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In the modern flour mill precision data collection is essential to automate the labour-intensive stock reconciliation needs of an efficiently run mill. This means as a miller you need to accurately record all material movements in the mill, from wheat intake right through the process to flour outloading. The **APW SERIES In-process weighers** represent your best route to the necessary precision to realise enhanced operating profits. Their innovative design ensures that weighing accuracy in the mill is not compromised whatever the product being monitored, extracted, controlled or totalised.

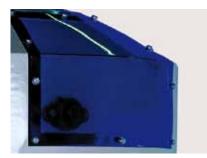
Features and benefits

- Four weigh hopper capacities to cover the full range of milling throughputs
- Design suitable for all grain milling and associated products
- Single position catch gate or two-position feed gate versions available
- Integral air balancing system enabling the weigher to be discharged via most rotary seals into positive pneumatic conveying systems without significant loss of weighing accuracy
- Three high accuracy loadcells provide fast stabilisation times for optimum throughputs and accuracy
- Designed to minimise product build up on internal surfaces
- Advanced digital technology ensuring rapid weight stabilisation and being unaffected by off center loading

- In-built state-of-the-art programmable controller
- Oil free pneumatics and sealed for life bearings
- Highly integrated microelectronic design to minimise hardware components
- Capable of free standing operation, but can be interfaced with any mill control system
- For use in Hazardous areas the machines can be equipped with components that correspond to the european directives ATEX
- Existing single point weighing APW units can be retrofitted with a 3 loadcell hopper giving an increased capacity and converting the scale to ATEX where needed

Technical data

| Weigh hopper capacity: | 1.4 cu. ft. (401), 2.8 cu. ft. (801), 4.2 cu. ft. (1201), |
|--------------------------|---|
| | 6 cu. ft. (170l) |
| Static accuracy: | ± 0.1 % |
| Pneumatic requirements: | Up to 3.2 scfm @ 90 NL/min @ 6 bars g |
| Electrical requirements: | 3 AC / 460 V / 50 Hz |
| Operating temperature: | +5°C to +40°C |



Safely enclosed oil free pneumatic control valves



Easy to use calibration point for fast and accurate calibration



Throughput*

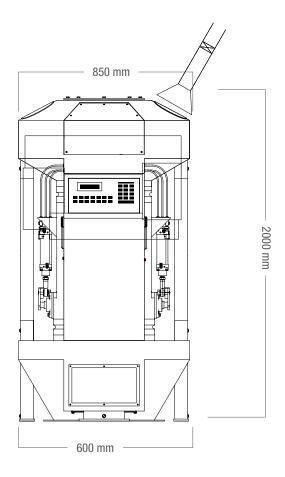
Throughput of APW in Tonnes per Hour $-\!-$

| | Density kg/m3 | 40 litre | | 120 litre | . 170 litre |
|-------------|---------------|----------|------|-----------|-------------|
| Wheat: | | 14.5 | | . 40.0 | 50.0 |
| Flour: | | 10.5 | | . 25.0 | . 30.0 |
| Wheatfeed: | | 7.0 | 13.5 | . 18.0 | . 22.0 |
| Screenings: | | | 10.0 | . 13.5 | . 17.0 |
| Bran: | 200 | 2.8 | | . 7.5 | . 9.0 |
| Light Bran: | 160 | | | . 5.8 | . 7.0 |

* The above throughputs are maximum values and are adjustable either by timing control of the controller or mechanical setting of the gate opening.

Typical layout

Model with 120I weigh hopper capacity**



 ** The height of the scales for 40l is 1350 mm, 80l is 1600 mm and 120l/170l is 2000 mm

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