

Ampco JET-shear Mixers

High Shear In-tank Mixing

The JET-shear mixer by Ampco is an efficient, high-performance solution for emulsifying, dissolving, and dispersing ingredients in various processing applications. With top and bottom impellers on the work head, it creates a mechanical shear as centrifugal force draws in and expels material, enhancing blend consistency and quality while reducing processing time and boosting throughput. Ampco's in-tank mixers, ideal for food, personal care, chemical, and pharmaceutical industries, come with interchangeable stainless steel work heads designed for 3A and CIP. The JET-shear can be used in open or closed tanks, drums, or totes, handling capacities up to 5,000 gallons (22,730 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



**For more information, call 1-800-361-5361
or e-mail sales@harco.on.ca.**

AMPCO 
APPLIED PRODUCTS

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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"



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



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