MODERN MILL



60A500 Series VERTICAL PREMIXER

Owner's Manual

INTRODUCTION

Thank you for choosing a Modern Mill premixer. Like all Modern Mill products, your premixer has been designed to provide long service life.

This manual provides information for installation, operation, and service of the unit. We urge you to familiarize yourself with its contents before attempting installation or operation.

Your Modern Mill dealer or distributor is equipped to provide repair service and replacement parts. Contact him first should a question or service problem arise. In the event your dealer or distributor is unable to provide the service or parts you require, the Modern Mill Field Services Department, Bluffton, Indiana is available for your assistance.

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SECTION I

SAFETY PRECAUTIONS

Modern Mill, Inc. has made every effort to provide you with safe equipment; however, the following safety precautions must be observed:

- (1) Always disconnect the main electrical service switch before removing any electrical box covers.
- (2) Ground all equipment to a ground rod driven six (6) feet into moist soil.
- (3) Ground any augers or feeders that are powered or controlled by electrical equipment.
- (4) Never attempt to dislodge obstructions from any auger while electric power is connected.
- (5) Never attempt to adjust belt tensions while the unit is operating.

INSTALLATION

SECTION II

STEP 1 PLAN THE LOCATION

Your premixer should be positioned in a manner which will place the controls within easy reach of the operator. Be sure to allow adequate space for bagged ingredient storage and maintenance access. If the premixer is to be interconnected to a mill, it must be close enough to the mill to provide gravity flow of ingredients to the mill but not so close that it interferes with the normal operation or maintenance of the mill or other equipment.

CONTROL LOCATION

If the standard control panel location is not convenient, the panel may be easily relocated using the alternate mounting holes provided in the premixer legs.

Likewise, the "Y"-valve control lever(s) may be installed on either side of the valve in order to permit discharge from either side. In some installations, it may also be desirable to fabricate control cables and substitute them for the "Y"-valve control rod(s). This would only be necessary if the standard control rod location is not convenient for the operator.

STEP 2 VERTICAL AUGER INSTALLATION

- (A) Remove the eccentric locking collar from the discharge end of the vertical auger.
- (B) Remove the bearing, bearing flanges, and seal from the bottom of the transfer corner.
- (C) Insert the auger tube, with the shaft and flight inside, into the split tube of the transfer corner. Be certain that the auger tube is fully inserted into the split tube and that the discharge opening is facing the receiving tube of the mixing hopper.

- (D) Make certain that the horizontal auger tube is level (The transfer corner tends to drop down when unsupported.) and tighten the clamps on the transfer corner and also the support clamps on the side of the mixing drum.
- (E) Install the bearing, bearing flanges, and seal on the lower end of the vertical auger. After the bearing is in place, move the auger shaft as far toward the upper bearing as it will go in order to remove all pressure from the lower bearing. Next install and tighten the upper eccentric locking collar. Install the lower eccentric locking collar after the upper collar is locked in place.
- (F) Install the vertical auger pulley and drive belt making certain that the auger pulley is aligned with the motor pulley. The drive belt only needs to be tight enough to prevent slippage under full load.
- (G) Install the auger outlet, "Y"-valve, flared sleeve, and tube. The relationship of these parts is shown in Figure 1.

Also slide the control rod(s) through the guide(s) on the side of the mixing drum and attach the rod(s) to the "Y"-valve control lever(s) with plain washer(s) and cotter pin(s).

A unit equipped with an optional bagging attachment will have a 3-way valve and two control rods. A standard unit will have a 2-way valve and a single control rod.



Note: If it is necessary to increase the vertical auger height, contact Modern Mill, Inc. as special auger flight, added horsepower, and control rod changes are required.

STEP 3 FIELD INSTALLATION OF CONTROL HOPPER

(This step is only required if the premixer is to be interconnected to a mill which does not already have a premixer control hopper installed.)

Premixer control hopper installation on Series 5 or Series 50 mills may be accomplished as follows:

(A) If not previously installed, attach the hopper support bracket to the metering chamber housing using ¼"-20 x ½" cap screws and lockwashers. Four holes with weld nuts are provided to facilitate mounting a full-length hopper support

bracket. If a support bracket other than full-length is used, it will be necessary to drill additional 5/16" holes in line with the holes provided and use nuts and lockwashers on the cap screws.

