

OA SERIES Gravimetric Auger Blender

Technical Specifications

OA Series Gravimetric Batch Blending System features precision auger metering of all ingredients. They should be used if more than one regrind is required or when difficult and hard-to-meter materials will be used.

Each OA blender features machined metering augers, precision load cells, cast aluminum feed auger assemblies and heavy-duty industrial design. The OA Series offers superior batch control and reliable feeding of difficult materials.

Features

Standard Features

• PLC-Based control system with color touch-screen interface. English or metric display, 8' cable, serial printer port, and 3 entry modes:

1. Percentage recipe entry–Ingredients metered as a percentage of the batch

2. 8-component "EZ" mode recipe entry–color and additives metered as a percentage of the virgin

3. "Parts" mode ratio recipe entry (i.e. 500:1)

- Precision auger feeding of all materials with constant speed AC gearmotor. Variable speed DC is optional
- "HC" mixer design promotes homogeneity (012 & 060)
- Precision .02% span-accurate offset cantilever load cell
- Convenient compressed air clean-out hose with blowoff tool
- Drain tube below each feeder housing for quick draining
- Target versus actual set point verification
- Safety-interlocked access that shuts off both air supply and electricity if blender is opened
- Alarm output
- Hopper lids arranged for AEC receivers and loaders

Optional Features

- 12" high extension for major ingredient hoppers
- SCR variable-speed DC drive motor in lieu of standard constant-speed AC motor
- Material shut-off gates above feeder housing
- Mezzanine, drum-fill, or gaylord-fill blender stands
- Stainless steel material supply hoppers
- Agitated straight wall regrind hopper with gear motor
- Low-level solid-state proximity sensor for each supply hopper
- Low-profile drawer magnet (3 bar)
- Vacuum take-off boxes mounted below the floor stand
- Premium aluminum spool mounting flange with drain port, $8^{\prime\prime} \ x \ 8^{\prime\prime}$ square
- Clean-out doors in spun material supply hoppers, including safety grate or lock-out safety switch





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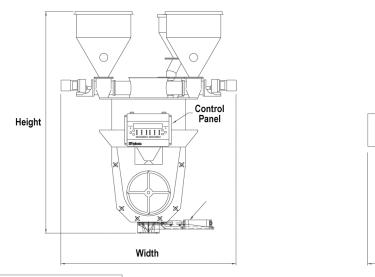
Optional Stands

Mezzanine-mount, drum-fill and gaylord-fill blender stands are available with pneumatic slide gate and controls. The mezzaninemount stand is 14" high with a 4" OD tube stub for gravity feed. The drum-fill stand is 42" high, and the gaylord-fill stand is 56" high. Off-line floor stands are supplied without pneumatic slide gate, with either 1.9 cu. ft. or 3.5 cu. ft. surge hopper (vacuum take-off box not included). A pneumatic slide gate below the mixer with controls is required for off-line floor mount, or for use with customer-supplied stand or special configurations.

Electrical Options

- 10" color touch-screen in lieu of standard
- Additional touch-screen interface for remote control of blender, with 8 ft. (2.4 m) cable
- 50 ft. (15 m) cable in lieu of standard 8 ft.
- Parallel printer adapter and 6 ft. (1.8 m) cable
- Ethernet module for remote communication
- A3 communication software and Allen-Bradley RSLinx software for unlimited number of new blenders
- 220 V operation (includes CE compliance) 24 volt controls and 220 V mixer motor

Product Diagrams



Specifications

Model	Max blending rate, lbs./hr (kg/hr)	Number of materials blended	Supply hopper cap. cu. ft. (l)	Weigh hopper cap. cu. ft. (l)	Typical batch size, lbs. (kg)
OA-002	100 (45)	2-4	0.2 (5)	0.10 (2.8)	3 (1.4)
OA-012	400 (180)	2-6	0.9 (25)	0.17 (4.8)	5 (2.2)
OA-060	3000 (1360)	2-6	2.0 (56)	1.4 (39)	30 (13)

Depth

Model	Mixer capacity, lbs. (kg)	Mixer motor size, HP (kW)	Load cell capacity, lbs. (kg)	Material discharge, in. (mm) dia.	Max. Rate lbs/hr (kgs/hr)
OA-002	6 (2.7)	1/6 (0.125)	2 @ 4.4 (2)	2 (76)	100 (45)
OA-012	40 (18)	0.5 (0.373)	1 @ 22 (10)	3 (76)	400 (180)
OA-060	75 (34)	1 (0.746)	1 @ 66 (30)	4 (101)	3000 (1360)

Model	Machine weight, Ibs. (kg)	Shipping weight, Ibs. (kg)	Width, in.	Depth, in.	Height, in.
OA-002	145 (66)	200 (91)	38	31	33
OA-012	400 (182)	600 (273)	58	33	46
OA-060	800 (364)	1000 (456)	64	40	77

