

Installation example:

EURO-STANDARD SILOS



Weighing hopper SEWA100

100 kg flour capacity
Control – HB 16
Touch screen 6"





Silo Nr. 1
Mehltrypen W 40
Serie Nr.
Tonnage 3
Bauteil 802
hb-technik

hb-technik



Installation example:

EURO-STANDARD SILOS

Versions:

Silo type: Indoor – Outdoor Silo

Silo capacity: from 1 – 50 tonnes

Silo material: Steel coated
Alu Almg 3
Stainless steel

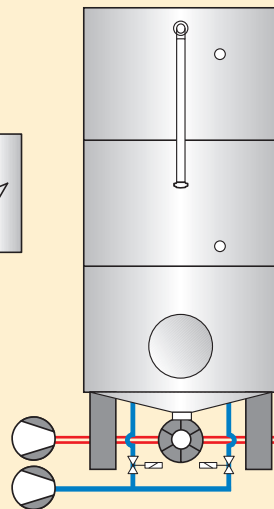
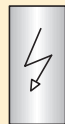
Capacity: 1 – 8 tonnes/hour

Haul distance: Silos – weighing
machine – 80 metres

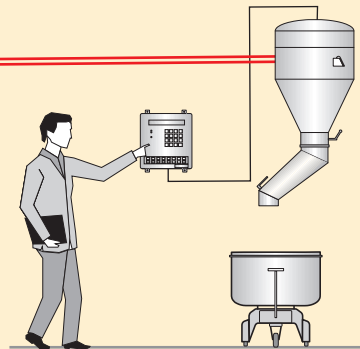
Silo weighing: optional

Weighing hopper: various

Controls: various

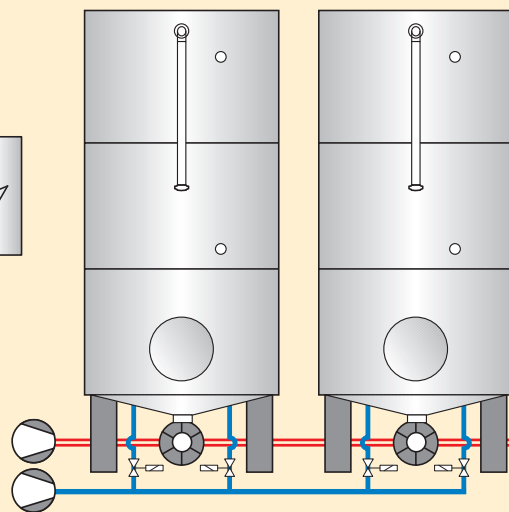


Euro-standard silo facility with 1 Silo

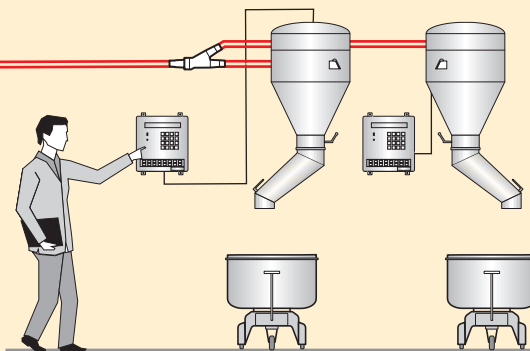


Versions:

as above

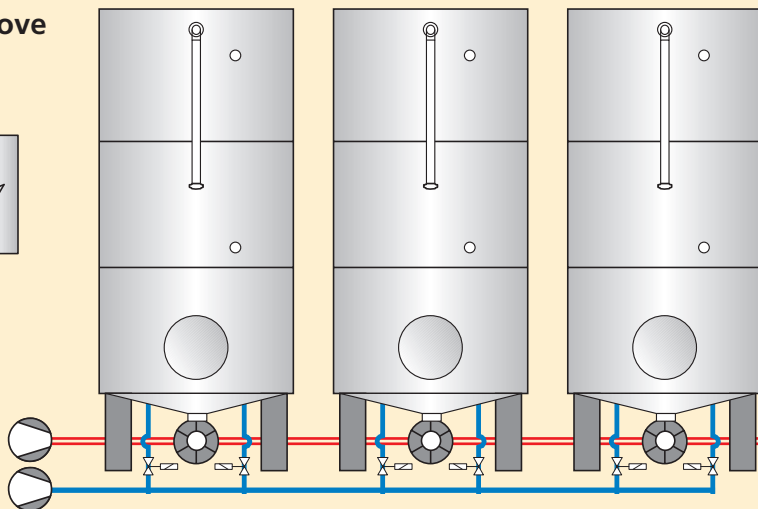
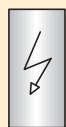


