BLEND AND RECLAIM

OA SERIES GRAVIMETRIC AUGER BLENDERS

The 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.

OA-012 Blender
(with standard "HC" style mixer)

STANDARD FEATURES

- *Allen-Bradley PLC-based control system with PanelView touch-screen interface, English or metric display, 8' cable, serial printer port, and 3 entry modes:*

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

  8-component "EZ" mode recipe entry: Color and additives metered as a percentage of the virgin.

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

- *Spun material supply hoppers*
- *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*
- *Machine-mount standard; optional aluminum spool mounting flange with drain port is available*
- *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 SRC receivers and loaders (Standard cutout for non-AEC loaders at no charge if drawings are provided.)*

OPTIONAL FEATURES

- *12" high extension for major ingredient hoppers*
- *SCR variable-speed DC drive motor in lieu of standard constant-speed AC motor*
- *Material shutoff slide 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 (not available on OA-002)*
- *Powder feeder for most powder additives, including calcium carbonate, sodium bicarbonate, etc.*
- *Low-level solid-state proximity sensor for each supply hopper without alarm panel (alarm functions and indicators are included in the PLC Controller)*
- *Low-profile drawer magnet (3 bar)*
- *Vacuum take-off boxes mounted below the floor stand, 1.5", 2", 2.5", or 3" OD, 1 position (FCO type, mild steel) 2,3,4 position (aluminum)*
- *Standard mixer in lieu of HC style mixer*
- *Premium aluminum spool mounting flange with drain port, 8" x 8" square*
- *Clean-out doors in spun material supply hoppers, including safety grate or lock-out safety switch*

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SPECIFICATIONS

	OA-002	OA-012	OA-060
Max blending rate, lbs./hr (kg/hr)	100 (45)	400 (180)	3000 (1360)
Number of materials blended	2-4	2-6	2-6
Supply hopper cap., cu. ft. (l)	0.2 (5)	0.9 (25)	2.0 (56)
Weigh hopper cap. cu. ft. (l)	0.10 (2.8)	0.17 (4.8)	1.4 (39)
Typical batch size, lbs. (kg)	3 (1.4)	5 (2.2)	30 (13)
Mixer capacity, lbs. (kg)	6 (2.7)	40 (18)	75 (34)
Mixer motor size, HP (kW)	1/6 (0.125)	0.5 (0.373)	1 (0.746)
Load cell capacity, lbs (kg)	2 @ 4.4 (2)	1 @ 22 (10)	1 @ 66 (30)
Material discharge, in. (mm) dia.	3 (76)	3 (76)	4 (101)
Machine weight, lbs. (kg)	145 (66)	400 (182)	800 (364)
Shipping weight, lbs. (kg)	200 (91)	600 (273)	1000 (455)

IMPORTANT INFORMATION CONCERNING MAX. BLENDING RATE LISTED

Standard maximum blending rate is based on a 3-component blend running 80% virgin, 18% regrind (free-flowing) or second virgin, and 2% color.

Recipes with more than 50% regrind will significantly reduce the throughput and minor ingredient accuracy of the blender. Consult factory for acceptable min. and max. recipes when regrinds will be used at more than 30%.

Rates are based on dry, free-flowing virgin pellets with a bulk density of 35 lbs./cu. ft. Rates will vary as a result of the number of blender components, the materials, and the recipe(s) used. Consult the factory for guaranteed rates.

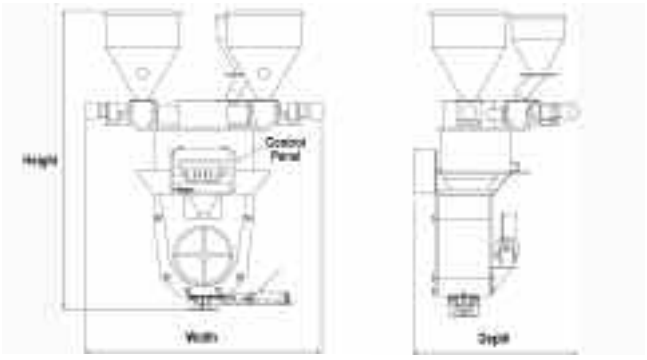
Material samples are required for testing prior to shipment for guaranteed rates. Consult the AEC Sales Department for shipping instructions and for the amounts of each material to send for testing. A test request form must be submitted, and typical amounts of material required for small blenders are 300 lbs. for major ingredients and 30 lbs. for minor ingredients.

OPTIONAL BLENDER STANDS

Mezzanine-mount, drum-fill and gaylord-fill blender stands are available with pneumatic slide gate and controls. The mezzanine-mount 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.

DIMENSIONS



Model	Max. Rate lbs/hr	Max. Rate kgs/hr	Width	Depth	Height
OA-002	100	45	38"	31"	33"
OA-012	400	180	58"	33"	46"
OA-060	3000	1360	64"	40"	77"

ELECTRICAL OPTIONS

- PanelView 1000 (10" color touch-screen) in lieu of standard PanelView 550
- 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 A-B blenders
- 220 V operation (includes CE compliance) 24 volt controls and 220 V mixer motor

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