

PRODUCTION DEPARTMENT

| STANDARD OPERATING PROCEDURE                         |                 |  |
|--|-----------------|--|
| Department: Production                               | SOP No.:        |  |
| Title: Operation of Rapid Mixer Granulator 600 litre | Effective Date: |  |
| Supersedes: Nil                                      | Review Date:    |  |
| Issue Date:  | Page No.:       |  |

#### 1.0 **OBJECTIVE:**

To lay down a procedure for operation of Rapid Mixer Granulator 600 litre (Bectochem).

#### 2.0 SCOPE:

This procedure is applicable to the operation of Rapid Mixer Granulator 600 litre (Bectochem) located in granulation area.

#### 3.0 RESPONSIBILITY:

Production: Technical Associate/Officer /Executive/Assistant Manager

Head Production: To ensure execution & compliance.

Head QA: To ensure the compliance.

#### 4.0 **PROCEDURE:**

### 4.1 Operation of RMG:

- 4.1.1 Ensure that the equipment is cleaned and ready for use.
- 4.1.2 Replace the 'CLEANED' status label with 'UNDER PROCESS' status label with date and signature of the Production Officer.
- 4.1.3 Switch "ON" the PLC.
- 4.1.4 Ensure that the vent filter of RMG is properly fitted.
- 4.1.5 Ensure that the discharge valve of RMG is closed.
- 4.1.6 Turn the Black Key of control panel to "PRODUCTION" position.
- 4.1.7 Operate the LPD for RMG as per SOP and bring the arm positioning the IPC with charging port of RMG.
- 4.1.8 Ensure that the discharge valve of IPC aligns with the charging port of RMG.
- 4.1.9 Open the butterfly valve of IPC to charge the material into the RMG.
- 4.1.10 Ensure that no material shall remain in the IPC.
- 4.1.11 Close the butterfly valve of IPC and bring it down by operating the LPD.
- 4.1.12 Close the lid of the RMG and clamp it firmly with the help of toggle clamps.
- 4.1.13 Place a cleaned FBD container bowl beneath the discharge chute of the RMG.
- 4.1.14 Ensure that the emergency switch is released before operation.



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- 4.2 To Run in "Manual Mode":
- 4.2.1 Press LOGIN and screen will ask for password.
- 4.2.2 Enter the password for level '2' and then press enter key.
- 4.2.3 Select the MANUAL mode on the PLC and the screen will show the following parameters.

PRODUCT CODE :
BATCH NO :
OPERATOR CODE :
MAIN DRY WET DISCH
MIXING MIXING

4.2.4 On this screen feed required detail and dry mixing, display will show following screen.

| MANUAL MODE ON/OFF        |   |       |      |
|---------------------------|---|-------|------|
| *DRY MIXING CYCLE ON/OFF* |   |       |      |
|                           |   | SET   | ACT  |
| IMPELLER SLOW ON/OFF      | : | RPM   | AMP  |
| IMPELLER FAST ON/OFF      | : | RPM   |      |
| CHOPPERSLOW ON/OFF        | : | RPM   | AMP  |
| CHOPPER FAST ON/OFF       | : | RPM   |      |
| PREV                      |   | MIMIC | EXIT |

- 4.2.5 On this screen ON/OFF the Impeller and chopper at slow and fast speed, Press EXIT key and go to manual batch parameter screen.
- 4.2.6 After completion of dry mixing cycle add binder as per specifications given in BMR.
- 4.2.7 Press wet mixing batch parameter screen for wet mixing, display will show following screen.



