BKG® Mini Jet Cleaner

Remove Polymers and Compounds from Small Metallic Parts.

Specifically designed to remove all types of thermoplastic and many thermoset compounds from small metallic parts in a safe, efficient manner.

The BKG® Mini Jet is the smallest unit in the BKG® Jet Cleaner Product Line. It utilizes heat and vacuum to effect vaporization. In most cases, complete thermoplastic removal is accomplished within 90-120 minutes at an operating temperature range between 427°C and 482°C (800°F and 900°F) and a vacuum of 635mm (25") of mercury. The unit is a free standing console model and can be easily installed in any area that has water supply, water drain and electrical power facilities available.

Features and Benefits

Features

- Suitable for cleaning BKG[®] Flex Discs
- Suitable for cleaning BKG[®] Die Plates

Benefits

- Capable of removing most polymeric materials
- Fast cleaning cycle
- Simple operation
- Reliable and maintenance-free operation
- Gentle cleaning extends part life
- Operator safety
- Energy-saving operation
- Labor saving
- FEP OPTIONAL UNIT AVAILABLE



Operation

Cleaning is totally automatic.

The operator places the hardware into the chamber, sets the cleaning cycle, and walks away. At the end of the cleaning cycle, the Mini Jet automatically depressurizes the chamber, closes the water solenoid valve, and shuts off the vacuum pump. The operator now simply removes the cleaned part, checks and cleans the traps, if necessary, and the unit is ready for another cycle.

Safety

Since cleaning takes place under vacuum, combustion does not occur. This feature provides a high degree of operator safety and the parts are equally protected from excessive or localized high temperatures, ensuring freedom from annealing and stress cracking.

Environment

Using no media, the BKG® Mini Jet cleans in a reduced oxygen environment where combustion cannot occur. Environmental emissions are extremely low, and for most applications, additional pollution control devices are not required.



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Basic Unit Size h x d x w	1025mm x 725mm x 900mm (41" x 29" x 36")			
Maximum Unit Size h x d x w	1600mm x 750mm x 950mm (63" x 30" x 38")			
Unit Weight	198 kg (440 lbs)			
Chamber Working Dimensions	241mm x 317mm (Ø 9.5" x 12"deep)			
Electrical	460 VAC standard			
Controls	1.5 kW standard			
Electric Motor	1.5 HP, 1800 rpm, 60 cycles			
Electric Heater	6 kW			
Water Vacuum Pump	7.6 l/m (2 gpm) water			
Water Drain	51mm (2") tubing			
Vent Exhaust	51mm (2") tubing			



NOTE: All dimensions and data are approximate. Inquire about other Jet Cleaners for large metal parts and extruder screws.

The BKG® Mini Jet Cleaner is a top loading design supplied with all components prewired and plumbed ready for customer's utility connections. It consists of the following:

Heating Chamber

- Internally and externally insulated
- Heating element with thermocouple
- Hinged cover with high temperature seal
- Sturdy metal parts basket
- Polymer collection cone

Swing Open Heat Shield

The swing open heat shield enclosing heat chamber cover provides operator protection.

Water Ring Vacuum Pump

The water-ring vacuum pump with integral open drip proof motor.

Primary Trap

The primary trap located in the heating chamber, collects any melted resin. Includes removable stainless steel collection pan.

Secondary Trap

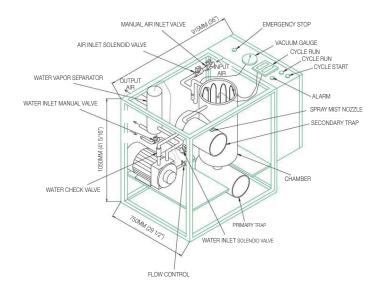
The secondary trap located in the vacuum line, collects condensable vapors within a stainless steel collection pan by means of a watermist scrubber.

Water Vapor Separator

The water vapor separator is positioned in the vacuum pump exhaust line. It directs the water to drain and vapors to atmosphere.

Other

Unit plumbed with water and vent solenoid valves and necessary regulating valves.





BKG® Mini Jet Cleaner Oven Control

The new oven control for BKG® Jet Cleaners provides improved configuration options and recipe management for an optimized and more convenient operation.

Advantages

- Uncomplicated and faster control through intuitive, graphical touch display
- Fast intervention and process adjustment is possible with rapid detection of errors and incidents displayed, through error message complete
 with component identification and description
- Optimize future cleaning cycles through error documentation and identification of reoccuring errors and subsequent possible value adjustment
- Easy and convenient monitoring through continuous display of nominal and actual values during entire cleaning cycle
- Efficient and convenient recipe administration through storage capacity of up to 50 cleaning recipes, with copy and customize function, easy recipe optimization and recipe managment with name assignment
- Easy reset to other languages and the possibility of language extension