- (B) Place the control hopper over the metering chamber and fasten the hopper to the support bracket using 1/4" x 1/2" cap screws with nuts and lockwashers.
- (C) Drill two (2) 7/32" holes in the front of the metering chamber and fasten the hopper to the metering chamber with 14"-20 x 1/2" self-tapping screws and lockwashers, Figure 2.

Electrical wiring of the premixer control hopper is covered in step 5.

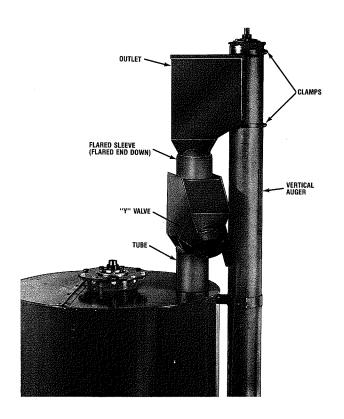


FIGURE 1 VERTICAL AUGER OUTLET DETAIL

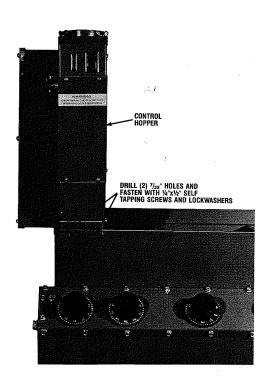


FIGURE 2
FIELD INSTALLATION OF CONTROL HOPPER

INSTALLATION

STEP 4 INSTALL OUTLET TUBING

If the premixer is interconnected to a mill, 4" tubing must be installed between the control hopper and the premixer "Y"-valve.

Rigid tubing is preferred for this purpose, but flexible tubing may also be used. In either case, the tube must be inclined a minimum of 30° from horizontal in order to provide adequate ingredient flow through the tube.

Note: Certain ingredients may require the tube to be inclined more than 30°.

Sheet metal screws may be used to secure all joints and the joints may be caulked with silicone sealant if desired.

STEP 5 ELECTRICAL WIRING

Your new premixer may be interconnected to a mill or it may be wired for completely separate operation.

SEPARATE OPERATION

To wire for separate operation:

A. Consult the premixer wiring diagram, page 8. The diagram shows that two separate power supplies (115 volt and 230 volt) must be extended to the premixer from separate circuit breakers.

- B. Connect the 115 volt power to terminals TB1 and TB2 of the premixer.
- C. Connect the 230 volt power to the L1 and L2 terminals of the contactor in the premixer control panel.

INTERCONNECTION TO A MILL

To wire for operation in conjunction with a Series 5 or 50 mill:

- A. Consult the interconnection wiring diagram on page 9.
- B. Extend 115 volt power from the ITB1 and ITB2 terminals in the mill control panel to the TB1 and TB2 terminals of both the control hopper and the premixer.
- C. Remove the jumper wire between terminals TB1 and TB3 in the premixer panel. If a control hopper other than model 30A28 is used, it is also necessary to remove the jumper wire between terminals TB1 and TB4 in the control hopper.
- D. Connect a wire from terminal TB3 in the control hopper to TB3 in the premixer panel.
- E. Connect a wire from terminal ITB6 in the mill control panel to TB4 in the control hopper.
- F. Supply 230 volt power from a separate circuit breaker to the L1 and L2 terminals of the contactor in the premixer panel.

SECTION III OPERATION

CONTROL PANEL

The control panel is mounted on the premixer support legs and contains 115 volt and 230 volt power monitors, a mix-unload rocker switch, and a 15 minute timer (optional).

POWER SUPPLY MONITORS

Both the 115 volt control circuit power supply and the 230 volt main power supply are monitored by the two amber lights on the control panel. These lights normally remain lighted at all times and will quickly indicate a loss of supply power or tripped circuit breaker.

MIX-UNLOAD SWITCH

A rocker switch, mounted on the control panel, is used to select the operational mode.

When the rocker switch is in the "mix" position, operation will either be continuous or for the amount of time set on the optional timer, if so equipped.

When the "unload" position is selected, operation will be controlled by a control hopper if the unit is interconnected to a mill and operation will be continuous if the unit is not interconnected to a mill.

The premixer will be "off" when the rocker switch is in the middle position between "mix" and "unload".