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| MANUAL MODE ON/OFF        |       |     |          |
|---------------------------|-------|-----|----------|
| *WET MIXING CYCLE ON/OFF* |       |     |          |
|                           | SET   | ACT | IMPELLER |
| SLOW ON/OFF :             | RPM   | AMP |          |
| IMPELLER FAST ON/OFF      | :     | RPM |          |
| CHOPPER SLOW ON/OFF       | : I   | RPM | AMP      |
| CHOPPER FAST ON/OFF       | : 1   | RPM |          |
| PREV                      | MIMIC |     | EXIT     |

- 4.2.8 On this screen ON/OFF the Impeller and chopper at slow and fast speed, Press EXIT key and go to manual batch parameter screen.
- 4.2.9 Press DISCH on manual mode screen for discharge cycle, display will show following screen.

| MANUAL MODE ON/OFF                |       |     |      |
|-----------------------------------|-------|-----|------|
| *DISCHARGE CYCLE ON/OFF*          |       |     |      |
|                                   | SET   | ACT |      |
| IMPELLER CREEP ON/OFF             | :     | RPM | AMP  |
| CHOPPER CREEP ON/OFF              | :     | RPM | AMP  |
| COMIL ON/OFF :                    |       | RPM | RPM  |
| IMPELLER CONTINUOUS/INCH SELECTED |       |     |      |
| PREV                              | MIMIC |     | NEXT |

4.2.10 On this screen feed required detail and press NEXT key, display will show following screen



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## MANUAL MODE ON/OFF

\* DISCHARGE CYCLE ON/OFF\*

DISCHARGE OPEN SOV ON/OFF DISCHARGE CLOSE SOV ON/OFF

PREV MIMIC NEXT

- After completion of wet mixing cycle discharge the material by operating the impeller, chopper and co-mill on this screen. Operate the DISCHARGE ON/OFF to open and close the discharge valve.
- 4.3 To create the Recipe:
- 4.3.1 Press LOGIN key on panel board and screen will ask for password
- 4.3.2 Enter the password for level '3' and then press RECIPE key and the screen will show the following.

#### **AUTO BATCH PARAMETERS**

PRODUCT NAME:

BATCH NO.:

**OPERATOR CODE:** 

MAIN RECIPE EDIT RECIPE LOAD

- 4.3.3 Select the RECIPE EDIT key.
- 4.3.4 Enter the all parameters in recipe as per BMR as following.



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| Γ             |  |
|---------------|--|
|               | RECIPE EDIT - 1  |
|               | DRY MIXING PROCESS   |
| CURRENT RECIP | PE NAME :  |
|               | 1.IMPELLER SLOW TIME : MIN   |
|               | 2.IMPELLER FAST TIME : MIN   |
|               | 3. CHOPPER ON DELAY TIME : SEC   |
|               | 4. CHOPPER SLOW TIME :MIN  |
|               | 5. CHOPPER FAST TIME :MIN  |
|               |  |
| PREV          | NEXT   |
| ,             |  |
|               | RECIPE EDIT - 2  |
| CURRENT RECIP | RECIPE EDIT - 2  |
| CURRENT RECIP | RECIPE EDIT - 2  |
| CURRENT RECIP | RECIPE EDIT - 2 PE NAME :  |
| CURRENT RECIP | RECIPE EDIT - 2 PE NAME : 6.IMPELLER SLOW SPEED : MIN  |
| CURRENT RECIP | RECIPE EDIT - 2 PE NAME : 6.IMPELLER SLOW SPEED : MIN 7.IMPELLER FAST SPEED : MIN  |
| CURRENT RECIP | RECIPE EDIT - 2 PE NAME : 6.IMPELLER SLOW SPEED : MIN 7.IMPELLER FAST SPEED : MIN 8. CHOPPER SLOW SPEED : MIN                                  |
| CURRENT RECIP | RECIPE EDIT - 2  PE NAME :  6.IMPELLER SLOW SPEED : MIN  7.IMPELLER FAST SPEED : MIN  8. CHOPPER SLOW SPEED : MIN  9. CHOPPER FAST SPEED : MIN |



