The Boston Shearpump®

Reduced Shear Applications

Expect the Unexpected

Over the years many customers have approached us looking for answers to their unique processing needs. They are frequently looking to convert from a batch mixing or processing system to a continuous in-line system.

These customers wish to

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maintain a level of particulates or inclusions, yet achieve a thorough mix and/or a moderate particle size reduction. One Boston Shearpump customer was able to eliminate over 50% of their direct labor costs and increase their production 40% by converting from batch processing to in-line.

By utilizing our proprietary rotor/stator designs and often running at less than full motor speed, desired results can be obtained on applications previously considered unsuitable for high-shear in-line mixers.

Our compact, economical model BSP 24C is most

commonly installed for these applications. This sanitary, rugged unit is currently being used on a wide variety of reduced shear applications including *mashed potatoes, refried beans, salsa, and flavored bagel spreads*, as well as many other proprietary applications.

In addition to the efficiency benefits and high rate of return for which the Boston Shearpump is well known, many users have found that the BSP 24C produces a product with superior quality attributes such as mouthfeel, visual appeal and extended shelf life.

Processing Larger Volumes

Should the volume being processed be larger than the capacity of the 24C, the BSP 60-1 can process up to 5 times the volume of the 24C, with precise scale up. The 60-1 is currently in

use at a facility that is making up to 10,000 pounds an hour of prepared mashed potatoes.

Custom configurations of any Boston Shearpump can be created to suit your particular processing need. Contact us for a confidential consultation.

Applications Bulletin