

RVA Sample Preparation

Robot Dispenser



Benefits:

Automated Weighing & Dispensing
Fast
Easy
Efficient & Reliable

Robot Dispenser

The Robot Dispenser is an automated sample weigher and dispenser to accompany the Rapid Visco Analyser (RVA) in grain, flour, starch and other testing laboratories. Simply scoop sample into an RVA can and the Robot dispenses the correct amount of water into the can. Its high degree of automation simplifies the RVA test, minimizes the number of operation steps and ensures reliable results in the busy work environment. By streamlining the testing of whole meal, flour and starch, staff can operate at peak efficiency. A Robot Dispenser and RVA package is ideal for production, quality assurance, quality control and raw material testing environments.

Features and Benefits

Fast: Save valuable time by automating sample preparation.

Easy: Reduce costly grading and specification errors, even for unskilled operators.

Stand-Alone: Does not require a computer.

Automated Operation: Minimizes training and ensures reliability.

User Friendly Interface: Friendly emoticons guide you through the procedure; single combined rotary and push-button dial for data entry; easy to read display.

Flexible: Handles all ground samples such as whole meal, flour and starch.

Optimizable: Set pump flow rate to optimize your requirements for test speed.

Operator Programmable: Tailor weighing routines to suit your needs. Set your own target sample and dispensed water weights, weighing tolerance, sample moisture content and moisture basis for weighing with an option to skip moisture content entry.

Method Memory: Eight weighing routines stored on board.

Robust: Suitable for grain receipt through to factory floor and analytical laboratory.

Glass-free: Safe for grain elevators and food manufacturing areas.

Applications

Suitable for weighing samples and dispensing water at busy grain receipt, raw material testing, production, quality assurance and quality control environments, especially where large numbers of routine tests are performed.

Wheat & Barley: amylase activity, weather damage and starch pasting tests at receipt or port.

Flour Milling & Baking: Starch quality, amylase activity, weather damage.

Rice: Starch pasting tests at receipt, port or mill.

Starch: Native and modified starches.

Foods: Snacks, breakfast cereals, pasta, noodles and formulated foods.

Ingredients: Gums, flours and proteins.

Specifications

Power Requirements: 16 VAC, 1 A (by supplied power pack)

Operating Conditions: temp: 5–40°C; humidity: <80%; altitude: <2000 m

Dimensions (H x W x D), Net Weight: 315 x 235 x 380 mm, 10 kg

Weight Measurement Accuracy: ± 0.01 g

Dispensing Accuracy: ± 0.1 g

Sample Weight Range: 0.00–25.00 g in 0.01 g increments

Moisture Content Range: 0.0–25.0% in 0.1% increments

Moisture Basis Range: 0.0–25.0% in 0.1% increments

Dispensing Range: 0.02–50.00 g in 0.02 g increments