



AC+ DRY BLENDER

INCREASE PRODUCTION AND ACHIEVE BETTER PRODUCT UNIFORMITY

Fast, consistent blending is now available with the Ampco AC+ Dry Blender series. The AC+ Dry blender is designed to thoroughly and efficiently blend dry ingredients with liquid ingredients. Lumping, foaming and fisheyes are eliminated.

AC+ Dry Blender Design

The AC+ Dry Blender uses the proven design of a tube within a tube and a centrifugal pump, but with the improved shaft and threaded impeller nut construction of the AC+ pump.

The tube within a tube design keeps dry ingredients and liquids separated until they are introduced in the mixing chamber while maximizing induction vacuum. Dry ingredients are introduced without excess air so lumping and foaming do not occur. Fast, uniform and continuous material absorption up to 350lbs/min.

The AC+ Dry blender can be easily integrated into current process systems.

AC+ Blenders are also suitable for liquid to liquid applications.

AC+ Dry Blender Series

- All wetted components are 316L stainless steel.
- Fast, uniform and continuous material absorption up to 350lbs.
- No pre- or post-blending necessary in many operations
- Easy to operate, increased production
- Easily integrated into existing systems
- Savings in product loss and reprocessing time



Applications for the AC+ Dry Blender

- Dairy powdered milk, butter-milk, ice cream mix, whey protein
- Food pudding, chip dip, pizza sauce, stabilizer addition, powdered egg, starch and gum
- Beverage concentrate, flavor addition, vitamin drinks
- Personal Care soap blends, lotion, cosmetics, hair gel, tooth paste
- Chemical herbicide agent, film solution, fertilizer, biodiesel
- Pharmaceutical active ingredient blends, cough syrup, tablet coating





Powder addition rate: up to

Powder addition inlet: 2 inch

Liquid inlet: 1-1/2 inch

Liquid outlet: 1-1/2 inch

Close coupled to a 5HP, 3600 RPM motor

Clamp connection standard

(9.1 m3/hr)

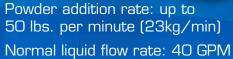
50 lbs. per minute (23kg/min)

Normal liquid flow rate: 40 GPM

The AC+ Dry Blender delivers consistent blending with every batch.







(9.1 m3/hr)

Powder addition inlet: 2 inch

Liquid inlet: 1-1/2 inch

(at feed pump)

Liquid outlet: 1-1/2 inch

Clamp connection standard

Close coupled to a 5HP, 3600 **RPM** motor

Shipped complete with supply pump, control panel and cart



MODEL AC+3218



MODEL AC+4329

MODEL AC+2116 SYSTEM



Powder addition rate: up to 350 lbs. per minute (159kg/min)

Normal liquid flow rate: 130 GPM

(29.5 m3/hr)

Powder addition inlet: 4 inch

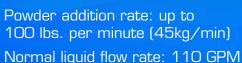
Liquid inlet: 2 inch Liquid outlet: 4 inch

Clamp connection standard

304 Stainless steel base with

belt drive

30HP Motor



(25 m3/hr)

Powder addition inlet: 3 inch

Liquid inlet: 1-1/2 inch

Liquid outlet: 2 inch

Clamp connection standard

304 Stainless steel base with

belt drive

20HP Motor



Type D External Balance Seal

Well-suited for multi-purpose use, this seal is designed to give long service life. Typical applications include dairy products, tomato sauces, beverages, etc. Also applicable for acid cleaning solutions and detergents.

Seal Materials: Carbon/Stainless Steel

Type DG Seal

This long lasting seal assembly utilizes standard Type D rotating seal components, plus a choice of silicon carbide, ceramic or tungsten carbide stationary seal seats. This seal provides maximum corrosion resistance in pure water applications and for abrasive or non-lubricating products. The stationary seat is reversible for quick changeover if one side is damaged. The standard seal material is silicon carbide. Seal Materials: Carbon/Silicon Carbide, Carbon/Ceramic, Carbon/Tungsten Carbide



Rental blenders available. Test the AC+ dry blender in your facility. Contact your local distributor for more information. Manufactured, assembled and tested in Glendale, WI.



- Cart or base mounting
- Supply and discharge pump
- Control packages
- Automatic feed

