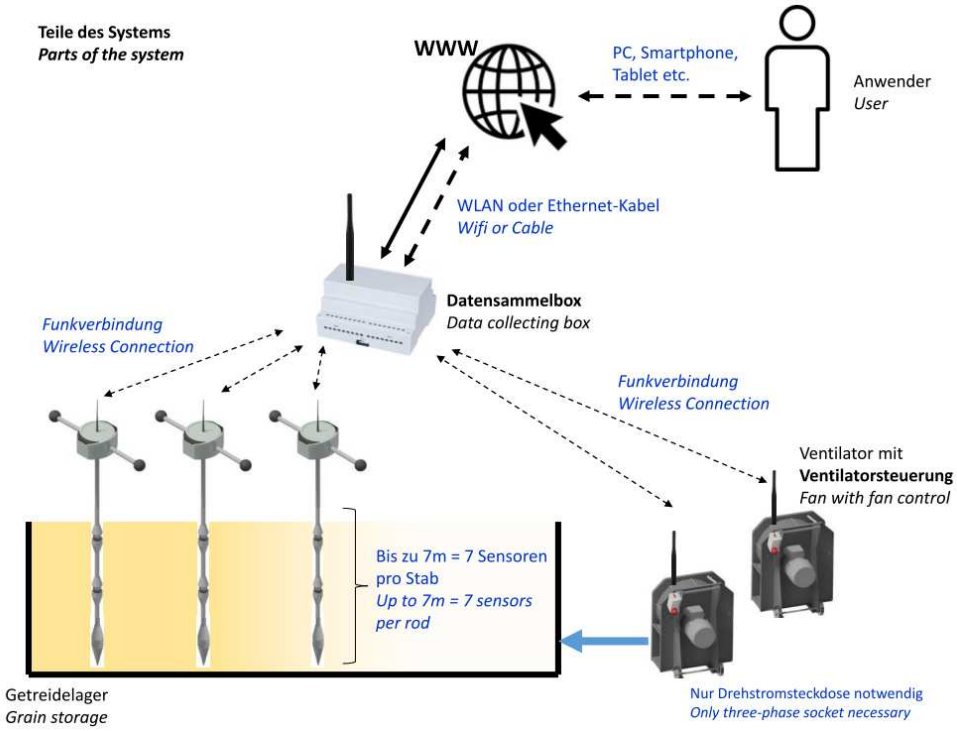
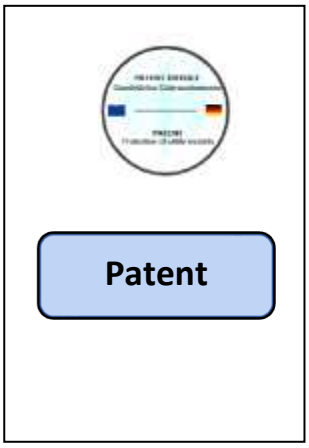
Silo Manager AW Wert

seit 1913
schmelzer
WIR MEISTERN METALL





Why is it necessary to measure temperature and moisture?

This control system has been developed in order to obtain an efficient grain ventilating, to obtain a good quality grain and of course to **save time and money.**

******

This system is composed of :

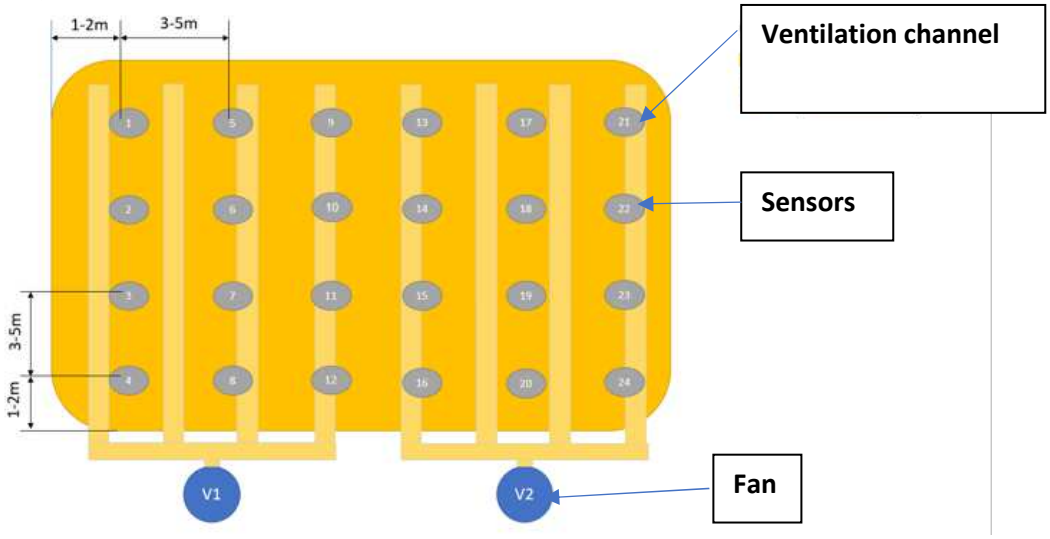
- 1 **Data Collecting Box** to be fixed on the wall
- **Sensors+sticks** to be placed in the grain to measure moisture and temperature - Height 1 to 7 m
- 1 ***fan*** with fan control

****

Height of the grain:

Type of grain	Max length of sticks with sensors
Wheat	5 m
Rape	6 m
Barley	4 m

Example of disposition:



Reminder :

- Grains must have been cleaned before storing.
- Grain moisture must not exceed 18% before drying operation and should be 14-15% after drying operation.

  a) Ventilation to protect your grain against moisture : 15 – 20 m^3/h par m^3 storage

  b) Ventilation for drying : 80 – 120 m^3/h par m^3 storage

Special packaging with protection :

Operating time :

1- Sensors measure moisture and temperature and send the information to the data collecting box.

2- The data collecting box send messages to all connected fans : depending on the measured data, the grain will be automatically ventilated (if necessary).

3- After this ventilation time, there is a resting time.

4- The data will be calculated again. If the data is ok (depending on the data you have entered into the collecting box) it won´t be necessary to ventilate again. If moisture and temperature are still too high, ventilation will be started again.

<u>Important : this system is completely automated</u>

****

- Ventilation time : will be chosen by the customer
- Quantity of sensors max for 1 data box : 300
- Quantity of fans for 1 data box : 50
- Operating with WIFI or cable
- You are able to manage your storage from anywhere around the world

Our website:

Homepage - Schmelzer (a-schmelzer.com)

Tel: +49 (0)9231/9792-0

zentrale@a-schmelzer.de