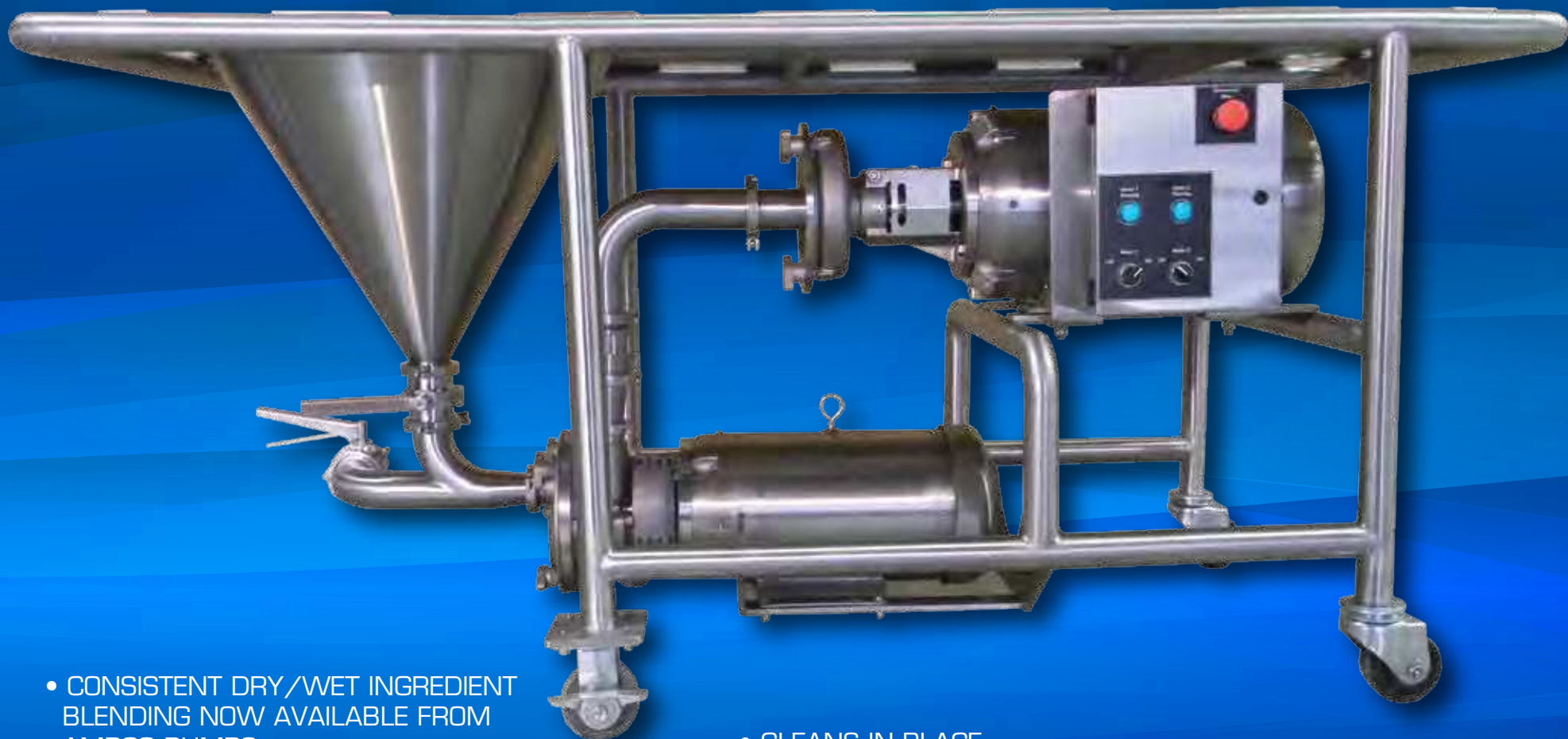


PM POWDER MIXER



- CONSISTENT DRY/WET INGREDIENT BLENDING NOW AVAILABLE FROM AMPCO PUMPS
- 5 MODELS - 15 HP TO 60 HP
- EASY TO REACH TABLE AND HOPPER

- CLEANS IN PLACE
- IMPROVES PROCESSING EFFICIENCY
- CUSTOMIZED TO APPLICATION

AMPCO PM POWDER MIXER

No lumps, reduced processing time, larger batches and fully customizable!

