

PROVIDING SOLUTIONS, NOT JUST EQUIPMENT



**OA-012
GRAVIMETRIC
BATCH BLENDER**

OA SERIES GRAVIMETRIC BLENDER

The OA Series gravimetric batch blending system features precision auger metering of all ingredients and should be used for regrind, powder and difficult or hard-to-meter materials.

HOW IT WORKS

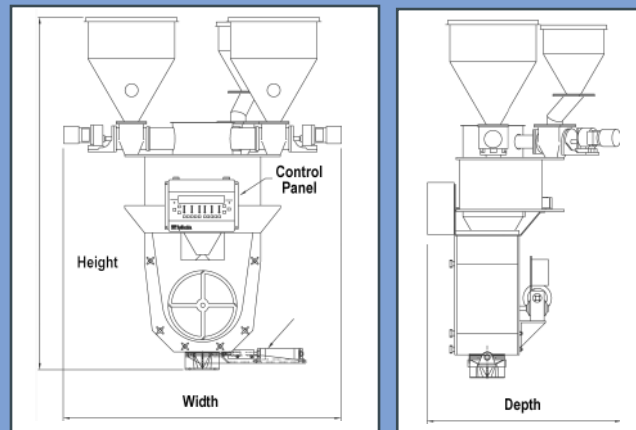
Key in a recipe and start the unit. Operating parameters are preset. When the level in the mixer drops below the level switch, the weigh hopper will zero. Each ingredient is then accurately metered and weighed. When the weighed batch is complete, all ingredients are discharged into the mixer.

FEATURES

- Easy material clean-out and changeover
- Precision 1/10% of span offset cantilevered load cells
- Cast aluminum feed auger assemblies with stainless steel augers
- Spun material supply hoppers with sight-glass
- "HC" style mixer with removable polycarbonate door
- Adjustable mixing time

ADVANTAGES

- Superior batch control up to 1/10 of 1% accuracy for each blended component
- Consistent feeding of difficult materials



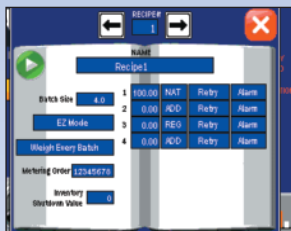
Model	Max. Rate lbs/hr	Max. Rate kgs/hr	Width	Depth	Height
OA-002	100	45	38"	31"	33"
OA-012	400	180	58"	33"	46"
OA-060	3000	1360	64"	40"	77"

INTEGRATED BLENDING CONTROL SYSTEM AND OFF-THE-SHELF CONTROLS WITH PROVEN RELIABILITY, USER-FRIENDLY MENU DRIVEN INTERFACE

AEC's new Red Lion color touch-screen display provides state-of-the-art process control right at your fingertips. Operator-friendly controls simplify operation, store up to 100 recipes and provide unmatched metering accuracy for up to six ingredients. The color touch-screen displays user-friendly, menu-driven interface screens for complete control and monitoring of any batch blending operation. A serial printer port is included and an optional Ethernet port is available.



Programmable entry screens for all three recipe modes (up to six components)



Easy to store and update recipe book with storage for up to 100 recipes.

FEATURES

- 8' (3m) cable
- Serial printer port
- CompactFlash port & card for recipe book management, data logging and program updating
- Built in Ethernet port on Display. Built in web server allowing you to view and control the blender from any web enabled device such as your smart phone, smart pad, or computer
- "On-the-fly" language changing
- 100 recipe storage book
- Alarm light and audible alarm
- Optional Ethernet port
- Optional USB jump drive port
- Three types of recipe entry formats are available to the operator:
 - "EZ" mode meters color and additives as a percentage of the virgin material (most common in injection molding)
 - "Percentage" mode meters all ingredients as a percentage of the overall batch (most common in extrusion and blow molding)
 - "Parts" mode allows for ratio recipe entry (e.g., 50:1)

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AEC is committed to a continuing program of product improvement. Specifications, appearances and dimensions are subject to change without notice.
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