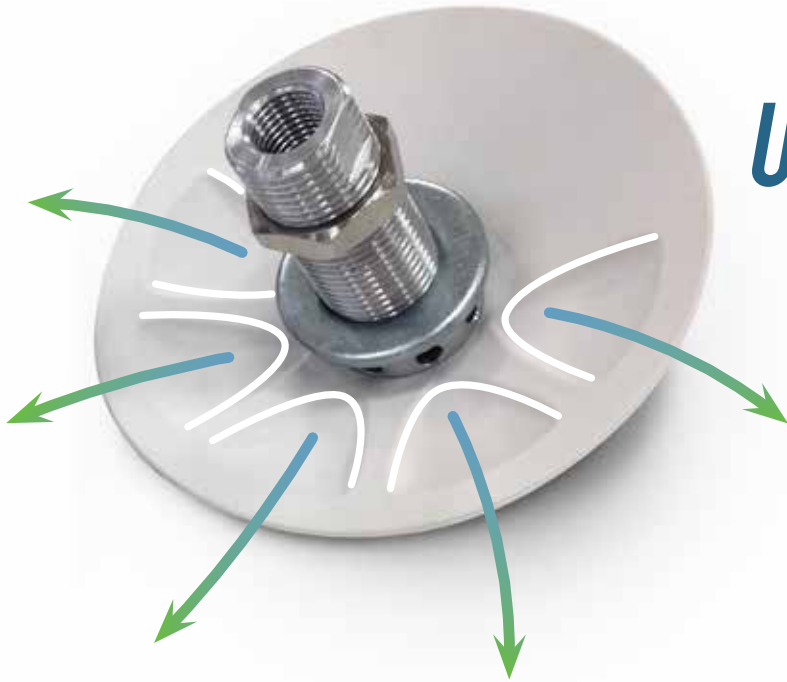


# VBS Bin Aerators

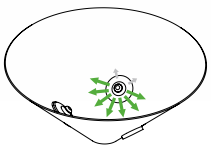
One-Way air fluidizer for dry, fine, granular powders



POWERED BY TRAMONTANA™ DISK FLUIDIZER (PATENT PENDING)



## UNIQUE ONE-WAY DIRECTIONAL AIR FLOW



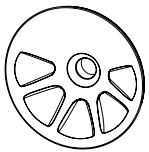
**New and innovative design  
improves productivity**

Designed to maximize system  
efficiency: the fastest loadout speed



**Food & Pharmaceutical Grade**

Made with FDA  
approved components



**TRAMONTANA™ Disk Fluidizer**

One-way directional air flow  
boosts powder discharge

## AERATORS FOR SILOS, HOPPERS, PIPES



OLI



# Features

## NEW, INNOVATIVE, REVOLUTIONARY: TRAMONTANA™ DISK FLUIDIZER

The VBS is designed to maximize unloading efficiency: the TRAMONTANA™ disk fluidizer (patent pending) boosts powder discharge speed thanks to its unique shape.

**NO COMPROMISE.  
CHOOSE THE BEST  
TECHNOLOGY.**

### VBS - BIN AERATORS

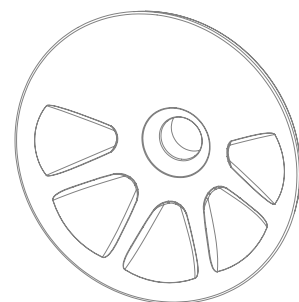
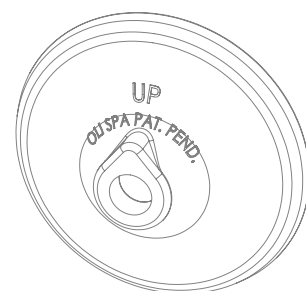
APPLICATION	Silos, hoppers, pipes
POWDER	Dry, fine, granular
PROBLEM SOLVING	Bridge and rat-holing