Blend wet and dry ingredients together quickly and precisely with the Ampco PM Powder Mixer. The PM Powder Mixer will save time and money by providing optimal mixing consistency and reduced processing time. The PM Powder Mixer is set in-line so there is no limit to the batch size.

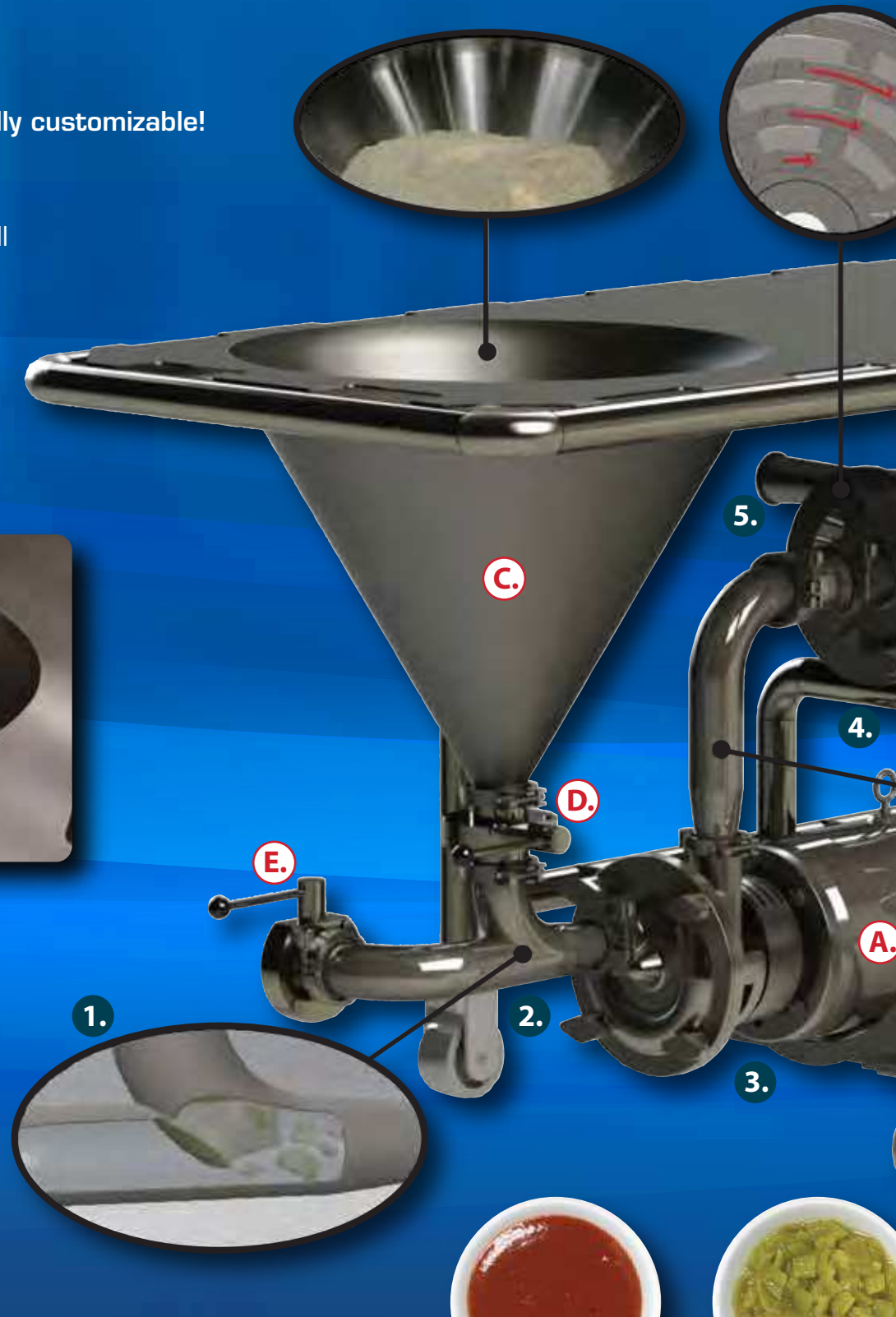
Ampco can customize a powder mixer designed to specific applications further maximizing efficiency and providing a superior end-product.