Euro-standard silo facility with 2 silos and 2 weighing machines

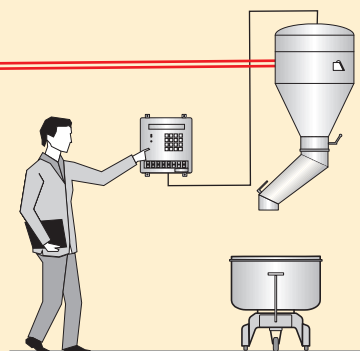


Versions:

as above

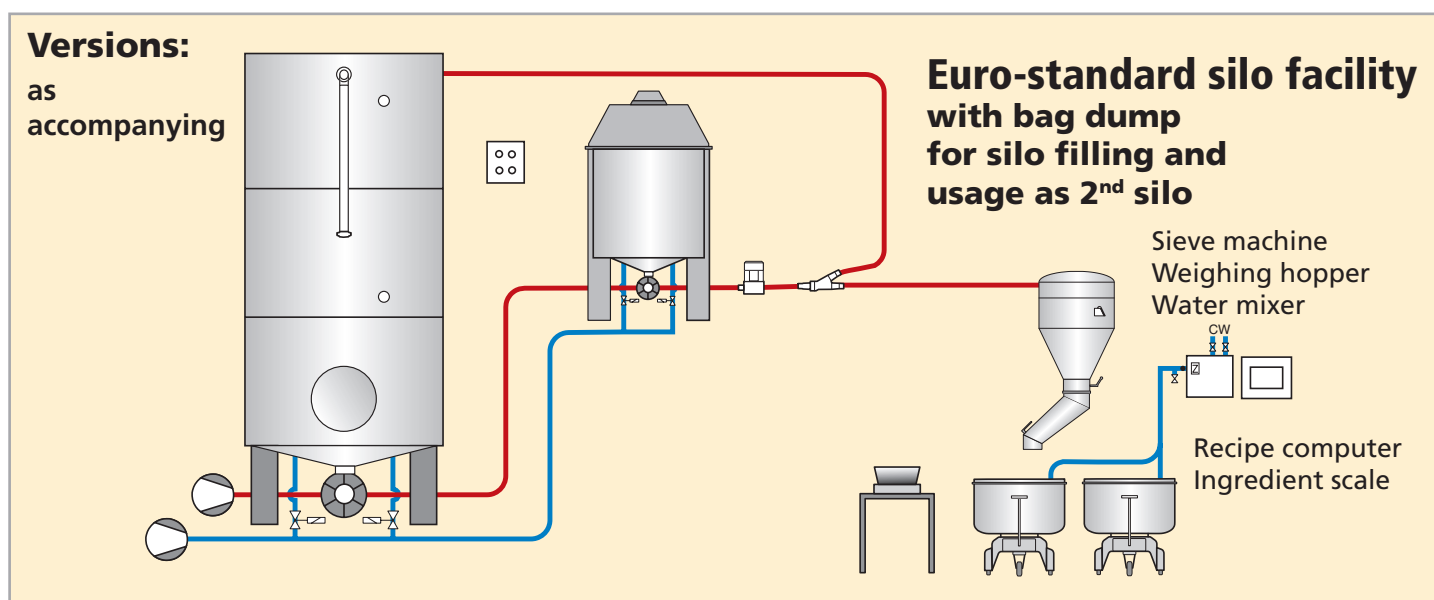


Euro-standard silo facility with 3 Silos



Installation example:

EURO-STANDARD SILOS



Options:

- Various types of hopper scales
- Various control systems and recipe computers
- Various water metering equipments
- Various ingredient scales
- Various conveyor capabilities

