

OL SERIES CONTINUOUS-LOSS-IN-WEIGHT BLENDERS



The OL Series is designed for continuous extrusion applications. The OL Series offers the most homogeneous blend available versus common batch-type blenders or mixers. Only the material weigh hoppers are mounted on precision load cells, eliminating the weight and vibration of the metering auger and motor assemblies.

The ACS • Walton/Stout Control System automatically adjusts individual ingredient feeders to match the learned extruder rate at the exact

ratio required. The OL Series lower mass flow weigh hopper learns the exact extruder rate, continuously sending the information to the control system, and automatically adjusts the upper material feed rates to match the learned extruder rate to maintain a consistent ingredient ratio.

The mass flow weigh hopper design eliminates funneling and assures consistent, accurate flow of all free-flowing materials.

Loss-In-Weight Operation

Meter Components In Terms Of Extruder Rate

Accuracy Defined In Terms Of Component Set Point

Material Flow Is Continuous — All Ingredients Metered Simultaneously

Rate Information Is Very Accurate

Mechanical Features

- Control system automatically adjusts individual ingredient feeders to match learned extruder rate at the exact ratio required
- Upper material supply hoppers include conical reload valves, which allow loading system to operate independently of the blender
- Cast aluminum feeder housings with drains
- MagneTek variable frequency drive (VFD) system with inverter duty (brushless) AC motors; provide precision auger metering with greater recipe ranges compared to traditional DC drives
- Precision 1/10% of span accurate cantilevered load cells for a very accurate weighing system

ACS Group • Walton/Stout is committed to a continuing program of product improvement. Dimensions are subject to change without notice.

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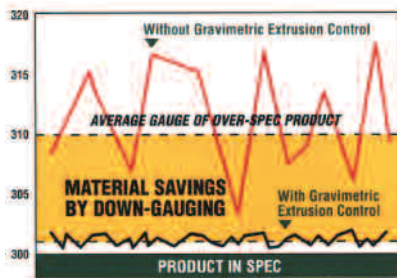
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The OL Series Continuous Gravimetric Blender allows metering on a continuous basis from two to seven materials at a metered rate that provides a consistent blend that follows the extruder rate.

Benefits of OL Series Blenders

- Continuous gravimetric blenders respond quickly to changes in the recipe or extruder speed “on-the-fly”
- Most homogeneous blend available
- More consistent product quality:
 - Ingredients are homogeneously dispersed throughout the blend mixture, assuring a more consistent product cross section
 - Continuous blending eliminates surge or starvation of material at the extruder screw
- Reduced resin consumption:
 - Elimination of overfeeding to maintain minimum product specification reduces resin consumption, which results in higher line yields and increased profitability



Control Features

- Closed loop control
- LCD display with touch pad control and interface with menu-driven format
- NEMA-rated motor drive panel with window
- RS-485 communications port and parallel printer port
- Recipe storage book for easy retrieval (up to 999 recipes)



CoExpert™ Extrusion
Control System

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