

Operator-friendly pendant style touch-screen interface.

## BATCH GRAVIMETRIC BLENDERS FOR MOST FREE FLOWING MATERIALS

Sterling's gravimetric batch weigh blenders provide precise blends of up to 8 free flowing components. The blenders operate on a "gain-in-weight" principle, where each component is metered into a "batch hopper" using a diamond gate metering device. With this system, each pellet of material is weighed with precision load cells to ensure a highly accurate blend.

To provide a homogeneous blend, an integral bi-directional mix chamber is incorporated into the base of the blender. Large access doors (and optional drain spouts) are provided to allow fast, easy material changes.

The advanced SGBD controller offers three recipe input modes: "quick set" as well as "percentage mode" and "parts mode." The operator-friendly controller includes full blender control diagnostics and storage for up to 50 recipes.

### Features

- Dual precision cantilever load cells are precise to 0.02%
- The diamond slide gate features a proportional cross section to accurately dispense the material at any gate position
- Adjustable stroke-limiting restrictors ensure accurate metering of minor ingredients
- Oversized square regrind gate on hopper #3 aids flow of regrind material (most models)
- Stainless steel weigh hopper, metering, weighing, and mixing components
- Safety interlocks shut off air and electricity if blender is opened

### Options

- Low-level proximity sensors for supply hoppers
- Hopper drain tubes with slide gate for quick cleanout
- Removable hoppers for quick color changes
- Regrind auger metering with agitated straight wall hopper
- Ethernet port/module for remote communication
- Blender stands with slidegates
- Low profile drawer-magnet (3-bar)
- Remote networking blender control and data acquisition software

# SGBD SERIES

## Gravimetric Blender



Optional remote networking blender control and data acquisition software links blenders to your PC.

### SGBD State-of-the-Art Controller

- Pendant style touch-screen remote mount interface
- Stores up to 50 recipes
- Serial printer port
- Quick-disconnect plug for easy removal
- Three types of recipe entry modes:
  - Quick Set: Ingredients are metered as a percentage of the virgin material
  - Percentage mode: Ingredients are metered as a percentage of the overall batch
  - Parts mode: Ingredients are metered as ratios (e.g 500:1)
- Inventory accumulation for all ingredients and blended materials
- Displays actual operating percentages and average blending rate
- Integral alarm strobe and horn
- Optional Ethernet capability



### Heavy-Duty Modular Construction

- Integral one piece frame with removable metering components, weigh hopper, mixer drawer, and mixer agitator
- Heavy-duty slide gates with case hardened stainless steel components (most models)



### Industrial Mixing Chamber

- Efficient design ensures homogenous bi-directional mixing of all components
- Removable mixer drawer with fully welded front seam and hinged access door
- Removable keyed stainless steel mixer agitator



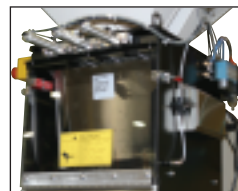
### Continuous Material Flow

- Oversized slide gate on hopper #3 aids flow of regrind material
- Adjustable slide gate stroke limiters provided for accurate metering of minor ingredients
- Oversized weigh hopper with full dump bottom door for larger regrind percentages



### Easy Material Cleanup

- Powder coated inside and out, supply hoppers provide easy wipe down surfaces and eliminates rusting
- Machined polycarbonate access doors with push-to-close latches



### Safety and Control

- Safety-interlocked access system shuts off air and electricity if mixer door is opened
- Heavy-duty industrial mixing motor with thermally protected interrupt
- Multiple recipe entry modes for simplicity of control and operation

