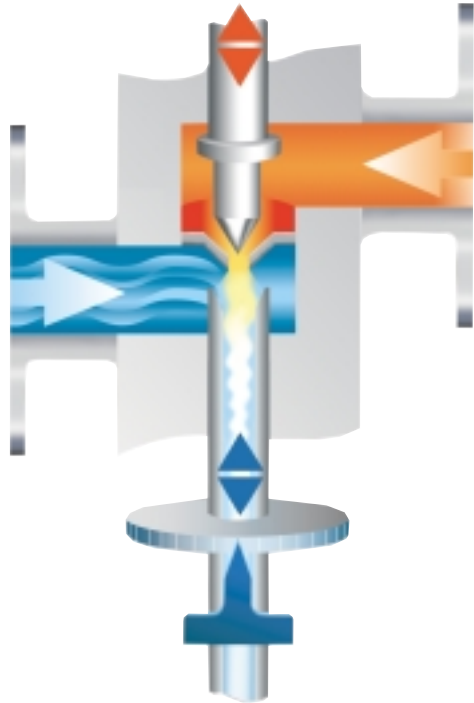
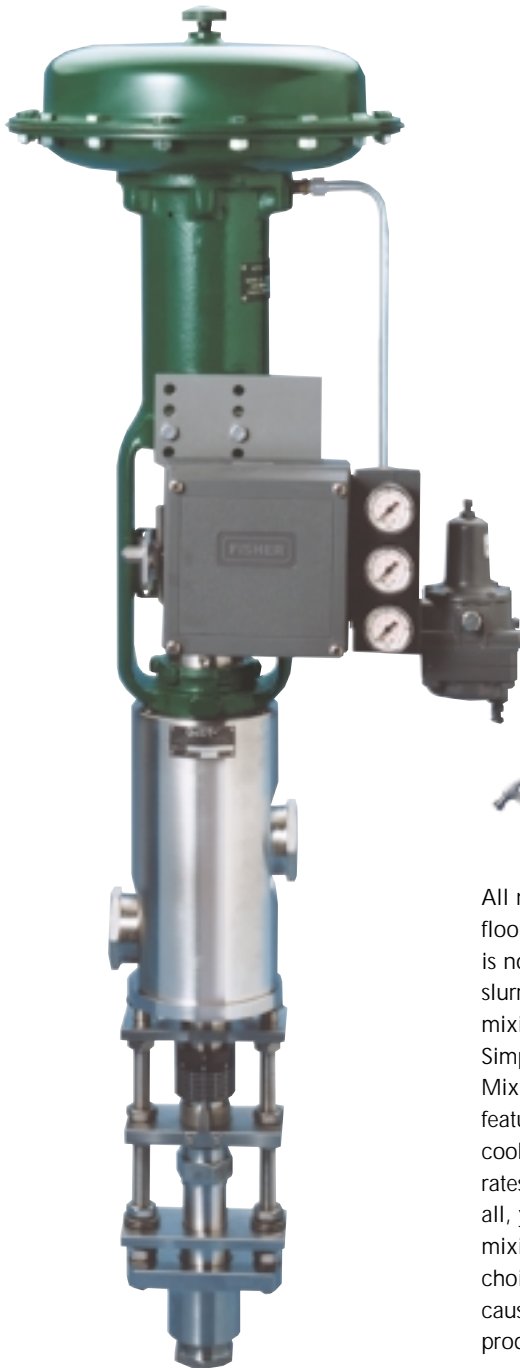




QJET DSI INC.

DUAL CONTROL MIXING JET COOKERS



**STOP HAMMERING.
KEEP COOKING.**

All mixing jet cookers are prone to ear-splitting, floor-shaking "steam hammering" if the mixing tube is not properly adjusted relative to steam flow and slurry feed. But only Q-JET cookers let you adjust the mixing tube to stop steam hammer, *while you cook*. Simply turn Q-JET's patented Micrometer-Adjustable Mixing Tube to the quietest setting, and carry on. This feature also makes it fast and easy to "dial in" Q-JET cookers for changes in slurry materials or production rates. To adjust other cookers, if they are adjustable at all, you must shut them down and manually adjust the mixing tube by trial and error. Which makes your choice simple. You can put up with system damage caused by steam hammering, or get the quiet, productive Mixing Jet Cookers from Q-JET.



ADJUSTABLE STEAM FLOW CONTROL

COLD SLURRY INLET

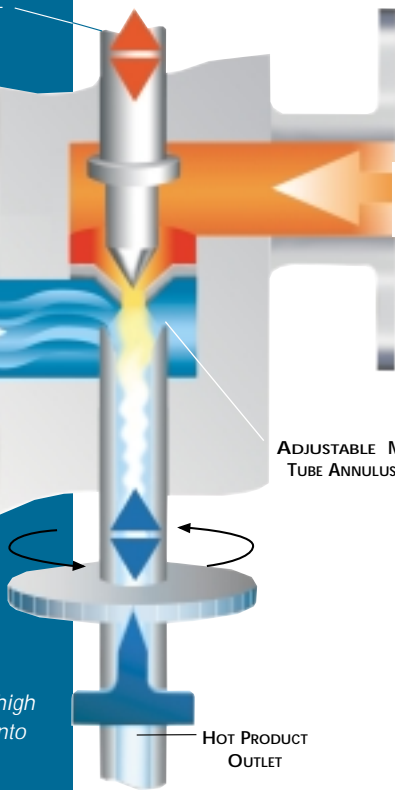
STEAM INLET

ADJUSTABLE MIXING TUBE ANNULUS GAP

HOT PRODUCT OUTLET

THE INSIDE STORY

At the annulus of the patented Q-JET Micrometer-Adjustable Mixing Tube, slurry combines with steam and accelerates to high velocity. As the granules pass into the mixing tube, they further accelerate, begin to disperse, hydrate, and expand. While passing through the mixing tube, the swollen granules undergo high shear-mixing, gel, hydrate, and pass out of the Q-JET Mixing Jet Cooker into a retention tube or vessel. Q-JET's technology applies well to cooking various products, with temperatures controlled to suit the process. While temperatures typically range from 190° to 325°F, temperature is not equipment-limited.



DESIGN BENEFITS OF Q-JET MIXING JET COOKERS

Q-JET Mixing Jet Cookers use precisely controlled direct steam injection to pressure-cook such slurries as starch, polyvinyl alcohol, and cellulose derivatives. Q-JET's patented Dual Dynamic Controls – a Linear Valve Stem Actuator and Micrometer- Adjustable Mixing Tube – facilitate in-process optimization of steam flow and slurry feed pressure to ensure quiet, hammer-free cooking and high output quality.

ADDITIONALLY:

- Standard mixing tube sizes from .75" to 8" with slurry flow rates of 0.5 to 800 GPM adapt Q-JET Mixing Jet Cookers to diverse processing needs.
- High-durability seals promote extended maintenance-free performance.
- 316 Stainless construction provides high reserve strength and corrosion resistance.
- Optional designs meet 3A Sanitary Standards.



Modular Process Cooking Skids Available

A PROVEN PERFORMER WITH:

- Starches and polyvinyl alcohols for wet-end, surface size and coating applications.
- Thermal-chemical conversions.
- High-shear / excess steam pasting of starch.
- Ground grain and mash for ethanol production.
- Processed foods and candies.

U.S. Patent No. 5820259, 5743638
Foreign Patents Applied For

ISO 9001 Certified



TUV Rheinland
of North America



RvC
Accreditation

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