Increased productivity and process repeatability
- Process feeding through pigged line directly from the drum.
- Short time cycle (use of drum oven reduced).
- Improved decanting operation.

Pumping high performance
- Pumping rate can be adjusted according to product type.
- Mechanical design enabling the optimization of the pumping time.
- Pumping of viscous liquids up to 15,000 centistokes

High safety level
- Virtual safety barrier and transparent screen to protect the operator.
- Handling of drums by the operator is practically nil.
- CE certification.

Handling time of drums reduced by 50%
Process description

**Safety devices**
A protection screen protects the operators working on the DDS HV station. Video motion detection creates a virtual safety barrier around the drum decanting area. Any detection of movement within this area leads to the immediate stop of the machine.

**Product transfer**
Liquids pumped through the suction lance are directly discharged in a pigged line for their transfer without product loss to one or several users. The transfer circuit can be cleaned after each dosing operation in order to avoid any cross-contamination between successively dosed products. The use of a pigged line maximizes the return on investment. Cellier Activity of ABB France is specialized in pigging technology and solutions.

**Centering and rinsing lance**
The centering lance enables the semi-automatic positioning of the drum for the safety of the operator. The operator roughly places the drum bunghole under the centering lance and activates the lance descent using the foot pedal. The lance end - thanks to its conical form - correctly positions the drum. An integrated spring system immobilizes the drum in position.

**Suction lance**
The suction lance follows automatically the product level and pumps the preset quantity of product with an accuracy of +/- 0.2 kg.

**Rinsing tank**
The rinsing tank is designed to dose and heat the main recipe component (base oil) used for the rinsing of drum, suction lance, transfer pump and pigged line. The whole quantity of base oil used for these operations is incorporated in the ongoing formulation. Drum rinsing is performed through a specific pump and rinsing lance which enters into the drum and sprays hot oil on the drum wall.

**Process control**
The recipe is managed by the embedded control system which enables the control and acknowledgement of operations. A synoptic screen installed inside the control cabinet allows the operator to monitor in real-time the dosing operations.

**Tilting weighing conveyor**
When the drum is emptied (before or after rinsing), a small quantity of product remains on the drum wall and bottom. The tilting function of the weighing conveyor enables the pumping in the drum bottom to be optimized. Furthermore, the rinsing lance rotates so as to perfectly rinse the drum wall and minimize the waste quantity.