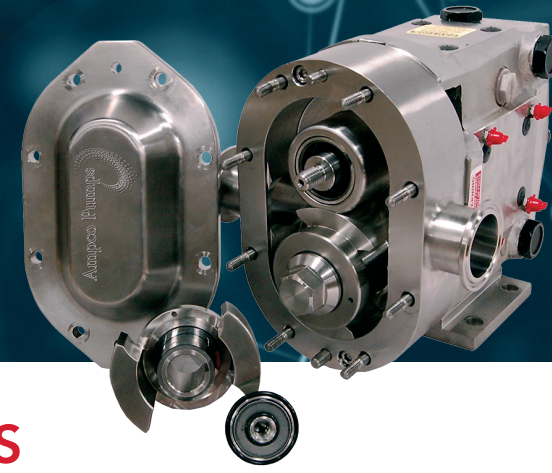


SANITARY POSITIVE DISPLACEMENT PUMPS



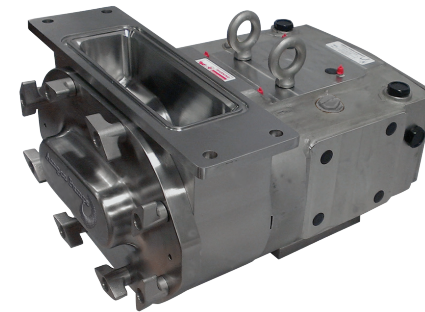
ZP3 SERIES PATENTED DESIGN, LESS DOWNTIME

- Stainless steel gear case included.
- Front-loading seals are located closer to the product flow, offering improved CIP-ability with no disassembly required.
- Front-loading seals allow for ease-of-maintenance and reduced service time. No need to disconnect the pump from piping.
- EHEDG Certified and in conformance with 3A Sanitary Standards and ATEX Directive.
- Free drain design improves CIP-ability while maintaining maximum pump efficiency.
- Elimination of dead zones in shaft bore improves cleanability and increases seal life.



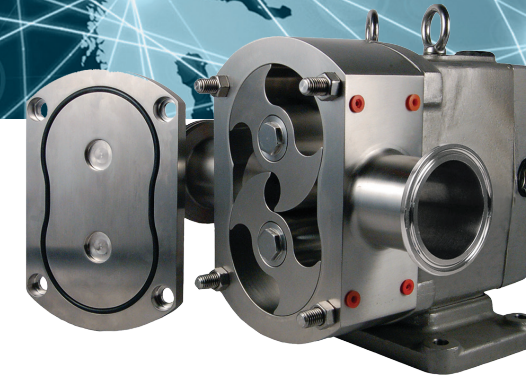
ZP1+ SERIES PATENTED DESIGN, EASY MAINTAINANCE

Upgrade to a ZP1+ and change o-ring seals without disconnecting the pump from the piping system. Stainless steel gear case.



ZP1/ZP2 SERIES

Includes a stainless steel gear case. Parts are 100% interchangeable with competing brands.



AL SERIES ROTARY LOBE PUMPS

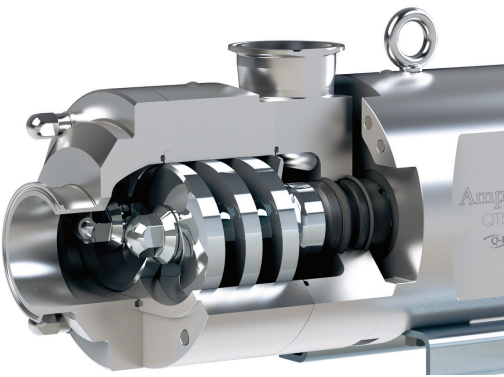
- Standard stainless steel gear case
- Up to 230 GPM
- Viscosities to 1,000,000 centipoise
- Front-loading seal, fully clean-in-place
- Competitively priced



QTS SERIES

Designed for gentle handling of soft solids and viscous products, the QTS has a virtually pulsation-free operation. With four models to choose from, the QTS can efficiently pump up to 1.5" (38mm) suspended solids while maintaining visual and particle integrity of the media.

