TOPDRY TERMINAL CONTROL







PROVEN & DEPENDABLE™

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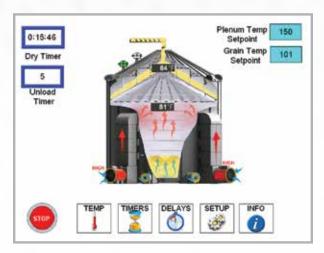
Introducing TopDry Terminal, bringing increased control and access to TopDry settings and historical data. TopDry Terminal is the standard control for AutoFlow and AutoBatch TopDry, and is available as an option on Manual Batch TopDry.

Utilizing the same top of the line, Allen Bradley CompactLogix PLC used in our Zimmerman Tower Dryers, the TopDry Terminal features an easy-to-read, large color touch-screen with unmatched options and settings to get the exact performance you're looking for from your TopDry. WatchDog remote monitoring and control is standard for the first time on TopDry with the TopDry Terminal (owner supplied internet connection required).

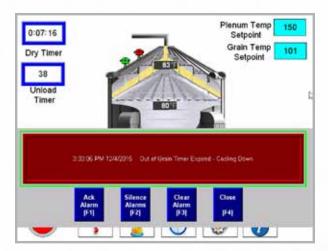
The TopDry Terminal is completely automated with full control over the fill system, fan(s), heater(s) and dump chutes with monitoring and safety equipment in place. It can be controlled by straight-time, grain temperature using four electronic temperature sensors or a combination of both. With the microprocessor-based AutoFlow System, you can control two fans and heaters, two separate load augers and two aeration fans. The system will indicate the cause of any malfunction and automatically shut down.

FEATURES

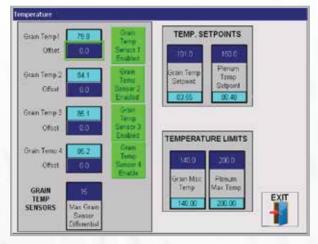
- 10.4" Allen Bradley PanelView Plus 1000 Touchscreen Advanced graphics and animation give visual representation of TopDry operation
- Remote monitoring and control of dryer from any web enabled device via WatchDog
- Control box can be installed on drying bin or remotely in a separate control room
- Controls multiple augers emptying each cycle for easy start-up
- Adjustable staged starting of fans and heaters
- Four grain-temperature sensors for moisture control with sensors individually monitored for better feedback and easier maintenance
- Extensive memory recall for running history and troubleshooting



MAIN SCREEN - 2 FAN TOPDRY SHOWN



ACTIVE ALARM SCREEN



SETUP SCREEN



			24' DIA. 1-FAN 30		30' DIA	30' DIA. 1-FAN		30' DIA. 2-FAN		36' DIA. 1-FAN		36' DIA. 2-FAN	
FAN & HEATER UNIT(S)	PLENUM TEMP	MOISTURE CONTENT WET BASIS	ВРН	DUMP INTERVAL MINUTES	ВРН	DUMP INTERVAL MINUTES	ВРН	DUMP INTERVAL MINUTES	ВРН	DUMP INTERVAL MINUTES	ВРН	DUMP INTERVAL MINUTES	
15 H.P. 36" Fan 4.5 million BTU	160° F	20%	528	21.6	557	31.9	939	18.9			993	19.4	
		25%	334	34.1	353	50.4	595	29.9			629	30.6	
		30%	209	54.6	220	80.8	371	47.9			393	49.0	
	180° F	20%	675*	16.8*	713*	24.9*	1202	14.8			1271	15.1	
		25%	428*	26.6*	451*	39.4*	761	23.4			805	23.9	
		30%	267*	42.6*	282*	63.1*	475	37.4			503	38.3	
	200° F	20%	791*	14.4*	835*	21.3*	1407*	12.6*			1488*	12.9*	
		25%	501*	22.7*	529*	33.6*	891*	19.9*			943*	20.4*	
		30%	313*	36.4*	330*	53.9*	557*	32.0*			589*	32.7*	
15 H.P. 40" Fan 5.75 million BTU	160° F	20%	648	17.5	711	25.0	1154	15.4			1269	15.2	
		25%	411	27.7	450	39.5	731	24.3			803	24.0	
		30%	256	44.4	281	63.3	457	39.0			502	38.4	
	180° F	20%	830*	13.7*	909*	19.5*	1477	12.0			1623	11.9	
		25%	525*	21.6*	576*	30.9*	936	19.0			1028	18.7	
		30%	328*	34.7*	360*	49.5*	584	30.4			642	30.0	
	200° F	20%	971*	11.7*	1065*	16.7*	1730*	10.2*			1901	10.1*	
		25%	615*	18.5*	674*	26.4*	1096*	16.2*			1204	16.0*	
		30%	384*	29.6*	421*	42.2*	684*	26.0*			752	25.6*	
30 H.P. 42" Fan 8.75 million BTU	160° F	20%	740	15.4	806	22.0			819	23.5	1452	13.2	
		25%	469	24.3	511	34.8			519	37.1	920	20.9	
		30%	293	38.9	319	55.8			324	59.4	574	33.5	
	180° F	20%	947	12.0	1032	17.2			1048	18.3	1858	10.4	
		25%	600	19.0	653	27.2			664	29	1177	16.3	
		30%	375	30.4	408	43.6			415	46.4	735	26.1	
	200° F	20%	1109	10.2	1208	14.7			1227	15.6	2176	8.8	
		25%	702	16.2	765	23.2			777	24.7	1378	14.0	
		30%	439	25.9	478	37.2			486	39.6	861	22.4	
40 H.P. 42" Fan 10.25 million BTU	160° F	20%			920	19.3			950	20.2			
		25%			583	30.5			602	32			
		30%			364	48.9			376	51.2			
	180° F	20%			1178	15.1			1216	15.8			
		25%			746	23.8			770	25			
		30%			466	38.2			481	40			
	200° F	20%			1379	12.9			1424	13.5			
		25%			873	20.3			902	21.3			
		30%			545	32.6			563	34.2			

^{*} Insufficient burner BTUs for 45 deg. ambient temp

Final moisture 15% after complete cooling.

Estimated at 45 deg. F. ambient temperature, 65% relative humidity. 1/3 CFM/Bu. Cooling Rate.

Capacities listed are wet bushels/tonnes, for mature unfrozen #2 yellow shelled dent corn at listed moisture content and are estimates based on drying principles, field results and computer simulation. Variance may occur due to grain's physiological factors (kernel size, chemical composition, variety, maturity), excessive fines, adverse weather conditions, etc.



TOPDRY

Grain in the overhead chamber is dried by a large fan and heater then dumped to a holding area below. An aeration fan below captures heat from this previously dried grain, and pushes it upward to help dry the next load. This recycling of heat increases efficiency, which greatly reduces drying costs.



MATERIAL HANDLING

GSI's material handling line includes bucket elevators, chain conveyors, belt conveyors, bin unloads, and chain loops. Also available are towers, catwalks, and support structures.



DRYING AND CONDITIONING

Today's farm operations have greatly varied needs for their drying solutions. Size, type, and investment all play a part in the decision for which to use. GSI provides systems of every size and type to help with those needs. Options include TopDry, Portable, Modular, and T-Series Tower Dryers.



GLOBAL SOLUTIONS. LOCAL SUPPORT.

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