



DIFFERENTIAL
DOSING SCALE

MACRO



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MACRO

The differential dosing scale, MACRO, is an extremely accurate measuring instrument for gravimetric weighing of powde-ry products. A precise dosage, excellent sanitation and a large capacity range characterizes this extraordinarily reliable differential dosing scale.

Thanks to innovative servo technology, flour, semolina or bran can be reliably measured or regulated over a wide capacity range. MACRO is suitable as an input or checkweigher and for the production of mixtures as well as for the provision of a total quantity in a manufacturing or logistics process. The differential dosing scale is well accessible and easy to clean. Its control unit with touch screen is extremely reliable and user-friendly.

Type	Hopper Liter	Diameter mm	Height mm	Flour measuring t/h	Flour dosing t/h	Semolina measuring t/h	Semolina dosing t/h	Bran measuring t/h	Bran dosing t/h
130	150	500	1485	0.1 - 4.9	0.1 - 3.6	0.15 - 5	0.15 - 6	-	-
160	200	500	1560	0.4 - 17	0.4 - 12.5	0.5 - 15	0.5 - 20	0.18 - 5	0.18 - 7
210	300	500	1775	0.9 - 33	0.9 - 33	1.0 - 40	1.0 - 40	0.38 - 14	0.38 - 14
245	400	600	2150	1.4 - 50	1.4 - 50	1.5 - 58	1.5 - 58	0.58 - 20	0.58 - 20

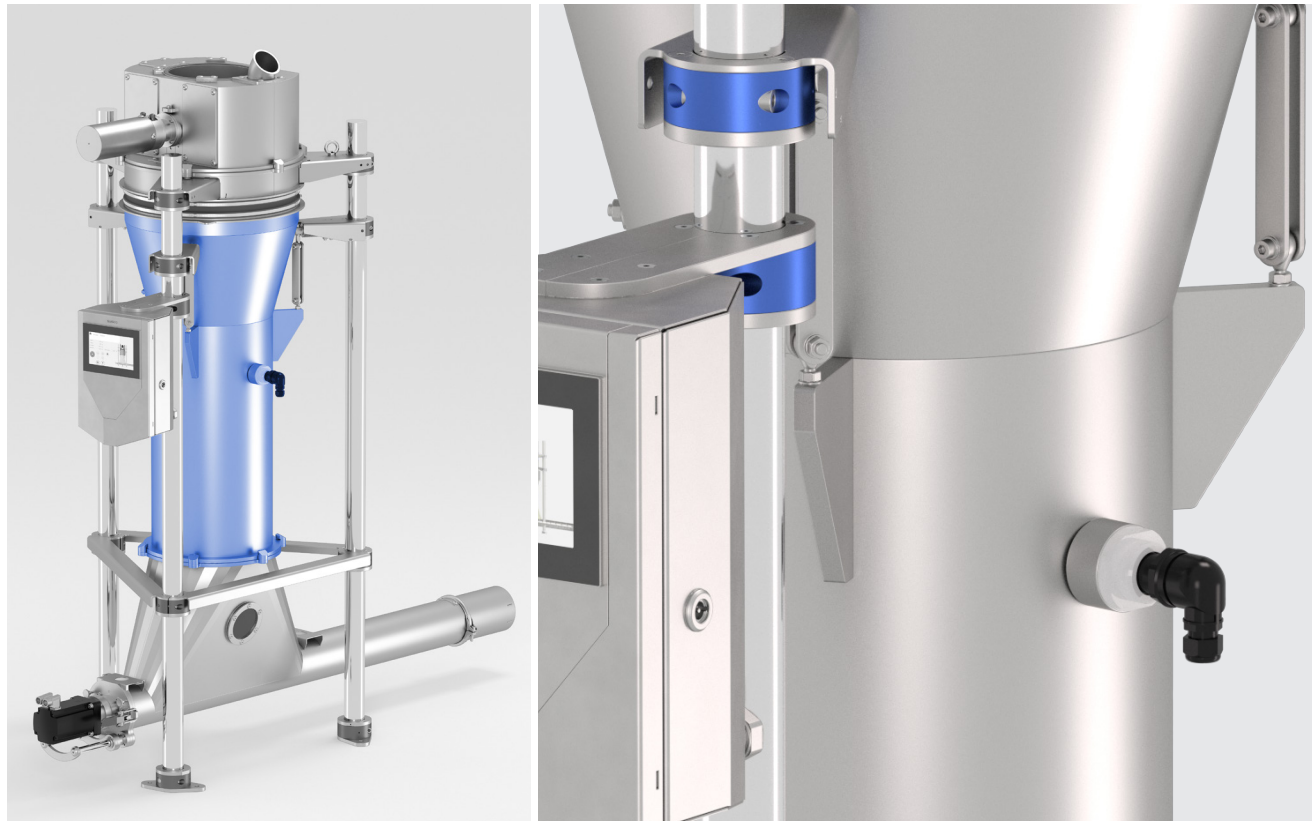
Option DENSI			
130	150	500	1880
160	200	500	2020



DENSITY

As a mass flow controller, the MACRO differential dosing scale with the additional DENSI equipment doses a selectable output, registers the total weight and simultaneously measures the density of the product in the weighing hopper. As a mass flow meter, product flow and product density are measured online. The quality of the data for internal process monitoring can be improved by measuring the product density, because the measurement of the mass flow is dependent on the product density.