### FEATURES

DUTY CYCLE	Continuous or discontinuous
WORKING PRESSURE	From from 0.8 bar to 6 bar (12 psi to 87 psi) recommended 4 bar (58 psi) MICRO VBS from 0.8 bar to 2 bar (from 12 psi to 29 psi)
PNEUMATIC CIRCUIT	Filter + flow control valve
AIR SUPPLY QUALITY	Non-Lubricated (Class. 5.4.1)
TECHNOLOGY	Vibro-Aerator
MATERIAL	Silicone membrane [food grade] - FDA 177.2600 Aluminium / stainless steel stem [Food & Pharmaceutical grade] Nylon body with steel ring [VBE]

### OPTIONS

EXTERNAL MOUNTING KIT	Stainless steel rectangular plate
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# VBS Complete range

PRODUCT *	PICTURE	MEMBRANE COLOUR	STEM MATERIAL	MEMBRANE DIAMETER	
				mm	in
VBS	A	White	Aluminium	104	4
VBSI	A	White	Stainless steel	104	4
VBSIHT	A	Red	Stainless steel	104	4
VBSIMD	A	Blue	Stainless steel	104	4
VBSM	B	White	Aluminium	54	2.1
VBSMI	B	White	Stainless steel	54	2.1
VBSMIHT	B	Red	Stainless steel	54	2.1
VBSMIMD	B	Blue	Stainless steel	54	2.1
VBSE	C	White	Nylon	104	4
VBSEM	D	White	Nylon	54	2.1



\* VBS=OLI Aerator VBSM=OLI Micro Aerator I=Stainless Steel HT=High Temperature MD=Metal Detectable E= External Mounting

# Comparison chart – OLI vs. competitors



## DURABILITY

### COMPETITORS

### OLI

Durable disk	Acceptable	Higher durability due to thicker profile in high wear areas
Max. temperature	170°C (340°F)	170°C (340°F) Red colour only: 235°C (455°F)



## EFFICIENCY

Enhanced air fluidizer	No	TRAMONTANA™ disk: the Venturi style disk cavity of the VBS boosts air flow in the direction of the discharge reducing load-out time and air consumption
Loadout speed*	Good	25% faster than closest competitor



## DESIGN

Smooth disk outer wall	No	Smooth disk outer wall to avoid material sticking to its surface, thus increasing product flow
Food-grade	Option	Option
Metal detectable disk	Option	Standard
Interchangeability	-	Yes
External mounting	Option	Option - available also for mini series

**CUT YOUR DISCHARGE TIME. NOW.**

\* Based on testing conducted by WAMGROUP and field test.  
Competitors' data are the ones commercially available on the market. We do not take any responsibility regarding the accuracy of the above data.

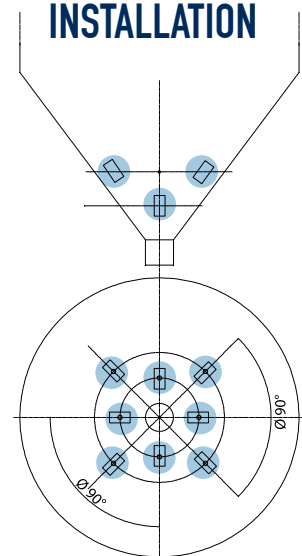
# External mounting kit



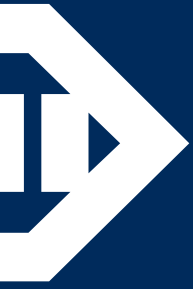
MATERIAL	Stainless steel rectangular plate
PROBLEM SOLVING	Great for applications where internal silo access is difficult or impossible
SIZE	120 x 192.5 mm [4.72" x 7.58"]
CUT OUT SIZE	67 x 162.5 mm [2.64" x 6.40"]



## INSTALLATION



This information is furnished without warranty, representation, inducement or license of any kind. It is accurate to the best OLI knowledge or is obtained from sources believed to be accurate. OLI therefore assumes no legal responsibility.



# WHEN YOU NEED IT, WHERE YOU NEED IT

## THE WORLDWIDE LEADER IN VIBRATION TECHNOLOGY



### OLI WORLDWIDE

OLI Australia	OLI Germany	OLI Nordic	OLI Turkey
OLI Benelux	OLI India	OLI Russia	OLI UK
OLI Brazil	OLI Italy	OLI South Africa	OLI USA
OLI China	OLI Malta	OLI Spain	
OLI France	OLI Middle East	OLI Thailand	



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