- All stainless steel construction (316 fluid end)
- Viscosities up to 1,000,000 centipoise
- Reversible and dual-duty for process and CIP
- Handles up to 60% entrained air
- Max pressure 350 GPM/ 24 BAR



APPLICATIONS

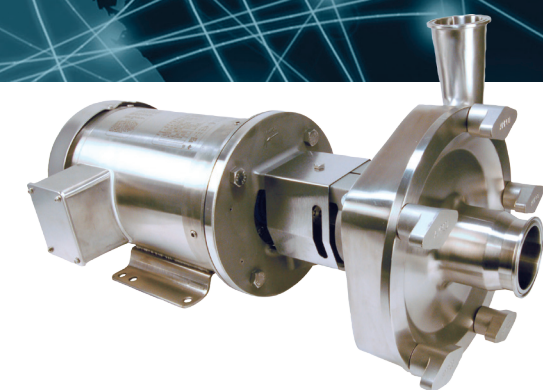
Dough, fats, fruit filling, icing, chocolate, cocoa butter, baby food, potato salad, relish, stews, butter, curds, soft cheese, yogurt, pet foods, sausage

SANITARY CENTRIFUGAL PUMPS



AC/AC+ SERIES ECONOMICAL PUMP

- 316L Stainless steel construction
- Stainless steel adapter
- Parts are 100% interchangeable with competing brands
- AC+ offers a unique shaft design
- One week delivery
- Economical favorite



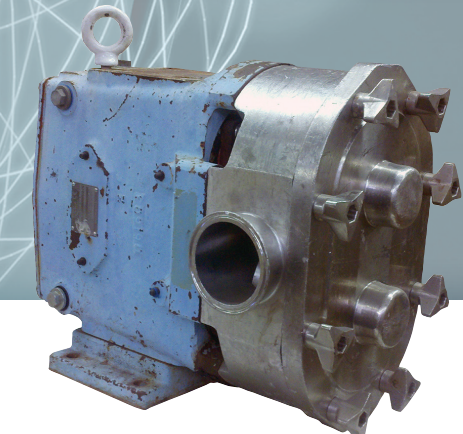
LC/LD/LF/LME/LH SERIES HIGH EFFICIENCY PUMP

- LC – Single internal seal
- LD – Double seal
- LF – Front-loading seal design easily converted to double seal
- LME – Metric version of the LF
- LH- High pressure pump, inlet pressure up to 600 PSI



SP SERIES LIQUID RING PUMP

- SP liquid ring pumps are ideally suited for CIP return applications and for handling products with entrained air
- Efficient option for emptying tanks and drums
- Perfect for shear sensitive products



PREMIUM ECONOMY PUMPS

Every PE pump is remanufactured and includes all new internal parts machined to new pump standards. Each pump is tested prior to shipping. Inventory is on the shelf ready to ship next day. Go to ampcopumps.com to see current inventory. Stock can vary daily - please call for detailed information.

Standard upgrades on all remanufactured pumps –

- 17-4 PH shafts – provides three times the tensile strength of 316
- Stainless steel bearing retainers – prevents corrosion
- Helical gears – increased load-carrying capacity and reduced noise
- Powder coat paint – better protection in a caustic environment and chip resistant

New pump performance for 25% less. Includes a full one-year factory warranty.

REMANUFACTURING

Remanufacture your existing Universal Series or ZP Series pump for a fraction of the cost of a new pump. Ampco offers remanufacturing in two convenient locations – Milwaukee, Wisconsin and Stockton, California. Two week turnaround, one-year same as new factory warranty. New pump performance for 30% less.



APPLICATIONS

Fruit juice, mash, wine, beer, corn syrup, sugar solution, caustics, enzyme cleaner, lotion, soap, shampoo, ice cream, buttermilk, whey, salad oil, cooking oil, cologne, mouthwash, pharmaceuticals, biotech

ROLEC DH



DESIGNED FOR SAFETY AND CONVENIENCE DURING HOP INDUCTION

- Three models available to meet the needs of all breweries
- The fully portable DH can be used on many fermenters and fits well in cramped cellars
- Not just for hops; use for spices, coffee, fruits and more
- Everything needed for pellet induction is contained on the ROLEC DH
- Gauges and sight glasses aid the user in monitoring induction and pressures
- All components are sanitary and CIP-able (no additional CIP pump is required)
- Improved aroma and flavor profile
- Faster tank turnover



Functional design under license of ROLEC PROZESS- UND BRAUTECHNIK GMBH, GERMANY, United States Patent no. 8,875,616

CB+ CRAFT BREW PUMP



Ampco's new CB+ features a sanitary internal seal design that keeps seal faces cooler and minimizes product buildup.

