

JAYGO
INCORPORATED

Vacuum Deaerators

ALLEN-BRADLEY
A ROCKWELL INTERNATIONAL COMPANY
**JAYGO VACUUM
DEAERATOR - JVD-24**



*For Continuous Automatic
Removal of Air and Other
Gases from Liquid, Viscous
and Pasty Products*



**Model JVD-30,
explosion-proof construction**

For continuous automatic removal of air and other gases from liquid, viscous and pasty products.

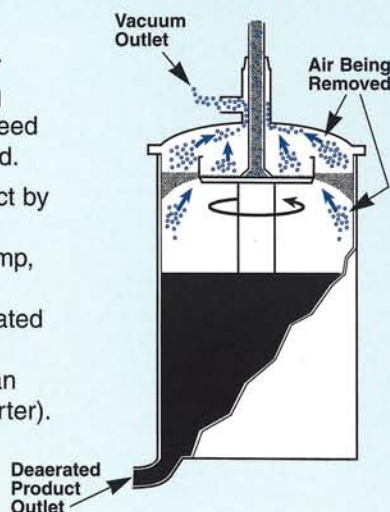
Processing of liquid products often incorporates air and unwanted gases into the product. These gases normally cause problems such as oxidation, discoloration, inconsistency and filling difficulties.

Jaygo's liquid deaeration plants have been developed to alleviate these problems by removing entrapped gases efficiently and economically.

Method of Operation

Product is fed to the vacuum container through a feed pipe in the lid. A dosing valve is used to regulate the material feed so that a thin film of product is obtained.

The deaerator is adapted to the product by selecting a suitable mesh size for the distributor screen. Using a vacuum pump, vacuum is created in the vessel. The operator can see the amount of deaerated product in the vessel through the sight glass. A discharge pump is driven by an infinitely adjustable motor (via AC inverter). Individual motors are controlled from a central control cabinet.



Efficient and Economical Designs for the Chemical, Food, and Pharmaceutical Industries.



Improve Product Quality...

- Eliminates coating problems.
- Greater chemical stability.
- Longer shelf life/prevention of oxidation.
- Enhanced product appearance and texture.
- Product color and clarity improved.
- Better accuracy in filling and reduction of packing volume.
- Improved overall product consistency.

Model JVD-18, complete with dissolved oxygen monitor and PLC control.

Applications

Food Industry

- Salad Dressing
- Ketchup
- Mustard
- Fruit Concentrates
- Baby Food
- Mayonnaise
- Frostings
- Creams

Chemical Industry

- Adhesives
- Detergents
- Slurries
- Paint Dispersions
- Ink Dispersions
- Plastics
- Oils
- Varnishes

Pharmaceutical Industry

- Ointments
- Lotions
- Creams
- Toothpaste
- Gels
- Emulsions

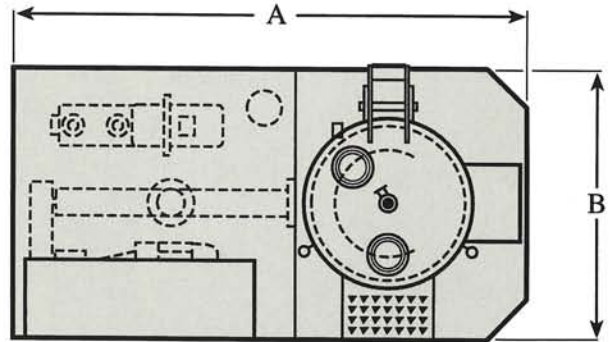




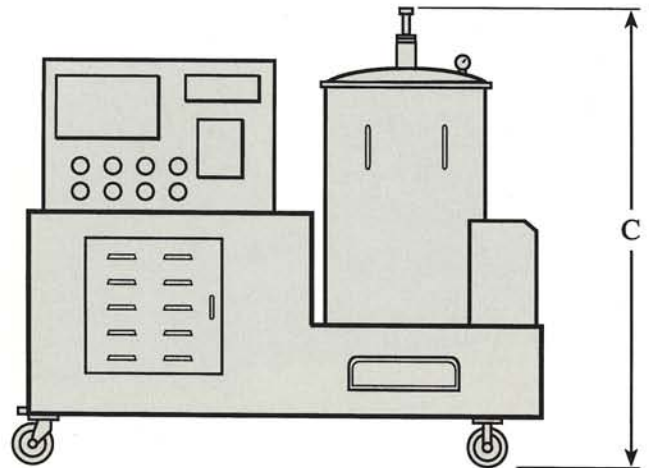
Vacuum Deaerators

Available Options

- Fully automated for "stand alone" operation.
- Explosion-proof construction.
- Speed of distributor plate infinitely adjustable.
- Special level control for sensitive products.
- Various vacuum systems available.
- Higher pressure discharge pump.
- Sanitary designs.
- Jacket for heating or cooling.
- Special materials of construction.
- Portable design/on casters



Sizes	Approximate Dimension			Capacity Throughput (Based on product viscosity)
	A	B	C	
JVD-18	62"	28"	68"	0.5-5 GPM
JVD-24	80"	42"	72"	3-10 GPM
JVD-30	86"	48"	84"	8-25 GPM
JVD-48	108"	66"	102"	20-50 GPM



Jaygo, Inc. manufactures and supplies various types of equipment for the Chemical, Food and Pharmaceutical Industries:

- | | | | |
|--|--------------------------------|-------------------------------|-----------------------|
| • Continuous high speed grinding mills | • High speed dispersers | • Conical Screw Blenders | • Liquid filters |
| • Heavy Duty low speed dispersers | • Filters/Dryers | • High speed turbulent mixers | • Grinding media |
| | • Sigma Blade Mixers/Extruders | • Reactors | • General fabrication |

Modern rest room facilities available at our plant to test your product on any of the above equipment.

Represented by:



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