



SCN

AUTOMIZING UNIT

Ideal for completing the conditioning of the cereal, guaranteeing the best quality of the finished product.

The SCN model intensive atomizing unit vaporizes the damping water into micro-particles thanks to specially developed nozzles. This allows for a uniform distribution of water across the various grains, resulting in uniform humidity in the cortical layer of the treated cereal. The benefits of milling are greater resistance of the pericarp which thus reacts better to the mechanical stresses of milling. This equipment allows you to compensate for any variations in cereal moisture compared to relative humidity.

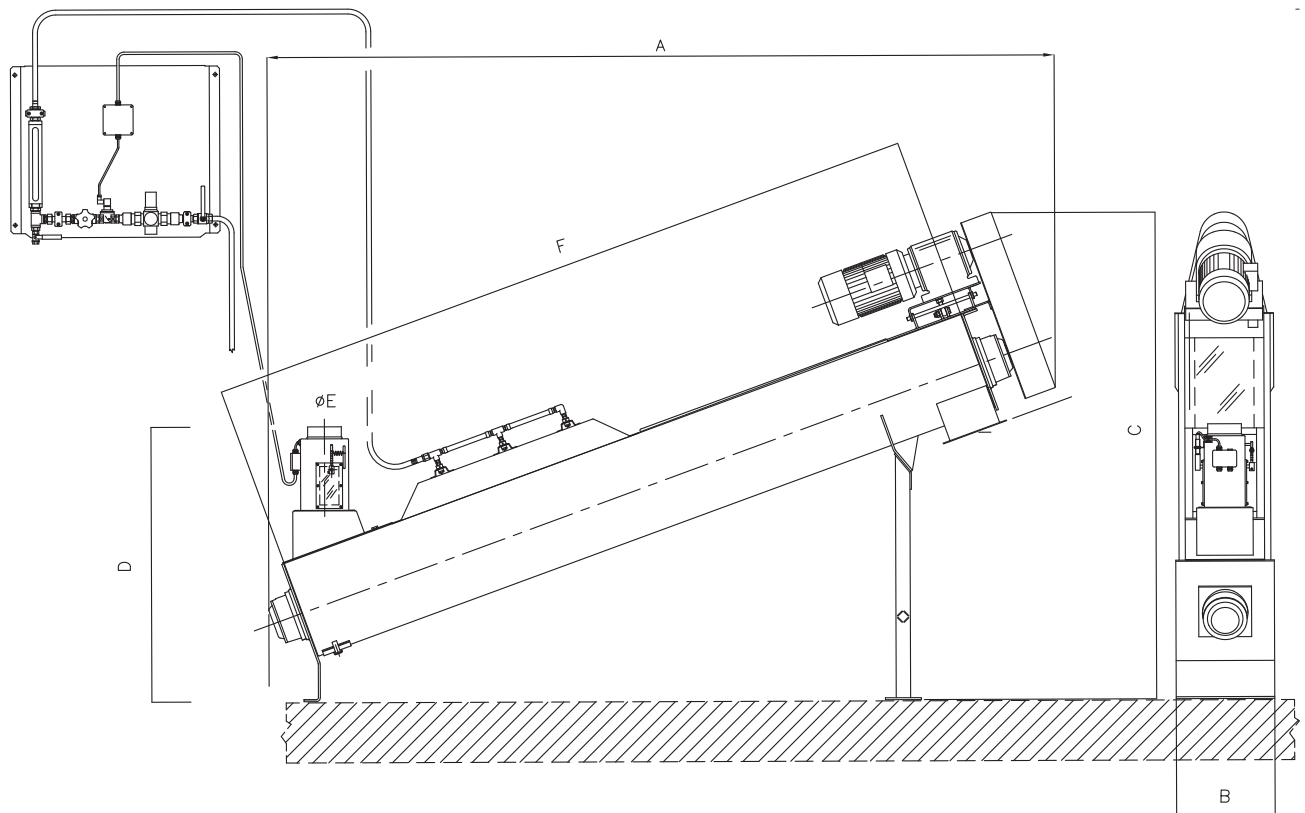
The equipment is combined with a stainless steel paddle damping system, inclined at 20°, to complete the uniform mixing of the water into the cereal flow. The vaporized water is dosed via a micrometric valve, controlled by a flow meter, and automatically activated by the flow of cereal.



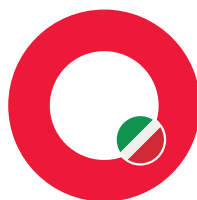
Technical Information

Model	Dimensions (mm)						Model YI	Maximum capacity		Gearmotors		Net weight (Kg)
	A	B	C	D	E	F				Installed power (kW)		
								50 Hz	60 Hz			
SCN 350	3277	410	2026	1145	150	3000	YI 20	Wheat (T/h) 18	Corn (T/h) 15	5,5	6,6	500
SCN 500	3768	560	2428	1296	180	3500	YI 35	35	30	7,5	9	725
SCN 600	3765	660	2571	1721	250	3500	YI 70	50	42	11	13,2	865
SCN 700	3790	760	2693	1815	250	3500		75	64	15	18	970

The technical characteristics of the machines are subject to change without notice. The data may not be fully compliant with the commercialized versions.



OCRIM



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