TIMER (OPTIONAL)

A premixer equipped with the optional 15 minute timer will operate in the "mix" position for the time period set on the timer and then stop automatically. Premixers equipped with timers will not operate in the "mix" position if the timer is not set. The timer does not control operation in the "unload" position.

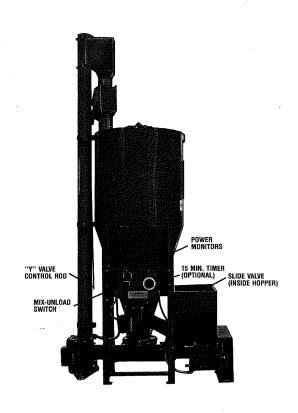


FIGURE 3 LOCATION OF CONTROLS

"Y"-VALVE CONTROL ROD(S) AND OPTIONAL BAGGING ATTACHMENT

"Y"-valve position is manually changed to direct material from the vertical auger to the mixing drum for mixing or to the mill for metering. A standard premixer has a single control rod to change the valve position. A premixer equipped with an optional bagging attachment has two control rods and the additional capability of directing material from the vertical auger through a flex tube for bagging.

A thumb screw on the side of the mixing drum is provided for each control rod to lock the "Y"-valve in the position(s) selected.

SLIDE VALVE

A slide valve is provided inside the dump hopper. When closed, the slide valve prevents material inside the mixing drum from being returned to the dump hopper. When open, material in the bottom of the mixing drum is returned to the dump hopper.

POLISHING THE DRUM (BEFORE USE)

Before initial use and whenever the unit has been idle for an extended period of time, the mixing drum must be polished in order to achieve maximum mixing action. To polish, pour approximately ½ bushel of dry shelled corn or other dry grain such as wheat into the hinged opening at the top of the mixing drum. With the slide valve closed, run the unit until a polished appearance is noticed on the inner walls of the hopper. This may take several hours. It would then be advisable to add slightly more ingredient and open the slide valve. Run for an additional period to polish the very bottom of the drum and the entrance tube to the hopper.

MIXING OF INGREDIENTS

To mix ingredients:

- (1) Close the slide valve in the hopper.
- (2) Set the rocker switch on "MIX"
- (3) Fill the mixer with ingredients as follows:

 Begin and end the filling process with a major ingredient, whenever possible.

 Example: To mix ingredients of 100 #, 10 #, and 100 #, add the ingredients to

the mixer in that order. Example: To mix ingredients of 200 # and 10 #, divide the major ingredient into two parts so the small quantity is not added first or last. The mixing drum has a maximum ingredient capacity of 9 cu. ft. which is indicated by the top of the sight glass in the side of the drum. When filling, observe the ingredients through the glass and do not fill above the top of the sight glass. Improper mixing will result if the mixing drum is overfilled.

(4) Open the slide valve to permit the ingredients to be returned to the dump hopper and circulated through the 4" auger simultaneously with the 6" auger in the mixing drum. This will permit more thorough and rapid mixing.

A mixing time of 10 minutes is normally adequate. Certain ingredients or combinations of ingredients may require a slightly longer mixing period.

(5) To empty the mixer, change the "Y"-valve position and set the rocker switch on "unload" When connected to a mill, the mixer will operate each time the mill calls for a new supply of ingredient.

All motors operate during unloading and the mixing process continues until the last portion of ingredient is removed from the mixer.

CLEANING

Your premixer uses special auger flighting and has the mixing drum outlet located in a manner which permits nearly all material to be removed from the mixing drum. These features serve to reduce the quantity of residuals retained in the unit.

After use of certain antibiotics or medications, the following procedure may be employed as an aid in further removing residuals from the mixing drum and augers:

Install and circulate approximately fifteen (15) gallons of finely ground grain or soybean oil meal in the unit. The majority of the residuals will be picked up and contamination of other premixes will be minimized.



SECTION IV

MAINTENANCE

V-BELT MAINTENANCE AND REPLACEMENT

It is necessary to keep V-belts adjusted to the proper tension. Belts only need be tight enough to prevent slippage under full load. A V-belt adjusted too tightly may cause undue stress on bearings, pulleys, and motor mounts.

