

POLY DISPENSING SYSTEMS

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Touch panel

- Register up to 20 recipes, each specified by an appropriate name.
- · Real-time display and check of recipe progress and operating status
- Easy identification of causes of error by clear display of error status with a corresponding explanation

Communication function

- An external terminal for recipe selection and loading as well as operation start and stop available
- During remote control, external terminal instructions are prioritized and main unit panel operation is disabled.
- · Supports equipment function of reporting progress and operating status every second
- Sample software for remote operation available free of charge (for Windows 7, 8, and 10)

Operation screen of touch panel

Initial screen



Japanese / English language switch possible.

Screen for editing recipe



Viewing and editing of all steps in one screen possible.

Screen of operation control



Displays real-time revolution speed and vacuum pressure.

Screen for recipe-name input



Upper and lower case letters and numerals can be input.

Screen of utility selection



Shows total number of operations and total operation time in a table.

Example of alarm display



Error details, explanation of cause, and recommended action are displayed together with the error number.

ARV-310PCE: Product Specification

Method		Vacuum type, propellerless, rotation and revolution mixing method
Range of operation time		From 00 minutes 00 seconds to 30 minutes 00 seconds (The total operation time can be set at maximum 30 minutes in units of 1 second)
Revolution speed		Maximum 2000 rpm (O rpm and range from 200 to 2000 rpm in units of 10 rpm)
Rotation speed		Maximum 1000 rpm (automatically set to be the half of the revolution speed)
Number of memories		20 memories (five steps can be registered in each)
Container		300 ml and 150 ml, made of HDPE
Maximum & minimum quantity processed	Atmospheric pressure	When using 300 ml container: 250 ml / 310 g When using 150 ml container: 120 ml / 310 g
	Vacuum operation	When using 300 ml container: 200 ml / 310 g When using 150 ml container: 100 ml / 310 g
Vacuum chamber		Rotary part vacuum chamber system
Power supply	Voltage	Single-phase AC 230 V ± 10%, 50 kHz / 60 kHz
	Power consumption	During standby: about 50 VA During operation: Maximum 1200 VA (except at startup)
Operation environment		- 10 to 35°C, 35 to 85% RH (no condensation) - Altitude lower than 2000 m
Main body dimensions		450 mm (H) × 555 mm (W) × 645 mm (D)
Body weight		About 90 kg
Switch / display unit		Touch panel (4.3 inches)
Communication function (RS232C)		Data collection function (Traceability function) Operation start and stop, recipe editing and saving, using an external terminal
Others		Real-time display of rpm during operation, function of setting recipe name



PDS S.A.S is a french company that commercializes a wide range of dosage equipments, proven and effective. Distributed in over 20 countries around the world, these equipments provide tailored solutions to many users in order to improve technically their manufacturing and reduce their productions costs.

Our collaborators and sales engineers all have a strong technical competences.

They are able to answer your questions and offer you, after analysis, the right solution for your particular need.

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