AMPCO APPLIED PRODUCTS

JET-shear

High Shear In-tank Mixing

Efficiently and consistently emulsify, dissolve and disperse ingredients within your process. The JET-shear has propellers 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, 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 1000 gallons/ 3785 liters.

JET-shear Features

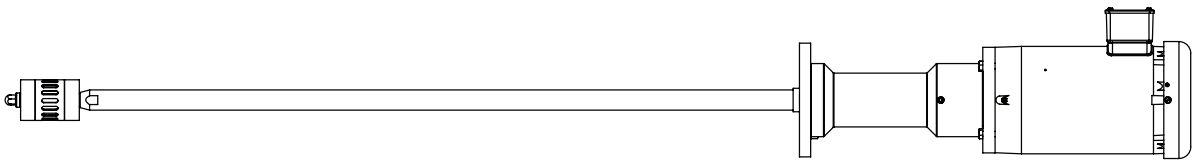
- Emulsion to less than 10 microns
- Max volumes up to 1000 gallons
- 316 stainless steel shaft
- 304 stainless steel bearing frame
- Multiple 316 stainless work head styles available
- Work heads can be interchanged
- Designed to 3A standards
- CIP-able
- Multiple mounting configurations
- Multiple shaft lengths
- Custom options available

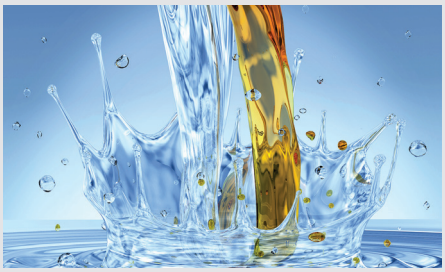
HIGH SHEAR IN-TANK MIXING & BLENDING

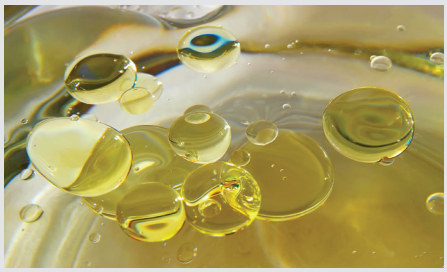
PRODUCT SPECIFICATIONS

Standard Bearing Frame Sizes	Max Shaft Length	Standard Shaft Diameter	Workhead Diameter
JS125	48" / 122cm	1.25" / 31.75mm	2.5" / 63.5mm
JS150	48" / 122cm	1.5" / 38.1mm	4.0" / 101.6mm
JS225	96" / 244cm	2.25" / 57.15mm	5.0" / 127mm

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







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