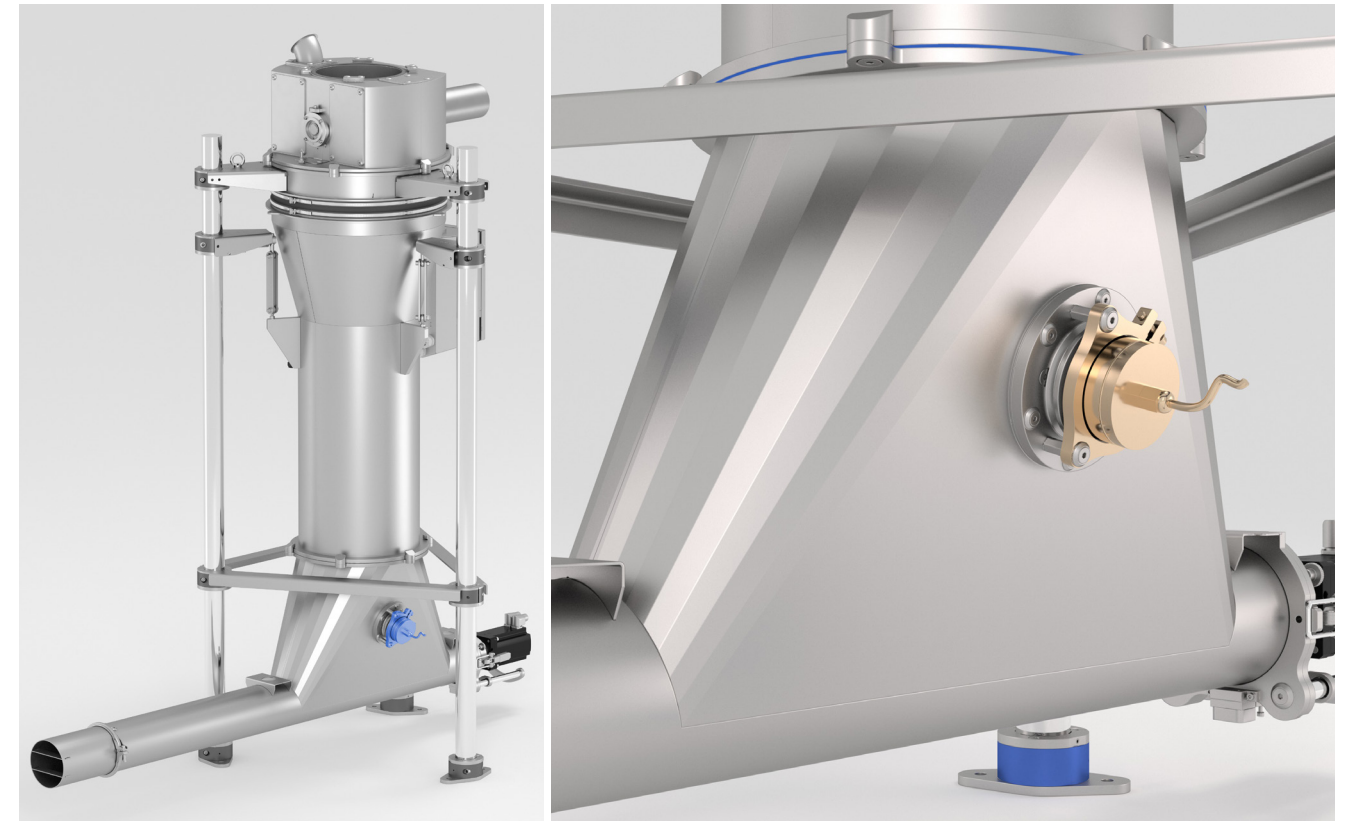
An innovative control system allows easy calibration of the density measurement and a precise comparison with empirical values determined in the laboratory. The DENSI add-on equipment can also be added to existing MACRO scales, as long as the installation conditions allow for an increase in machine height.