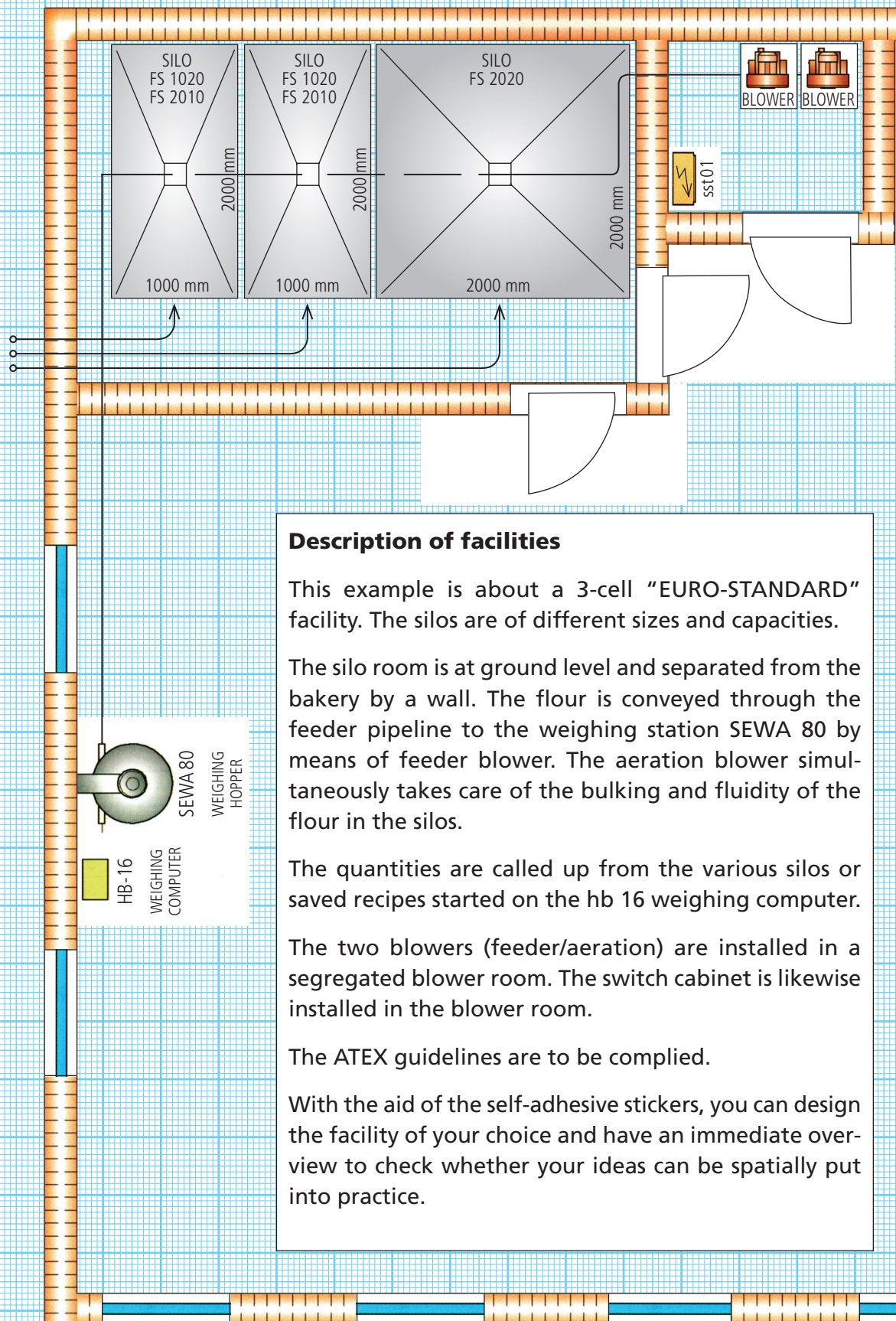
Offer sample hb Euro-standard silo facility – 3-cell

No.	Category	Item	Units	Description – Type	Order no.
1	Silo with fluidised bed discharge	1.1	1	Silo-FS102024 approx. 2.1 to/flour	FS102024
		1.2	1	Silo-FS152024 approx. 3.1 to/flour	FS152024
		1.3	1	Silo-FS202024 approx. 4.1 to/flour	FS202024
2	Tank lorry filling	2.1	3	Tank lorry pipeline on silo	TWAS
3	Pneum. Feeder facility	3.1	1	Flour feeder blower SKG 3	SKG3
		3.2	15	lfm feeder pipe, ALU Ø 50	FLRA50
		3.3	3	Pipe bends, ALU Ø 50	FLRBA50
		3.4	1	Filling blower SKG 3 kW	SKG3B
		3.5	3	Blow-through sluice 1.0 t	DS501
4	Weighing	4.1	1	Weighing machine SEWA 80DR	SEWA80DR
5	Controls	5.1	1	hb-16 weighing computer	hb15
6	Switch cabinet	6.1	1	Electric switch facility	SSTWIEN1
7	Assembly				
8	Freight and packaging				
9	Electrical materials and electrical installations				



Design example:

EURO-STANDARD SILOS



Description of facilities

This example is about a 3-cell "EURO-STANDARD" facility. The silos are of different sizes and capacities.

The silo room is at ground level and separated from the bakery by a wall. The flour is conveyed through the feeder pipeline to the weighing station SEWA 80 by means of feeder blower. The aeration blower simultaneously takes care of the bulking and fluidity of the flour in the silos.