Contact your Modern Mill dealer or distributor for proper replacement belts which are as follows:

		Modern Mill
Belt	Type	Part #
Horizontal Auger	46" "A" Section	5A3G12
Mixing Auger	41" "A" Section	5A3G4
Vertical Auger	37" "A" Section	5A3G2

After installation of a new v-belt, the tension should be checked and re-adjusted, if necessary, after the first hour of operation.

Caution: If a belt guard has been removed, always replace before operating equipment.

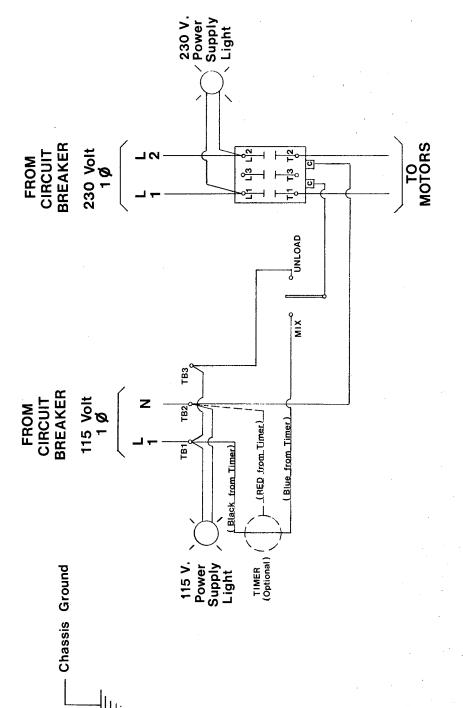
ELECTRIC MOTOR SERVICE

All A.C. electric motors used on Modern Mill equipment are protected by the motor manufacturers' warranties. If repair or replacement is required, contact your Modern Mill dealer or distributor so that he may recommend the service source best qualified to make the needed repair on your motor.

Never allow unauthorized personnel to attempt repairs, particularly, if the motor is eligible for warranty repair.

CLEANLINESS

Cleanliness is important for both safety and proper operation. Motors must be kept clean in order to provide proper cooling.



See Interconnection Diagram 11A120

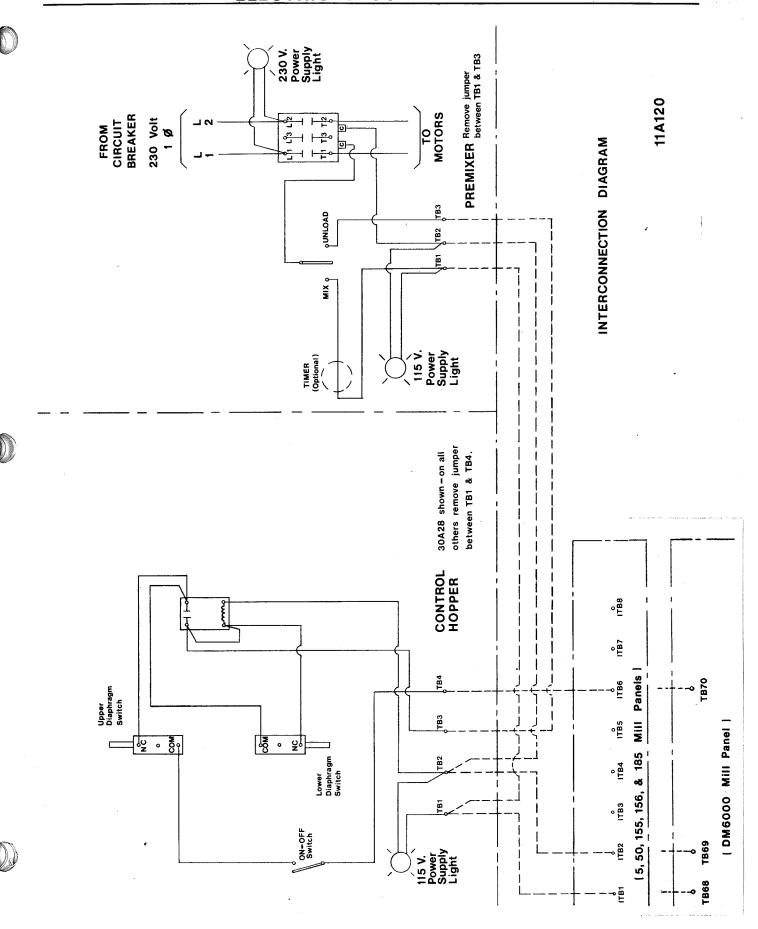
When Premixer is installed in conjunction with a

NOTE:

Control Hopper on Series 5 or 50 Mill:
1 Remove jumper between TB1 & TB3.
2- Extend 115 Volt supply from Mill Panel,

NOT from a separate breaker.

