

Amcpo In-Tank JET-mixers

High Efficiency Mixing in Sanitary Stainless Design

Amcpo's in-tank JET-mixers will rapidly mix, disperse, and suspend solids in liquids covering a wide range of applications in food, personal care, clean chemical, and pharmaceutical industries. The modular construction of the JET-mix makes it ideal for a wide viscosity range and batch sizes up to 6,000 gallons in open or closed tanks, drums, and tote processing.

JET-MIX FEATURES

- 25 – 6,000 Gallon Batches
- ½ – 3 HP motor on standard model
- Up to 20 HP motor on custom models
- 316 stainless steel removable shaft
- 316 stainless steel bearing frame
- High efficiency impellers 4" – 20" (welded or adjustable)
- Designed to 3A standards
- CIP-able
- Multiple mounting configurations
- Shaft lengths up to 84" on standard design
- Custom options available



The **JET-mix** is great for rapid blending, hold tanks, suspension tanks and general storage tanks. The high-efficiency impeller design offers superior tank circulation with low HP requirements over a large range of viscosities.

PRODUCT SPECIFICATIONS

JET-mix Model	JM-100RD	JM-100RG	JM-125RD	JM-125RG
Drive Type	Direct	Bevel Gear/ Reduction	Direct	Bevel Gear/ Reduction
Output Speed	1750	350	1750	350
Shaft Diameter	1"	1"	1.25"	1.25"
Maximum Shaft Length	48"	60"	72"	84"
Maximum Motor Frame	145	145	145	145
Maximum Diameter Impeller	9"	16"	9"	20"
Drive Length (Typical)	20"	24"	20"	24"

PRODUCT DIMENSIONS

