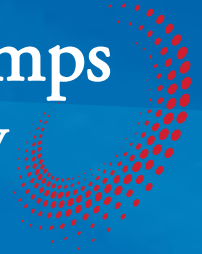


Ampco Pumps  
Company



## 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





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



**MODEL AC+2116**



Powder addition rate: up to 50 lbs. per minute (23kg/min)  
Normal liquid flow rate: 40 GPM (9.1 m<sup>3</sup>/hr)  
Powder addition inlet: 2 inch  
Liquid inlet: 1-1/2 inch  
Liquid outlet: 1-1/2 inch  
Clamp connection standard  
Close coupled to a 5HP, 3600 RPM motor

**MODEL AC+2116 SYSTEM**



Powder addition rate: up to 50 lbs. per minute (23kg/min)  
Normal liquid flow rate: 40 GPM (9.1 m<sup>3</sup>/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**



Powder addition rate: up to 100 lbs. per minute (45kg/min)  
Normal liquid flow rate: 110 GPM (25 m<sup>3</sup>/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

**MODEL AC+4329**



Powder addition rate: up to 350 lbs. per minute (159kg/min)  
Normal liquid flow rate: 130 GPM (29.5 m<sup>3</sup>/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



### 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



### AC+ Dry Blender options include:

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



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

**Ampco Pumps**  
Company

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