A&B PROCESS SYSTEMS

READYGo LIQUIFUSION™



A mix system with the versatility to handle virtually any process for any product.



Experts across industries are making the move to single tank processing. This strategy utilizes a single piece of equipment capable of performing blending, dispersion, emulsification, heating, and cooling operations. By consolidating these processes, the user will see lower capital cost, reduced material handling and product transfer, minimized opportunity for contamination, less equipment to clean and maintain, and a smaller system footprint. Our READYGo LIQUIFUSION™ Tanks are available in (6) standard volumes and can be customized to handle all your processing requirements. (4) separate agitator options can be combined to create ideal mixing for your application and are capable of handling viscosities up to 20,000 cPs for standard, and 100,000+ cPs for custom. The optional ASME dimple jacket will provide efficient heating and cooling given the heat transfer media of your choosing. Our sanitary design offers the versatility to handle virtually any mixing application and is ready for installation in any food, dairy, confectionery, cosmetic, personal care, or pharmaceutical plant.



Standard Features

- Material of construction – 316/L stainless steel
- Material finish - #4 (32 Ra) interior/ 2B exterior
- Manway access with safety grate and proximity switch
- CIP ready with fixed spray balls
- TC Fitting for level
- Thermowell for temperature
- Scrape surface agitation with optional parabolic sweep for large volume and high viscosity applications (per options matrix)
- Offset turbine agitation (per options matrix)
- Bottom entry, high shear agitation
- ASME rated dimple jacket to 400 psi
- Atmospheric construction
- Manway Size: 8" - 24" based on tank size

Applications:

- Gums
- Emulsifiers
- Flours
- Cocoas
- Yeasts
- Powdered Eggs
- Condiments
- Caseinates
- Juice Concentrates
- Food Purees
- Whey Solids
- Frozen Products
- Cheese Slurries
- Lotions
- Gels
- Shampoos
- Toothpastes

Benefits

- Low level mixing
- Reduced batch time
- Elimination of agglomerated powders/ fish eyes
- Homogenous blend
- More consistent batch uniformity
- Capable of handling wide range of products and viscosities
- Customizable agitation style and shear rate
- Single tank processing
- Reduced capital cost
- Reduced material handling and product transfer
- Fewer opportunities for product contamination
- Less equipment to clean and maintain
- Smaller system footprint

Available Options

- Level gauge/transmitter
- Temperature guage transmitter



- VFD and/or integrated
- Controls with HMI
- Pressure/Vacuum Rating
- Improved material and weld finish
- Rectangular manway or oversized manway with magnetic grate
- Stacked turbines for improved product turnover
- Proximity switch on manway for CIP
- Skidding with automated temperature, agitator and pump control
- Computational Fluid Dynamics (CFD) analysis

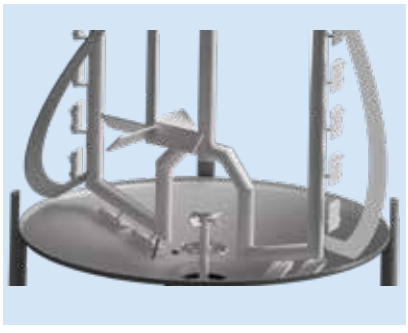
Standard and Available Options Matrix

TANK			DYNAMIC VISCOSITY (cPs)	DIMPLE JACKET	PITCHED BLADE TURBINE MIXER	SCRAPE SURFACE MIXER	PARABOLIC SWEEP BLADES	HIGH SHEAR MIXER
VOLUME (gal.)	DIAMETER (in.)	SIDEWALL (in.)						
60	26	30	1to1k	O	N/A	O	N/A	●
			1k to 5k	O	N/A	O	N/A	●
			5k to 20k	O	N/A	●	N/A	●
250	42	48	1to1k	O	N/A	O	N/A	●
			1k to 5k	O	N/A	O	N/A	●
			5k to 20k	O	N/A	●	●	●
500	52	60	1to1k	O	N/A	O	N/A	●
			1k to 5k	O	N/A	●	N/A	●
			5k to 20k	O	O	●	●	●
1000	69	60	1to1k	O	O	O	N/A	●
			1k to 5k	O	O	●	N/A	●
			5k to 20k	O	O	●	●	
2000	76	96	1to1k	O	O	O	N/A	●
			1k to 5k	O	O	●	●	●
			5k to 20k	O	O	●	●	●
4500	115	114	1to1k	O	O	O	N/A	●
			1k to 5k	O	O	●	●	●
			5k to 20k	O	O	●	●	●

● - Standard Design
O - Available Option











COUNT ON JBT TO HELP PROTECT YOUR INVESTMENT

JBT's greatest value in PRoCARE® services comes from preventing unexpected costs through smart, purposeful, and timely maintenance based on unmatched knowledge and expertise. PRoCARE service packages are offered as a maintenance agreement in various service levels, depending on your production and cost management requirements.

iOPS Smarter. Made Simpler.
PRoCARE

JBT LIQUID FOODS

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

OUR BRANDS

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