

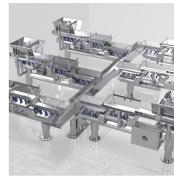


tna roflo[®] VMBS 3 is a compact blending system that precisely measures each ingredient in your recipe to ensure that your end product is the perfect mix. Using continuous motion with a controlled flow rate, **tna's** innovative **roflo[®] VMBS 3** uses speed, vertical motion and mass flow technology to control the amount and distribution of dry/wet ingredients to create a proportioned mix of multiple products. Designed with simplicity and flexibility, our blending system works with just about any production layout, using modular designs that easily adapt to any recipe and take up less floor space. All while requiring less maintenance and energy thanks to fewer moving parts.

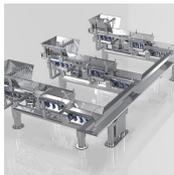
BENEFITS



Reduced ingredient costs – precisely control amount of each ingredient



Adjust recipes easily for the ultimate in recipe versatility with a modular design that's upgradable and functions in both wet and dry environments



Fit any production layout thanks to a compact footprint



Minimum downtime due to less cleaning and reduced maintenance requirements with no wearing parts for a longer lifecycle



Low energy consumption, operates on natural frequency

STANDARD FEATURES

- Integrated **tna roflo[®] VM** ingredient input module (IIM)
 - infeed conveyor with hopper
 - control conveyor
 - weigh conveyor
- Stainless steel, wash down conveyors
- Pre-wired module for easier installation
- Hopper condition indicator lights
- Central control technology
- Compact microprocessor controller
- One stainless steel frame to support the module
- Built-in feedback sensor in the electromagnetic coil

OPTIONAL FEATURES

- Variable infeed methods: manual, bulk and directly connected to the processing line
- Variable output methods: **tna roflo[®] VM**, **tna roflo[®] HM** or belt
- Each module can be mobile with a docking station
- Remote drive condition monitoring

APPLICATIONS

- baked snacks
- cereals
- confectionery
- fresh produce
- frozen
- nuts
- pasta
- pet foods
- snacks

SPECIFICATIONS

tna roflo® VBS 3		
all dimensions and specifications are per module	standard	small
infeed hopper capacity m ³ (ft ³)	0.3 (11)	0.2 (7)
tray width (at top) mm (in)	580 (23)	375 (15)
tray depth mm (in)	200 (8)	150 (6)
overall length mm (in)	3530 (139)	
overall width per module mm (in)	1375 (54)	1175 (46)
overall height – floor to hopper infeed mm (in)	2190 (86)	1800 (70)
max volume throughput m ³ /hr (ft ³ /hr) assumed: 15m/min (49ft/min) (150/100 deep)	62 (2190) (product depth in the pan 150mm (5.9in))	26 (918) (product depth in the pan 100mm (3.9in))
min volume throughput m ³ /hr (ft ³ /hr) assumed: 6m/min (19.6ft/min) (10 deep)	6 (211)	1 (35)
max mass throughput kg/hr (lbs/hr) assumed: (200g/l (0.44 lbs/gal) (150/100 deep)	12400 (27300) (product depth in the pan 150mm (5.9in))	5200 (11464) (product depth in the pan 100mm (3.9in))
accuracy (% of set point)	±1	
input voltage requirement	230v 1ph	
total power requirement (kW/module)	1	0.8
total mass kg (lbs)	1273 (2806)	950 (2094)

all above specifications are subject to change and may differ according to product, please confirm when placing your order.

TO FIND OUT HOW YOU AND YOUR TEAM CAN GET THE MOST FROM YOUR TNA SOLUTIONS, CONTACT US

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