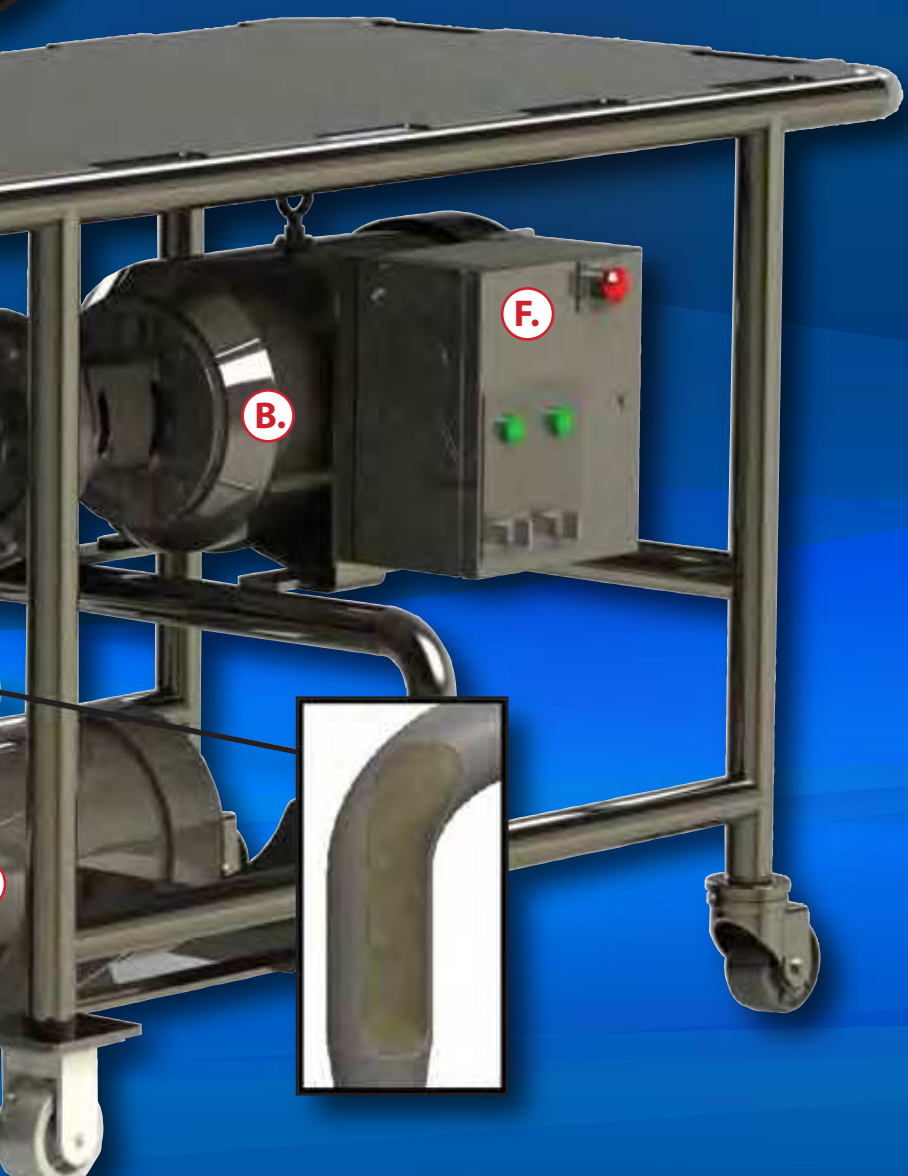
Ampco welds the hopper to the table for perfect streamlining from table top to hopper and easy cleanup. Table top is ergonomically designed for safe and operator-friendly operation.



