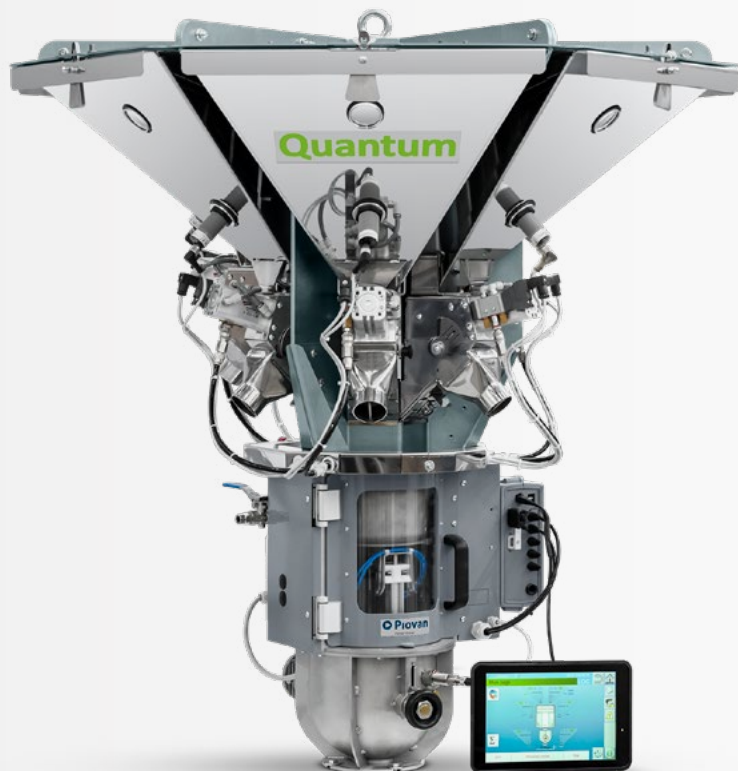


Quantum



HIGH PRECISION GRAVIMETRIC BLENDERS

up to 800 kg/h

Quantum are gravimetric blenders suitable for all plastic materials, immune to vibrations and easy to use. All the surfaces that come into contact with the process material are stainless steel and can be used in the most critical environments, like the medical and food packaging sectors. The range can have up to 6 dosing stations, which can be easily removed, for emptying or cleaning.

The mixer can be installed remotely over the processing machine assures the best mixing, especially after conveying of materials with different densities over long distances.

Designed to simplify the change of materials, when weight and size are compatible with safe handling, dosing stations can be easily and rapidly removed by one operator only.

Quantum blenders are available with Premium Evo, 10" touch screen with all the main information on the blender and easy access to settings and event/alarm. Ethernet port and the USB interface allow the log file to be downloaded and integration with supervision systems, such as Piovan Winfactory 4.0. This allows consumption calculation to optimize stock or production and assists the quality department in tracking and storing all the production phases.



High dosing precision and accuracy



Quick material change and simplified cleaning operations



Perfect mixing without stagnation of the components with semi spherical shape and special shaft design

Total number of stations	6 (4 for Q7)
Max throughput (kg/h)	Up to 800 kg/h (with a three stations configuration)
Dosing device	Slide gate or dosing screw
Material to be dosed	Regular pellets, masterbatch, regular regrind, long glass fibres (special station may be required)
Installation layout available	On individual stand at floor level with integrated or remote mixer, on IMM, BMM or extruder throat,
WF4.0 integration	Fully integrated (materials and recipes database and batch traceability)
Main options	Bridge breaker for not free flowing material, minimum level sensor on residence hoppers, double level sensor to manage regrind, HT level sensor (up to 120 °C), visual-acoustic alarm



Mixer without any stagnation points and completely manufactured in stainless steel



Quick discharge for the complete emptying of the residence hoppers



Modular construction for the dosing stations, manufactured completely from stainless steel

	Max production* (kg/h)	Batch/mixer capacity (l)	Residence hoppers volume (l)
Q7	70	2.3 / 4.5	5/10
Q12	120	2.3 / 4.5	13 / 15
Q50	500	10 / 17	13 / 15
Q80	800	10 / 17	15 / 45

*Max production is calculated with a three station configuration and with the following standard recipe: 80% virgin, 18% free-flowing regrind, 2% masterbatch