

MIXING THINGS UP

APPLICATION SUCCESS WITH AMPCO



CARAMEL HOMOGENIZED FOR MIXING

ISSUED BY

Mary Augustine

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SHEAR-MAX / SM1437-210TC

INDUSTRY

Food

CHALLENGE

Homogenize caramel from a holding tank

SOLUTION

For this application Ampco recommended the SM1437 shear mixer set up with a 10hp motor. The caramel is homogenized from the holding tank and transferred to the blend tank where it is added to milk. The caramel milk mixture is sent on to the filling line. This satisfied customer is now getting a smooth, consistent blend of caramel into milk.