### Supplier Capabilities Spotlight

## Ampco Pumps Company

Manufacturing the most complete selection of sanitary pumps, mixers and blenders in the food processing industry.

### POSITIVE DISPLACEMENT -

ZP1, XP, ZP1+, ZP2, ZP3, ZP3A Aseptic, Twin Screw, AL, Remanufacturing, Premium Economy

The top selling and patented ZP3 pump offers enhanced materials and engineered benefits surpassing the inefficient designs of the past. ZP3 Maintenance saving features include:

- Front-loading seal
- Fully CIP-able superior hygienic design
- 304 stainless steel gearcase
- 3A and ATEX Certified and has passed the stringent EHEDG clean-ability certification process



Ampco recently introduced the patent-pending ZP1+, making the popular ZP1 style PD pump a more maintenance friendly front-loading design. No longer is there a need to disconnect the fluid end from piping for daily cleaning and dynamic O-ring replacement.

The new ZP3A Aseptic PD pump is based on the same maintenance friendly design of the standard ZP3. Offering standard ZP3 seals, a one piece cover gasket and the ZP3A is fully CIP-able.

# Ampco Pumps Company

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2045 W Mill Rd. Glendale, WI 53209 www.ampcopumps.com ISO 9001:2015 Certified

### CENTRIFUGAL -

AC, AC+, L Series, SP Series, M Series

Ampco's 3A Certified line of centrifugal pumps includes standard and heavy-duty, high pressure, self-priming and front-loading seals.



The Ampco AC+ offers an improved shaft design, the first significant improvement in the traditional "C Series" style of pump. The LF Series line-up offers a front-loading seal option for ease-of-maintenance.



### AMPCO APPLIED PRODUCTS -

POWDER-max, DRY-blend, SHEAR-blend, SIMPLE-blend, SBH & SBI, SHEAR-max, single and dual stage blender, JET-shear in-tank mixer

AAP brings an extensive selection of shear blenders and mixers that can be customized to each application. Our team of application engineers works closely with customers to select the right product for each process. AAP engineers will help you blend wet and dry ingredients, stabilize emulsions, enhance textures along with improving process efficiencies and reducing product loss.