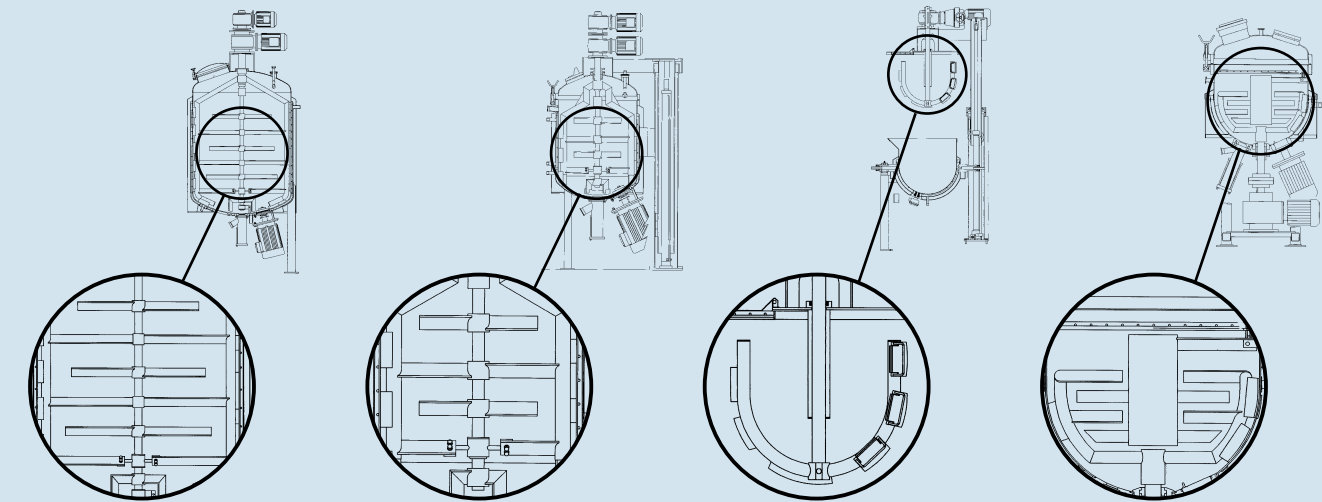
Triple Shaft Option



- AVAILABLE ONLY WITH GIUSTI 'PHARMIX' & 'COSMIX' VERTICAL MIXING SYSTEMS
- PARTICULARLY USEFUL WITH VACUUM LOADING
- ALSO OFFERS RAPID POWDER DISPERSION CAPABILITY
- EMULSIFIER IS MOUNTED AT END OF MAIN AGITATOR

VERTICAL SCRAPED SURFACE SYSTEMS...

Yorkway, Pharmix, Cosmix, Universal

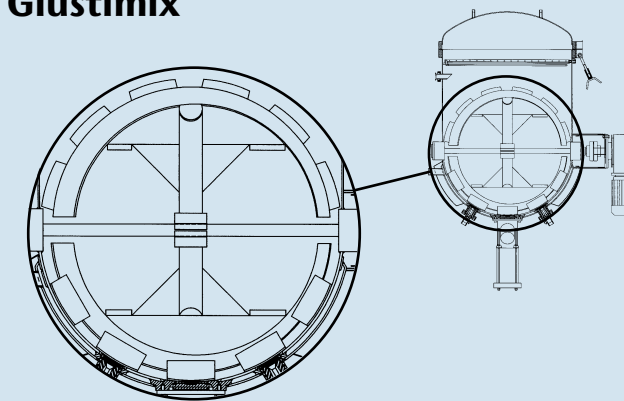


- SUITABLE FOR CREAMS, LOTIONS, PASTES AND PRODUCTS WITH COMPLEX STRUCTURES, REQUIRING MEDIUM SHEAR AGITATION WITH HIGH 'WORK' RATE
- EXCELLENT TOP TO BOTTOM MOVEMENT - VARYING BAFFLE PLATE DESIGNS CAN ACHIEVE A WIDE VARIETY OF MIXING EFFECTS

- USUALLY SUPPLIED AS A CONTRA-ROTATING, SCRAPED SURFACE SYSTEM, AND FREQUENTLY COMBINED WITH EMULSIFIER
- FOUR MAIN SYSTEM STYLES - 'YORKWAY', 'PHARMIX', 'COSMIX' & 'UNIVERSAL' ALLOW ADAPTATION TO A WIDE RANGE OF PROCESS LAYOUTS

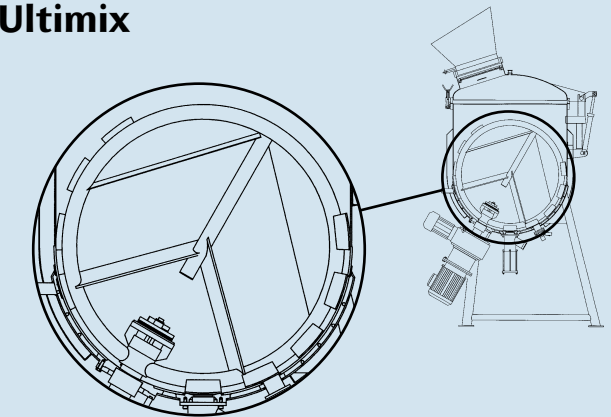
HORIZONTAL SCRAPED SURFACE SYSTEMS...

Giustimix



- TARGETED AT FOOD INDUSTRY - GENTLE TUMBLING ACTION IS VERY LOW SHEAR
- AGITATOR DESIGN ALSO GIVES EXCELLENT SIDE-TO-SIDE MOVEMENT
- USUALLY UNI-DIRECTIONAL, BUT CAN BE CONTRA-ROTATING
- CANNOT USE BOTTOM MOUNTED EMULSIFIER - BUT CAN USE 'IN-LINE'

Ultimix



- SHAPED AGITATOR OFFERS LOW SHEAR ACTION SIMILAR TO GIUSTIMIX - OPERATES AT 45° ALLOWING THE ULTIMIX TO BE COMBINED WITH EMULSIFIERS/POWDER DISPENSERS
- DESIGN ALSO GIVES EXCELLENT SIDE-TO-SIDE MOVEMENT