

QUESTIONNAIRE – ORDER FORM

Processing equipment Cosmetic and Pharmaceutical & Chemical
Industry

Company:	
Contact Person:	
Address:	
Phone/Fax/e-mail:	

1. Which product shall be processed?	
2. What is the desired capacity (in m ³ /h)?	
3. How many components are to be processed?	
4. In what quantity (in %) are these components to be processed? (approximate recipe)	
5. Are there dry materials to be processed?	
6. Are there granulated materials to be processed?	
7. Are there melting phases to be prepared?	

<p>8. What is the desired viscosity?</p>	<hr/> <hr/>
<p>9. What are the max. pH-values?</p>	<hr/> <hr/> <hr/>
<p>10. How should the components be added?</p> <p>a) Liquid phases (similar to water)</p> <ul style="list-style-type: none"> • With dosing meter <p>b) Liquid phases</p> <ul style="list-style-type: none"> • Through feed hopper <p>c) Preparation of melting phase</p> <ul style="list-style-type: none"> • In heatable hopper <p>d) Dry materials</p> <ul style="list-style-type: none"> • Through a separate hopper, perhaps dosing of dry materials with adequate dosing units <p>e) Addition of liquid phases</p> <ul style="list-style-type: none"> • With pumps or partially by gravimetric feeding <p>f) Addition of some components</p> <ul style="list-style-type: none"> • manually (pre-weighed) in hopper 	<hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/>
<p>11. Where are the components stocked?</p> <ul style="list-style-type: none"> • Bulk storage tank • Feed hopper • Silos • Otherwise 	<hr/> <hr/> <hr/> <hr/>
<p>12. Is it a hot or a cold production process?</p>	<hr/> <hr/>
<p>13. Which temperatures are to be reached (Heating and cooling)?</p>	<hr/> <hr/> <hr/>

<p>14. How long are the heating and cooling periods?</p>	<hr/> <hr/> <hr/>
<p>15. How should the product be heated? Indirectly with double jacket at the mixing chamber?</p> <p>Which heating and/or cooling medium is already installed?</p> <ul style="list-style-type: none"> • hot water • steam • cooling water <p>temperature of the medium in °C and pressure in bar</p>	<hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/>
<p>16. Should the material be discharged into a buffer hopper?</p>	<hr/> <hr/> <hr/>
<p>17. Should the buffer hopper be heatable? (hot filling/racking)</p>	<hr/> <hr/> <hr/>
<p>18. Is a machine with complete manual control required?</p> <ul style="list-style-type: none"> • With manual valves • Hardware-adjustment • Control of the aggregates with switch on control panel • Otherwise 	<hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/>
<p>19. Is a machine with automation-system needed?</p> <p>a) PAS 1: manual control</p>	<hr/> <hr/> <hr/>

<p>b) PAS 2: semi-automatic control, i.e. at first an automatic-recipe is manually inserted, then the production process works automatically</p> <p>c) PAS 3: fully automatic control, i.e. the desired automatic-recipe is selected out of 40 different automatic-recipes</p> <p>d) PAS 4: Management Control, i. e. the fully automatic PAS 3 is extended by a management control unit.</p>	<hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/> <hr/>
<p>20. What are the local circumstances of the production area?</p>	<hr/> <hr/> <hr/>
<p>21. Which operating voltage is needed? 400V ($\pm 10\%$)/460V/220V/...</p> <p>50 Hz/60Hz</p>	<hr/> <hr/> <hr/>
<p>22. If the machine shall be exported, please inform us to which country and – if possible – to which final customer it is exported.</p>	<hr/> <hr/> <hr/>
<p>23. In which language are the quotation and the documentation needed?</p>	<hr/> <hr/> <hr/>
<p>24. Is a explosion-proof version required?</p>	<hr/> <hr/> <hr/>
<p>21. Further details which must be observed in the quotation?</p>	<hr/> <hr/> <hr/> <hr/> <hr/>