PREMIXER WIRING DIAGRAM



MODERN MILL



60A500 Series VERTICAL PREMIXER

Replacement Parts

MIXING DRUM COMPONENTS

OTY.	1	г	H	1	1	1	1	1	2	1	14"	1	2	٣	•
DESCRIPTION	Mixing Drum	Control Panel Assy. Std. See Page 5	Control Panel Assy. W/Timer-See Page 5	Mtg. Plate	Mixing Drum Cover	Hinge	6" Vert. Auger	Top Plate	Retaining Strip	Plexiglass, 3"x11"	Sealing Tape	Latch	Half Clamp	Conduit Clamp	
PART#	2A130	10A86G1	10A86G2	2A804	1A193	2A174	2A151	2A123	2A124	9A65	9A53	9A18	2B90	4A68	
ITEM	1	%. 	7	3.	4	5	9	7	8	6	10	11	12	13	

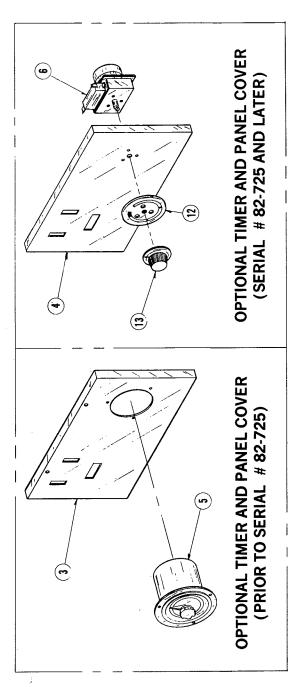
ITEM	PART#	DESCRIPTION	QTY.
14	10A28	Bearing Assy.	1
15	7A21	Stamping	4
16	7A23	l" Bearing & Collar	1
17	9478	Bearing Seal	7
18	7A20	l" Bearing & Collar	7
19	6A24	Pulley, 10"x1"	1
20	6A5	Pulley, 2-1/2"O.D.x5/8" Bore	П
21	10A47	Bearing Assy.	П
22	5A3G4	Belt	1
23	3A2	Motor, 1/2 H.P. 1Ø	٦
24	4A50	Wire Harness 12"	7
25	2A47G2	Motor Mtg. Plate	٦,
26	2A63G2	Motor Mtg. Rods W/Nuts	2
27	9A86GI	1/4" Sq.xl" Key	-

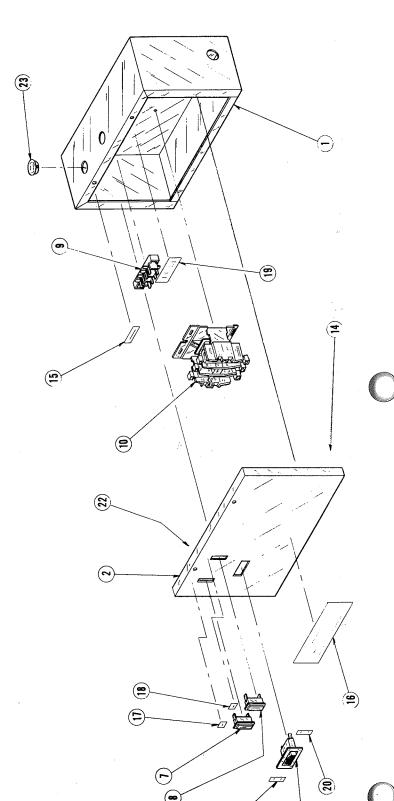
INLET HOPPER AND TRANSFER AUGER COMPONENTS