STANDARD FEATURES

- Butterfly valves on hopper and inlet
- Sight glass
- NEMA 4X control panel with start/stop buttons, emergency stop and overload protection
- Locking Wheels
- Easy to grip handles at both ends of table





KEY COMPONENTS

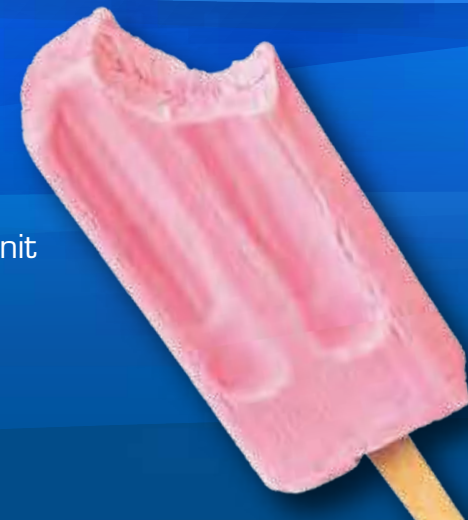
- A.** Ampco SP Liquid Ring Pump
- B.** Ampco SBH Shear Blender
- C.** Powder Hopper
- D.** Powder Control Valve
- E.** Fluid Control Valve
- F.** Dual-Motor Starter

HOW IT WORKS

- 1.** The fluid from the batch tank is drawn in from the SP liquid ring pump.
- 2.** Powder and fluid meet in the induction tube when the hopper's valve is opened.
- 3.** Mixing begins in the SP pump - the mixture flows through a short transfer tube into the Shear Blender.
- 4.** The SBH Shear Blender runs at high speed to thoroughly continue to mix the fluid and powder.
- 5.** The final mixture is then pumped to a batch or process tank.

OPTIONS

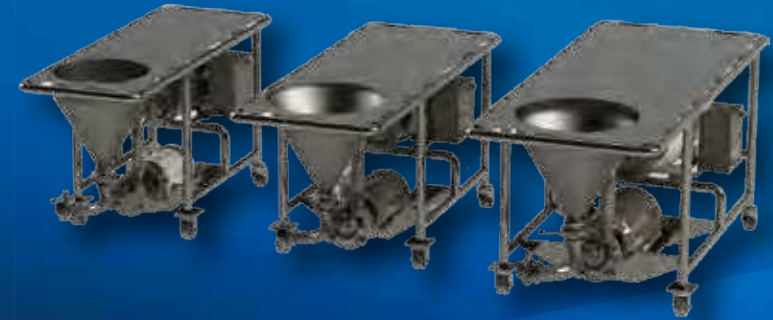
- Air operated hopper vibrator
- Electric hopper vibrator with control unit
- Hopper screen
- Ball valves
- VFD control unit



PM POWDER MIXER SPECIFICATIONS

PM210/522

SP Model and Power	ASP210 – 7.5 HP
SBH Model and Power	ASBH-V522 – 15 HP
Liquid Flow (Approximate)	30-65 GPM
Powder Induction Rate	50-105 lbs/min
Thickener Induction Rate	2-4 lbs/min
Hopper Diameter at top	20"
Hopper Capacity (Approximate by Volume)	2.0 ft ³ / 14.7 gallons
Inlet and Outlet sizes (respectively)	2.5" / 2"



PM215/532

SP Model and Power	ASP215 – 10 HP
SBH Model and Power	ASBH-V532 – 20 HP
Liquid Flow (Approximate)	65-100 GPM
Powder Induction Rate	105-175 lbs/min
Thickener Induction Rate	2-6 lbs/min
Hopper Diameter at top	24"
Hopper Capacity (Approximate by Volume)	2.2 ft ³ / 16.3 gallons
Inlet and Outlet sizes (respectively)	2.5" / 2"