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|              | RECIPE EDIT - 3   |           |
|--------------|---|-----------|
|              | WET MIXING PROCESS  |           |
| CURRENT RECI | IPE NAME :  |           |
|              | 11. IMPELLER SLOW TIME :  | MIN       |
|              | 12. IMPELLER FAST TIME :  | MIN       |
|              | 13. CHOPPER ON DELAY TIME:  | SEC       |
|              | 14. CHOPPER SLOW TIME :   | MIN       |
|              | 15. CHOPPER FAST TIME :N  | MIN       |
| PREV         |   | NEXT      |
|              |   |           |
|              | RECIPE EDIT - 4   |           |
| CURRENT RECI |   |           |
| CURRENT RECI |   | _ MIN     |
| CURRENT RECI | IPE NAME :  | _         |
| CURRENT RECI | IPE NAME :  16.IMPELLER SLOW SPEED :  | IIN       |
| CURRENT RECI | IPE NAME :  16.IMPELLER SLOW SPEED : N  17.IMPELLER FAST SPEED : N                      | IIN<br>IN |
| CURRENT RECI | IPE NAME:  16.IMPELLER SLOW SPEED:N  17.IMPELLER FAST SPEED:M  18. CHOPPER SLOW SPEED:M | IIN<br>IN |



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|  | STANDARD OPERATING PRO                                 | CEDURE                             |
|--|--|------------------------------------|
| Departmen  | nt: Production   | SOP No.:                           |
| <b>Title:</b> Operation of Rapid Mixer Granulator 600 litre <b>Supersedes:</b> Nil |  | <b>Effective Date:</b>             |
|  |  | Review Date:                       |
| Issue Date:  | :  | Page No.:                          |
|  | RECIPE EDIT - 5  |                                    |
|  | PRINT INTERVAL   | MIN                                |
|  |  |                                    |
|  | DISCHARGE CYCLE  |                                    |
|  | 20. IMPELLER CREEP SPEEI                               | ) : RPM                            |
|  | 21. CHOPPER CREEP SPEED:                               | RPM                                |
|  | 22. CO-MILL SPEED                                      | :RPM                               |
|  |  |                                    |
|  | IMPELLER INCH SELECTED                                 |                                    |
|  |  |                                    |
|  | PREV   | NEXT                               |
| 4.3.5  | After entering of all parameters press SAVE Key for sa | ve the recipe. The screen displays |
|  | as:  |                                    |
|  | SAVE RECIPE  |                                    |
|  | REPLACE EXISTING                                       |                                    |
|  | SAVE AS NEW  |                                    |
|  | CANCEL   |                                    |
| 4.3.6  | Select "SAVE AS NEW" option. After pressing "SAVI      | E AS NEW" then type name and       |
|  | then press enter key.                                  |                                    |
|  | NAME :   |                                    |
| 4.3.7  | Enter the name of recipe and select the "OK" and press | the enter key.                     |
| 4.3.8  | Press the exit Key for exit.                           |                                    |
|  |  |                                    |
| 4.3.1  | To load the Recipe                                     |                                    |
| 4.3.1.1  | Press LOGIN.   |                                    |
| 4.3.1.2  | Screen will ask for password                           |                                    |
| 4.3.1.3  | Enter the password for level '2' and then press RECIPE | LOAD.                              |
| 4.3.1.4  | Press RECIPE LOAD key, screen will show list of recip  | oe.                                |
| 4.3.1.5  | Select the required recipe and press load key on PLC.  |                                    |



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- 4.3.1.7 Screen will show load recipe YES NO
- 4.3.1.8 Press YES Key to load recipe.
- 4.3.1.9 Press exit key on PLC.
- 4.3.1.10 After loading of recipe go to Auto mode and run the RMG in auto mode.
  - 4.4 To Run in "Auto Mode":
  - 4.4.1 To run the selected recipe:
  - 4.4.1.1 Press LOGIN and screen will ask for password.
  - 4.4.1.2 Enter the password for level '2'
  - 4.4.1.4 Then run the RMG in auto mode by pressing AUTO key on PLC.

| AUTO MODE ON/OFF |
|------------------|
| AUTO CYCLE OVER  |

CURRENT RECIPE NAME:

AUTO CYCLE ON MIN **SEC** 

**AUTO CYCLE PAUSED** MIN **SEC** 

**ACT** 

IMPELLER CURRENT : **AMP CHOPPER CURRENT AMP** 

REPEAT YES REPEAT NO **DISCHARGE** 

**MAIN START STOP RESET NEXT** 

- 4.4.1.5 Press START key to start the RMG in auto mode.
- 4.4.1.6 Press NEXT key, display will show following screen



