

JET-shear

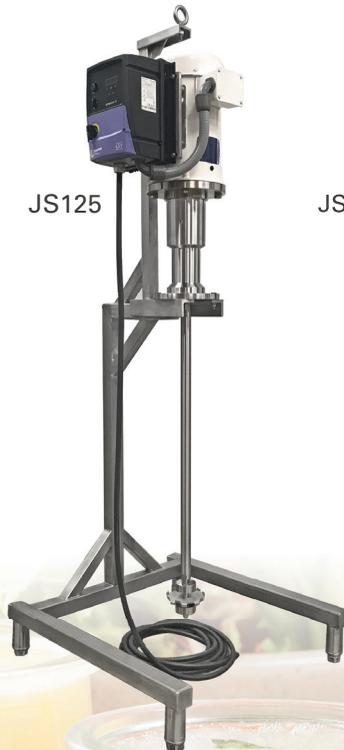
High Shear In-tank Mixer

Efficiently and consistently emulsify, dissolve and disperse ingredients within your process. The JET-shear has impellers at the top and bottom of the work head that draws in material while centrifugal force moves the media out creating a mechanical shear. Reduce processing time, increase quality and consistency of the blend, and increase throughput with the JET-shear.

Ampco's in-tank mixers are used to hydrate, homogenize, disperse and emulsify products covering a wide range of applications in food, personal care, chemical, and pharmaceutical industries. The multiple interchangeable stainless steel work heads are designed for 3A and CIP. The JET-shear can be used in open and closed tanks, drums or tote processing up to 5000 gallons / 22730 liters.

JET-SHEAR FEATURES

- Emulsion to less than 10 microns
- Max volumes up to 5000 gallons
- 316 stainless steel shaft
- 304 stainless steel bearing frame
- Multiple 316 stainless work head styles available
- Work heads can be interchanged
- Designed to 3A standards
- CIP-able
- Multiple mounting configurations
- Multiple shaft lengths
- Custom options available



PRODUCT SPECIFICATIONS

Standard Bearing Frame Sizes	Max Shaft Length	Standard Shaft Diameter	Workhead Diameter
JS125	48"	1.25"	2.5"-4.0"
JS150	60"	1.50"	3.5"-4.0"
JS200	84"	2.00"	3.5"-4.5"
JS225	84"	2.25"	4.5"-6.0"
JS300	96"	3.00"	5.0"-8.0"
JS400	96"	4.00"	6.0"-10.0"

* Custom options are available; contact Ampco Pumps for additional information



MOUNTING OPTIONS

In-tank mixing applications demand a variety of mounting design options. No matter the size of your tank, drive type or unique processing application, we have custom stands and tank mounting options to offer maximum flexibility.

WORK HEAD OPTIONS

Selecting the correct work head or work head combinations to fit your process is key. We have engineered a wide variety of interchangeable work heads and work head combinations to offer maximum flexibility and efficiency for:

- Mixing
- Dispersing
- Hydration
- De-agglomeration
- Particle Size Reduction
- Emulsification

