

Vibratory Sieve Shaker AS 300 control General Information

The analytical sieve shaker AS 300 control is used in research & development, quality control of raw materials, interim and finished products as well as in production monitoring. The controllable electromagnetic drive offers an optimal adaption for every product. Sharp fractions are obtained even after short sieving times.

The AS 300 control is particularly designed for test sieves with a diameter of 305 mm (12"). Compared to sieves with a diameter of 200 mm, a 2.25 times higher sieving surface is available. Therefore, the average sieving times can be greatly reduced with the AS 300 control.

With its all-digital controls and calibration certificate the sieve shaker AS 300 control is indispensable for all users who attach importance to precision and operational convenience and need to comply with the guidelines of the ISO 9001.



Application Examples

cement clinker, chemicals, coffee, construction materials, fertilizers, fillers, flours, grains, metals powders, minerals, nuts, plastics, sand, seeds, soils, washing powder, ...

Product Advantages

- NEW: up to 99 sieving programs
- NEW: low noise operation thanks to optimized control
- NEW: USB connection for use of EasySieve software
- · suitable for dry and wet sieving
- · excellent separation efficiency even with short sieving times
- · efficient electromagnetic drive
- 3-D throwing motion which ensures optimum use of the open sieve area and lets the sample move equally over the whole sieving surface
- setting of sieve acceleration "g" for comparable and reproducible sieving results worldwide
- sieve stack up to 510 mm height
- free digital adjustment of all process parameters (time, amplitude or sieve acceleration, interval)
- interval operation
- optional sieve software EasySieve for control of the shaker, easy evaluation and documentation of results
- fulfils all criteria for measuring equipment related to ISO 9001
- calibration certificate
- easy operation (clamping), ergonomic design
- maintenance-free
- dry and wet sieving in one model



Vibratory Sieve Shaker AS 300 control Features

Applications separation, fractioning, particle size

determination

Field of application agriculture, biology, chemistry /

plastics, construction materials, engineering / electronics, environment / recycling, food, geology / metallurgy, glass /

ceramics, medicine / pharmaceuticals

Feed material powders, bulk materials,

suspensions

Measuring range* $20 \mu m - 40 mm$

Sieving motion throwing motion with angular

momentum

Max. batch / feed capacity 6 kg
Max. number of fractions 9 / 17
Max. mass of sieve stack 10 kg

Amplitude digital, 0.2 - > 2,20 mm

Controlled amplitude yes

Sieve acceleration 1.0 - > 10.0 gTime display digital, 1 - 99 min

Interval operation 1 - 99 s
Storable SOPs 99
Suitable for dry sieving yes
Suitable for wet sieving yes
Serial interface yes
Including test certificate / can be yes

calibrated

Suitable sieve diameters 100 mm / 150 mm / 200 mm / 203

mm (8") / 305 mm / 315 mm

Max. height of sieve stack 510 mm

Clamping devices "standard", "comfort", each for wet

and dry sieving

Protection code IP 54 / IP 20

Electrical supply data 100-240 V, 50/60 Hz

Power connection 1-phase

W x H x D 417 x 220 x 384 mm

Net weight ~ 42 kg Standards CE

Please note:

^{*}depending on feed material and instrument configuration/settings



Vibratory Sieve Shaker AS 300 control Function Principle

The AS 300 works with an electromagnetic drive that is patented by RETSCH (EP 0642844). This drive produces a 3D throwing motion that moves the product to be sieved equally over the whole sieving surface. The advantage: high stress capacity, extremely smooth operation and short sieving times with high separation efficiency.



Pricing on any accessories shown can be found by keying the part number into the search box on our website.

The specifications listed in this brochure are subject to change by the manufacturer and therefore cannot be guaranteed to be correct. If there are aspects of the specification that must be guaranteed, please provide these to our sales team so that details can be confirmed.

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