TEMPERATURE MOISTURE

MACRO with the additional MOIST sensor doses a selectable output as a mass flow controller, registers the total weight and simultaneously measures the moisture and temperature of the product in the weighing hopper. As a mass flow meter, the moisture and temperature are measured online in addition to the product flow. The quality of the data for internal process monitoring can be improved by measuring the product temperature and product moisture, because the measurement of the mass flow is dependent on the product moisture.

The control system allows easy calibration of the capacitive moisture sensor and an accurate comparison with empirical values determined in the laboratory. The measurements of mass flow, temperature and moisture are also necessary to determine the exact amount of wetting water to be added. The sensor with MOIST ceramic measuring head can be easily retrofitted to existing MACRO scales.



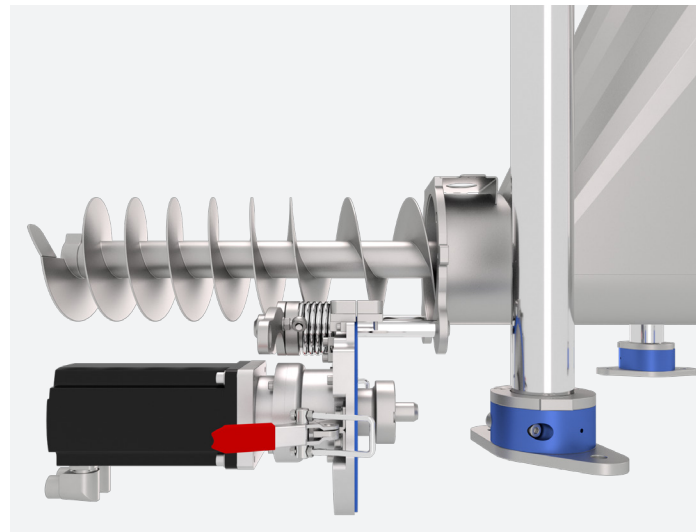
MACRO

The auger, available in four diameters, can be quickly and easily removed using a guided quick-release fastener, allowing for efficient maintenance and cleaning.

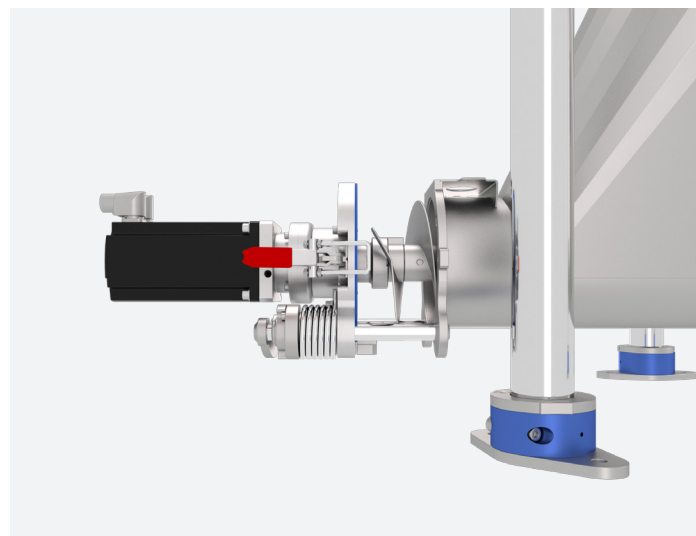


Benefits

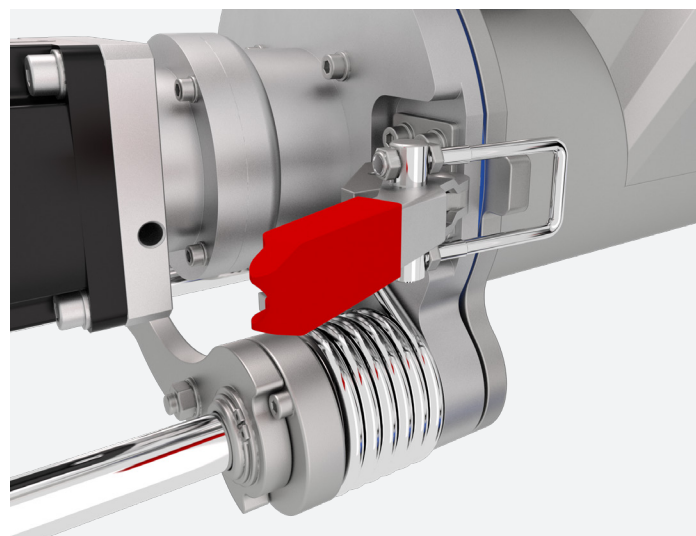
- + Precise mass flow measurement and control
- + Energy-efficient function
- + Hygienic design



1) Swiveled drive and decoupled auger



2) Drive and auger coupled



3) Securing quick-release fastener



Energy-efficient servo drives

Metal detectable connections

IoT-compatible control unit with intuitive touch screen operation

High-quality load cells

4) MACRO ready for operation