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| AUTO MODE ON/OFF       |       |      |  |
|------------------------|-------|------|--|
| AUTO CYCLE OVER        |       |      |  |
|                        | SET   | ACT  |  |
| DRY IMP SLOW TIME      | MIN   | MIN  |  |
| DRY IMP FAST TIME      | MIN   | MIN  |  |
| DRY CHOPPER DELAY TIME | SEC   | SEC  |  |
| DRY CHOPPER SLOW TIME  | MIN   | MIN  |  |
| DRY CHOPPER FAST TIME  | MIN   | MIN  |  |
| DRY IMP SLOW SPEED     | RPM   |      |  |
| DRY IMP FAST SPEED     | RPM   | AMP  |  |
| DRY CHOPPER SLOW SPEED | RPM   |      |  |
| DRY CHOPPER FAST SPEED | RPM   | AMP  |  |
| DELAY TIME             | MIN   | MIN  |  |
| PREV                   | MIMIC | NEXT |  |

4.4.1.7 Press NEXT key, display will show following screen

| AUTO MODE ON/OFF       |       |      |  |
|------------------------|-------|------|--|
| AUTO CYCLE OVER        |       |      |  |
|                        | SET   | ACT  |  |
| WET IMP SLOW TIME      | MIN   | MIN  |  |
| WET IMP FAST TIME      | MIN   | MIN  |  |
| WET CHOPPER DELAY TIME | SEC   | SEC  |  |
| WET CHOPPER SLOW TIME  | MIN   | MIN  |  |
| WET CHOPPER FAST TIME  | MIN   | MIN  |  |
| WET IMP SLOW SPEED     | RPM   |      |  |
| WET IMP FAST SPEED     | RPM   | AMP  |  |
| WET CHOPPER SLOW SPEED | RPM   |      |  |
| WET CHOPPER FAST SPEED | RPM   | AMP  |  |
| PREV                   | MIMIC | NEXT |  |

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4.4.1.8 Press the PREV key two times and then press the DISCHARGE key, display will show following screen

**AUTO MODE ON/OFF** 

AUTO CYCLE OVER

SET ACT

IMPELLER CREEP SPEED RPM AMP

CHOPPER CREEP SPEED RPM AMP

COMILL SPEED RPM AMP

IMPELLER INCH SELECTED
IMPELLER CREEP ON/OFF
CHOPPER CREEP ON/OFF

| <b>PREV</b> | DISCH | DISCH | DISCH | MAIN |
|-------------|-------|-------|-------|------|
|             | START | STOP  | OVER  |      |

- 4.4.1.9 On this screen actual RPM and current for impeller and chopper will display.
- 4.5 Record the operation time in equipment sequential log book as per SOP.
- 4.6 Replace the 'UNDER PROCESS' status label with 'TO BE CLEANED' status label with date and signature of the Production Officer.
- 4.7 Switch "OFF" the main.

#### 5.0 ANNEXURE (S):

Nil

#### 6.0 REFERENCE (S):

SOP: Preparation, approval, distribution control, revision and destruction of Standard Operating Procedure (SOP).

SOP: Procedure for area line clearance.

SOP: Operation of Lifting and Positioning Device (SAAN)



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## **7.0 ABBREVIATION** (S) )/**DEFINITION** (S):

BMR : Batch Manufacturing Record

IPC : In-Process Container

PLC : Programmable Logic Control

RMG : Rapid Mixer Granulator

SOP : Standard Operating Procedure

FBD : Fluidized Bed Dryer

#### **REVISION CARD**

| S.No | REVISION No. | REVISION<br>DATE | DETAILS OF<br>REVISION | REASON (S)FOR<br>REVISION | REFERENCE<br>CHANGE CONTROL<br>No. |
|------|--------------|------------------|------------------------|---------------------------|------------------------------------|
| 1.   | 00           |                  |                        | New SOP                   |                                    |