

SGA SERIES Gravimetric Auger Blender

Technical Specifications

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

Features

Standard Features

- PLC-based control system with 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)
- Spun material supply hoppers
- Precision auger feeding of all materials with constant speed AC gearmotor. Variable speed is optional
- 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 guick 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 Sterling 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 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
- 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





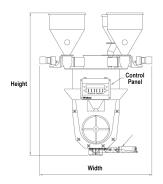
Maximum Blending

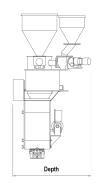
Standard maximum blending rate is based on a 3-component blend running 80% virgin, 18% regrind (free-flowing) or second virgin, and 2% color.

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 your Sales representative 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 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.

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

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)
SGA-002	100 (45)	2-4	0.2 (5)	0.10 (2.8)	3 (1.4)
SGA-012	400 (180)	2-6	0.9 (25)	0.17 (4.8)	5 (2.2)
SGA-060	3000 (1360)	2-6	2.0 (56)	1.4 (39)	30 (13)

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

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