W/Bagging	Ϋ́.	1	9	2	1	2	2	н	ч	1	н	4	2	7	2		7	1	П	1	н	1	H
W/O Bagging	VTQ.	Τ	9	2	Т	2	2	1	1	1	П	4	2	2	2	. 1	2						
	DESCRIPTION	Wire Harness (39")	Stamping	5/8" Bearing & Collar	5/8" Bearing & Collar	Bearing Seal (5/8")	Bearing Assy. (5/8")	Bearing Assy. (5/8")	Valve Plate, Inlet Hopper	Hopper Shield	Belt Guard	4" Clamp W/Bolt	4" Band Clamp	Hopper Shield Rod	3/16" Sq. Key x 1"	Control Rod	Motor Mtg. Plate W/Hardware	Control Rod	Control Rod	Inlet Tube (4" Dia. x 8-1/2")	Flex Tube	Bracket	Y-Valve 3 Way
	PART#	4A52	7A11	7A22	7A13	9A63	10A20	10A9	1A234	2A623	2B275	20A124	20A127	2A645	9A87G1	2A150	2A47G2	2A272	2A273	2A826G2	20A140	2A274	20A184
	ITEM	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42

r 												1	т											
М/Вадділд Астасһтепт	QTY.	τ		Н	τ	τ		1		ī	1	П	1		П		1	1	1	1	1	ı	9	П
W/O Bagging	Ö	τ	τ		τ	τ	1		Ι		Τ	1	1	1	1	1	1	1	Τ'	1	Т	1	9	1
	DESCRIPTION	Inlet Hopper	4" Vertical Auger Assy. (7'6")	4" Vertical Auger Assy. (8'0")	Tee Assy.	Horiz. Shaft & Flight	Shaft & Flight (7'6")	Shaft & Flight (8'0")	Tube & Plate (7'6")	Tube & Plate (8'0")	Motor 1/2 H.P. 1Ø	Motor 1/3 H.P. 1Ø	0 Degree Outlet	Thru & Off 45 Degree Connection	Flared Sleeve	Inlet Tube (5"x4"O.D.)	Pulley (8"O.D.x5/8" Bore)	Pulley (2-1/2"O.D.x5/8" Bore)	Pulley (12"O.D.x5/8" Bore)	Pulley (2"0.D.x5/8" Bore)	Belt (4L370)	Belt (4L460)	Motor Mtg. Rods W/Nuts	Wire Harness (35")
	PART#	2B125	20A192G1	20A192G2	2A126	2A148	2A836G1	2A836G2	2A837G1	2A837G2	3A2	3A1	2A683G1	20A183	2A195	2A826G1	6A8	6A5	6A26	6A4	5A3G2	5A3G12	2A63G2	4A51
	TEM	7		7	3	4		2		9	7	8	6	10	11	12	13	14	15	16	17	18	19	20

CONTROL PANEL COMPONENTS





CONTROL PANEL COMPONENTS

Panel	. ∀		l in	''		'	' '	.	, ,		-	,,
Panel W/O Timer	ЛĪÕ		32"	2	1	н	Т	Т	1	Τ	1	2
	ITEM PART# DESCRIPTION	13 4A258 Knob, Timer	14 9A53 Sealing Tape	15 9A69 Decal, Ground	16 9B141 Decal, Danger	17 9A211 Decal, 115 V Power	18 9A212 Decal, 230 V Power	19 9A213 Decal, Terminal Block	20 9A218 Decal, Mix	21 9A219 Decal, Unload	22 9A233 Decal, Premixer Wiring	23 4A169Gl Hole Plug (1/2" Conduit)
Panel W/Timer		7		1	1	1	1	1	1	1	-	1
Tallita O/M	QTY		-	├─	 	 					<u> </u>	\vdash

Panel W/Timer	ъ.	τ		τ	τ	1	1	1	1	1	1	1	1
Рапеl W/О Timer	Љ ТО	Τ	Τ					Т	1	1	Т	1	
	DESCRIPTION	Housing Assy.	Cover Assy.	Cover Assy. (Before Ser. #82-725)	Cover Assy. (After Ser. #82-725)	Timer (Before Ser. #82-725)	Timer (After Ser. #82-725)	Light, Amber 115 V	Light, Amber 230 V	Terminal Block	Contactor, 30 A	Rocker Switch, SPDT	Dial, Timer
	PART#	2A802	2A803G2	2A803G1	2A955	4A221	4A254	4A173	4A174	4A180	4A181	4A194	4A256
	EM	1	7	3	4	5	o	7	8	9	0	1	2