

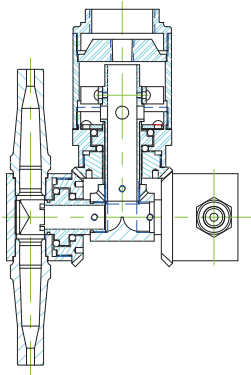
JUMBO 6

The Sellers® Jumbo 6 is a compact, lightweight, non-lubricated machine that offers unmatched flexibility and reliability for critical tank cleaning operations. It was designed to clean tanks to 30 feet in diameter where contamination from lubricants, compressed air, or copper alloys cannot be tolerated.

The unit is hydraulically operated through a fluid drive that provides rotational speed to assure optimum cleaning by power jet streams. No reduction gears are used. No lubrication is required.

Materials of construction used in the Sellers Jumbo 6 – stainless steel, and plastics – were selected to assure operation with the widest range of cleaning solutions.

Designed for use in CIP installations.



The most flexible, reliable tank cleaner available for breweries, dairies and other food industries, including CIP installations.

Specifications

Operating Pressure:	50-150 PSI (3.5-10.3 BAR)	Nozzle Orifice Diameter Options:	1/4 in (6.4 mm); 5/16 in (7.9 mm); 3/8 in (9.5 mm)
Flow Capacity:	50-110 GPM (189-416l/m)		
Max. Operating Temp:	250°F (121°C)	Approx. Weight:	11-3/4 lbs (5.3 kgs)
Tank Opening Size:	7-1/2 in (190 mm)	Materials:	Stainless Steel
Effective Cleaning Radius:	15 ft (4.5 m)		Food Grade Plastics
Pipe Connection:	1-1/2 in NPT	Overall Head Length:	10-1/4 in
		No. of Nozzles:	4

NOTE: High-temperature, all stainless versions to 500°F (260°C).