The quantities are called up from the various silos or saved recipes started on the hb 16 weighing computer.

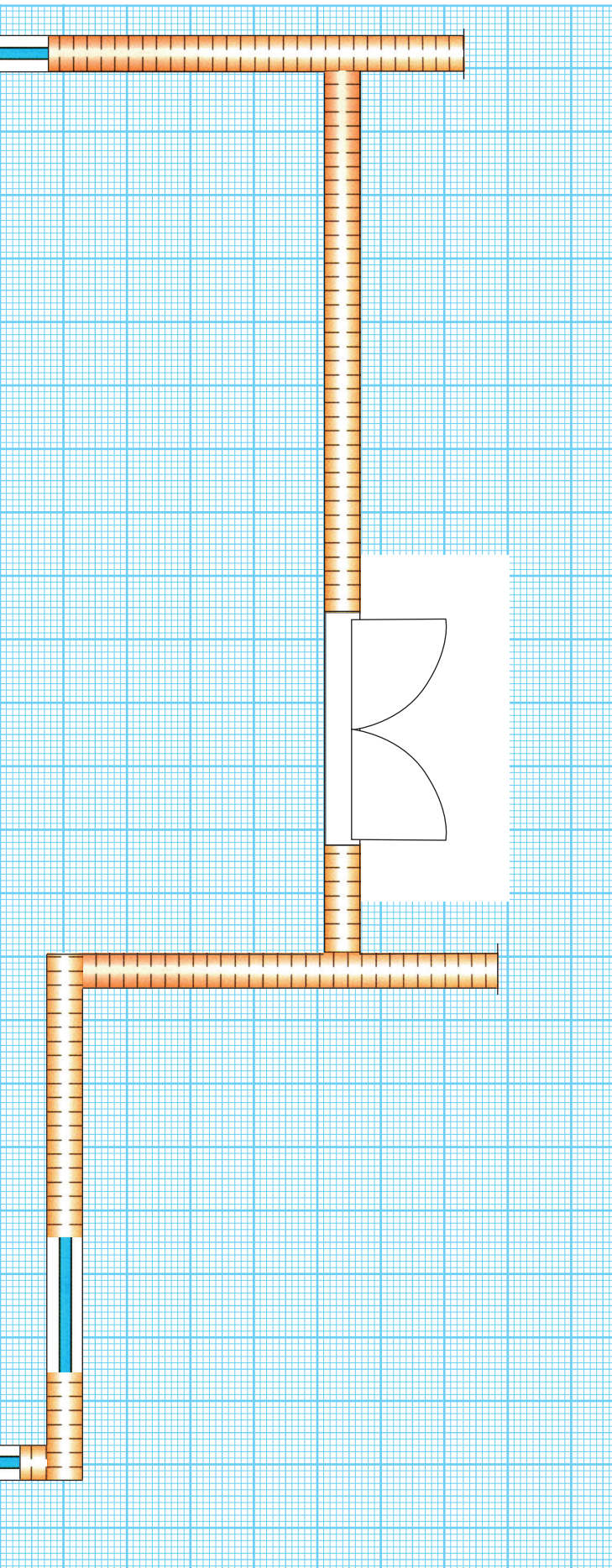
The two blowers (feeder/aeration) are installed in a segregated blower room. The switch cabinet is likewise installed in the blower room.

The ATEX guidelines are to be complied.

With the aid of the self-adhesive stickers, you can design the facility of your choice and have an immediate overview to check whether your ideas can be spatially put into practice.

Design procedure:

EURO-STANDARD SILOS



1. Rough sketch:

You may use the printed form "Technical View" from the design catalogue.

Measure their spatialities and draw this floor plan in simple lines on the millimetre paper of the design form. (1 square field is equal to 1 x 1 metre.) Enter the measure of length on the lines.

2. Technical view:

Go through the questions on the checklist. Enter your answers by checking the boxes or entering. Thus you continue from point to point and cannot miss anything important. Also please fill in the back side. Therewith you have done the "Technical View" and can either send us the raw sketch for planning (see fax reply) – or design it yourself.

3. Design:

Use the printed form "Bakery Plan" for this purpose. Paste on – corresponding to the rough sketch – wall, door and window stickers on the millimetre paper. Relate your existing equipment in this floor plan.

Now include your required machines. Take into account your work sequences and methods and relocate the symbols until you reach your "ideal situation".

Take into account the special requirements of trade licensing authorities and ATEX guidelines!

4. Offer:

Copy the completed design and fax it to us. We will prepare a personal offer for you immediately.

Naturally, we would also be glad to undertake all aspects of the designing for you – or work with you together to find the best solution for your bakery.