PM220/532

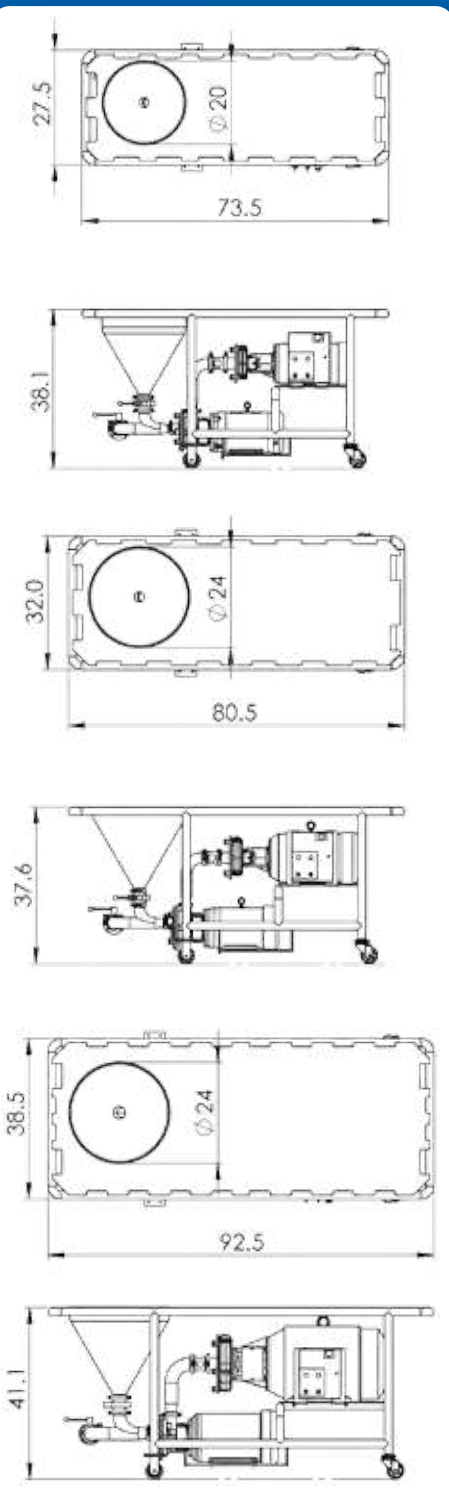
SP Model and Power	ASP220 – 10 HP
SBH Model and Power	ASBH-V532 – 20 HP
Liquid Flow (Approximate)	100-140 GPM
Powder Induction Rate	160-220 lbs/min
Thickener Induction Rate	4-9 lbs/min
Hopper Diameter at top	24"
Hopper Capacity (Approximate by Volume)	2.2 ft ³ / 16.3 gallons
Inlet and Outlet sizes (respectively)	2.5" / 2"

PM225/542

SP Model and Power	ASP225 – 20 HP
SBH Model and Power	ASBH-V542 – 50 HP
Liquid Flow (Approximate)	120-175 GPM
Powder Induction Rate	200-285 lbs/min
Thickener Induction Rate	9-15 lbs/min
Hopper Diameter at top	24"
Hopper Capacity (Approximate by Volume)	3.4 ft ³ / 25.7 gallons
Inlet and Outlet sizes (respectively)	3" / 2.5"

PM225/552

SP Model and Power	ASP225 – 20 HP
SBH Model and Power	ASBH-V552 – 60 HP
Liquid Flow (Approximate)	150-200 GPM
Powder Induction Rate	240-325 lbs/min
Thickener Induction Rate	11-23 lbs/min
Hopper Diameter at top	24"
Hopper Capacity (Approximate by Volume)	3.4 ft ³ / 25.7 gallons
Inlet and Outlet sizes (respectively)	3" / 2.5"





PM POWDER MIXER APPLICATIONS

BEVERAGE

Energy Drinks
Tea
Fruit Juice
Vegetable Juice
Coffee Blends

FOOD

Salad Dressing
Salsa
Hot Sauce
Mayonnaise
Pizza Sauce
Ketchup and Mustard

DAIRY

Yogurt
Sour Cream
Ice Cream Mix
Flavored Milk
Eggnog
Pudding

PERSONAL CARE

Toothpaste
Lotion
Cream
Shampoo and Conditioner
Body Wash

THICKENERS

Gum
Pectin
Starch
Gelatin

INGREDIENTS AND ADDITIVES

Aspartame
Non-Fat Dry Milk
Salt
Citric Acid
Sugar
Egg Powder
Whey Protein Concentrate
Calcium Carbonate
Honey
Powder Flavoring

BIO-PHARMACEUTICAL

Cough Syrup
Ointment
Lotion
Vitamin Drink
Contact Solution
Coatings

The PM Powder Mixer can also be applied to industrial applications such as fertilizers, paints, herbicides, inks and dye compounds.