Developed specifically for the craft brewing industry, the CB+ Pump provides these advantages:

- The internal seal is submersed in product to promote cooling
- Pressure within the pump creates a higher closing force on seal faces to minimize product buildup
- Internal spring agitates wort solids to avoid pooling on seal face
- Conversion kits are available for competing C Series and AC+ pumps



CELLAR CART FOR BEER & CIP



- Equipped with AC+ Series pump
- 2 wheeled robust stainless steel cart
- NEMA 4X VFD
- Solid polypropylene wheels

WINE, MUST & YEAST CART

- 50' remote speed potentiometer
- 304 stainless steel gearcase
- Alloy 88 non-galling rotors
- 304 stainless steel cart
- NEMA 4X VFD
- 10" foam filled tires



BLENDERS & MIXERS



AC+ Dry Blenders

- Four models available
- Easy to operate
- All wetted components are 316L stainless steel
- Easily integrated into existing systems



SB Series

- SB – Perfect for inline mixing and sensitive applications
- SBH – High shear mixing, uniform batches
- SBI – Pump and blend in a single stage



Ampco Pumps Company

Ampco Pumps GmbH

AMPCO APPLIED PRODUCTS

Most Complete Line of Sanitary Pumps, Mixers, and Blenders in the World



THE AMPCO ADVANTAGE

Ampco Pumps Company offers the most complete line of centrifugal pumps, positive displacement pumps, dry blenders and powder mixers in the world.

DESIGN AND INNOVATION

- The patented ZP3 and ZP1+ are designed to offer easy maintenance and reduce processing down time.
- Many of Ampco's pumps and parts are 100% dimensionally hydraulically and part-for-part interchangeable with competing brands.

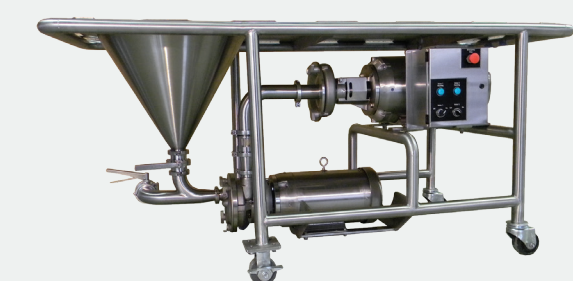
DEDICATION TO CUSTOMERS

- Ampco offers premium upgrades, including a free stainless steel gear case on each new positive displacement pump.
- Dedicated sales team and customer service staff
- The best delivery times in the industry
- Custom specifications are welcome
- AmpcoPumps.com provides technical information for distributor and customer success including a pump sizing program, product cross reference guide, manuals and literature.
- Ampco pumps are shipped globally through a growing distributor network.
- Manufactured, assembled, and tested in Glendale, WI since 1948

The Ampco Pumps inside sales team and application engineers are ready to assist with your next project. Visit ampcopumps.com for complete information on all of the Ampco products.

U.S.A.
(800.737.8671 / info@ampcopumps.com)

Europe & Asia
(+49 7276 5058515 / info@ampcopumps.de)



PM Powder Mixer

- Five models available
- Mixer set inline – no batch size limits
- CIP-able



PI Powder Inducer

- Five sizes available
- Removable 32Ra polished hopper
- Reduced processing times for adding dry ingredients to liquid
- 304 stainless steel cart



APPLICATIONS

Vegetable juice, coffee blends, flavor addition, salsa, pudding, chip dip, powdered egg, yogurt, eggnog, whey protein, toothpaste, lotion, shampoo, aspartame, dry milk, citric acid, honey, cough syrup, ointment, vitamin drink, coatings