GAS MIXER



Application
- Food Industry

KM 100-MEM+

Made in Germany
Product of





Electronic gas mixing system with motor driven mixing valve for various technical applications. A further innovation founded on the basis of the well proven WITT-mixing valve technology.

Benefits:

- fast mixing adjustment < 3 sec. by simultaneous adjustment of mixing valves
- control by PC, PLC of machine, etc.
- remote control
- easy documentation of parameter settings to meet quality management requirements
- only one control unit for an infinite number of mixing systems
- monitoring of parameters and valve positions possible at any time
- current position is readable on display

Note: Features depend on the type of the control system used.

- mixture settings in steps of 0.1%
- high mixing accuracy
- simple to operate via touch-screen (after activation)
- gas mixers can be linked to PC or PLC (e.g. CAN-Bus option)
- due to the real zero flow it is possible at mixers with 3 gas mixtures to mix 2 gas mixtures
- independent of pressure fluctuations in the gas supply
- independent of packaging speeds and sizes of packages (packaging industry)
- integrated monitoring of gas supply for higher process safety. Low pressures trigger an alarm and a potential free contact (e.g. to shut down machinery and avoid quality problems)
- perfect hygiene due to splash-proof housing with smooth, easy to clean surfaces of brushed stainless steel
- inlet pressure failures are displayed

Options

- continual monitoring and documentation of gas mixtures by optional gas analyser
- pre-assembly of mixer on receiver for easier on-site installation
- audible alarm
- bvisual alarm (flash light) Attention: These mixers require a receiver with sufficient volume (according to output from 10 to 100 Litre)

Please identify the individual gases at the time of enquiring!

Type KM 100-2MEM+ /-3MEM+

Gases all technical gases (excluding toxic and corrosive gases

also mixtures of fuel gas with air, O2 or N2O)

Mixing range 0 - 100%

Gas inlet pressures max. 20 bar

Gas outlet pressure max. 10 bar

Inlet pressure differential

between the gases max. 3 bar

Mixture output (air) see table



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Setting accuracy ± 0.1% abs.

Mixing precision better than ± 1% abs.

Gas connections

Inlets G 1/2 with cone
Outlet G 1/2 with cone

Interfaces RS 232, analog output 4-20 mA

Display 240 x 128 pixels for display and operation of the nominal position

Housing stainless steel, splash proof

Weight approx. 22 kg

Dimensions (HxWxD) approx. 226 x 325 x 400 mm (8.90 x 12.80 x 15.75 inches)

Voltage 24 V DC (optional 230 V AC, 110 V AC)

Power consumption max. 2 A

Approvals Company certified according to ISO 9001 and ISO 22000

CE-marked according to:

- EMC 2014/30/EU

- Low Voltage Directive 2014/35/EU

- PED 2014/68/EU

for food-grade gases according to:

- Regulation (EC) No 1935/2004

Cleaned for Oxygen Service according to:

- EIGA IGC Doc 13/12/E: Oxygen Pipeline and Piping Systems

Flow (in NI/min) in relation to air											
min. inlet pressure in barg (max. 20 bar)	min. receiver pressure in barg (max. receiver pressure 0.5 bar higher)										
				3.5	4.5	5.5	6.5		8.5	9.5	10.5
	4	162	-	-	-	-	-	-	-	-	-
	5	209	191	-	-	-	-	-	-	-	-
	6	251	247	217	-	-	-	-	-	-	-
	7	293	293	280	240	-	-	-	-	-	-
	8	335	355	332	310	261	-	-	-	-	-
	9	376	376	376	367	337	280	-	-	-	-
	10	418	418	418	416	399	362	298	-	-	-
	11	460	460	460	460	452	428	385	315	-	-
	12	502	502	502	502	500	486	456	407	332	-
	13	544	544	544	544	544	537	517	482	428	347





Gas control equipment

- Gas mixing systems
- Gas metering systems
- Gas analysers
- Leak detection systems
- Gas pressure vessels
- Engineering of customised systems

Gas safety equipment

- Flashback arrestors
- Non-return valves
- Quick COUPLINGS
- Safety valves
- Stainless steel devices
- Gas filters
- Pressure regulators
- Lance holders
- Ball valves
- Automatic hose reels
- Test equipment
- Accessories
- Customised safety devices

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