



HydReclaim  
Whitlock

PROVIDING SOLUTIONS, NOT JUST EQUIPMENT



OA-012  
GRAVIMETRIC  
BATCH 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.

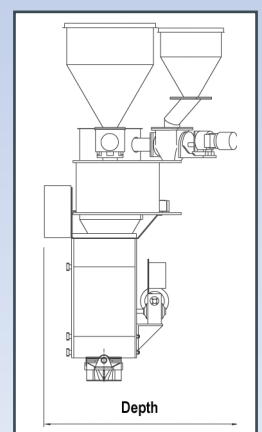
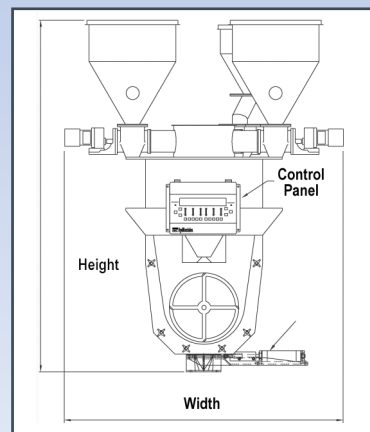
Model	Max. Rate lbs/hr	Max. Rate kgs/hr	Width	Depth	Height
OA-002	100	45	38"	31"	33"
OA-012	400	180	58"	33"	46"
OA-060	3000	1360	64"	40"	77"

### 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



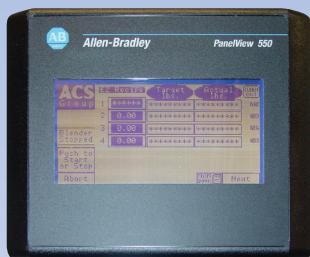
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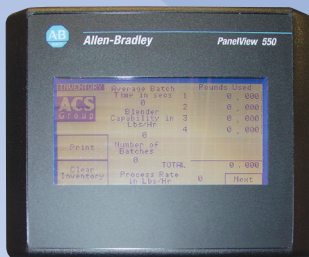


## INTEGRATED BLENDING CONTROL SYSTEM OFF-THE-SHELF CONTROL WITH PROVEN RELIABILITY USER-FRIENDLY, MENU DRIVEN INTERFACE

AEC's new Allen-Bradley PLC-based blender controller provides state-of-the-art process control at your fingertips. Operator-friendly controls simplify operation, store up to 20 recipes and provide unmatched metering accuracy for up to six ingredients, especially below 2%. The PanelView 550 touch-screen interface 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)



Real time display of process rate and material usage of each ingredient

### FEATURES

- Touch-screen interface in a remote-mount NEMA 12 (IP 54) enclosure
- Two screens allow total control and monitoring of the blending process
- Constant display of actual material used
- Load cell signal conditioning technology improves reliability and is unaffected by electrical noise
- Redesigned pneumatic and electrical systems improve metering accuracy and blender rate
- Electrical panel meets applicable specifications, with 220 volt operation and CE declaration available
- Integral alarm light and horn indicates material feed problems
- Ethernet module available for off-line monitoring, control, and remote troubleshooting
- Patent pending
- 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)

[www.aecinternet.com](http://www.aecinternet.com)  
[aecweb@corpemail.com](mailto:aecweb@corpemail.com)

AEC is committed to a continuing program of product improvement. Specifications, appearances and dimensions are subject to change without notice.  
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## OA SERIES GRAVIMETRIC AUGER BLENDERS



Global Headquarters:

**AEC Schaumburg**  
1100 E. Woodfield Rd #588  
Schaumburg, IL 60173  
Tel: +1 847 273 7800  
Fax: +1 847 273 7804

**AEC New Berlin**  
2900 S. 160th Street  
New Berlin, WI 53151  
Tel: +1 262 641 8610  
Fax: +1 262 641 8651

**AEC Suzhou**  
109 Xingpu Road SIP  
Suzhou, China 215126  
Tel: +86 512 8717 1919  
Fax: +86 512 8717 1916

**AEC Warsaw**  
ul. Działkowa 115  
02-234 Warszawa  
Tel: + 48 22 390 9720  
Fax: + 48 22 390 9724

**AEC India**  
Regus, level 2, Connaught Place  
Bund Garden Road, Pune 41100, India  
Tel: +91 20 4014 7575/40147615  
Fax: +91 93 7115 4045

