





- Complete stainless steel; smooth or rigidized plate on product contact surfaces
- Different volumes of weighing pans available, for a wide range of products
- · Up to 80 drops per minute
- · Stepper motor on weighing pans
- · Color touchscreen; 99 programs can be created and stored









The Combimat weighers can be used for a wide variety of food and non-food products. The machine is equipped with smooth or rigidized plating for optimal product transport, depending on the product. Vibrating lanes can be placed under a 8° angle or straight. The outfeed of the weigher can have an extra inclination of 60° instead of the normal 50°, depending on the product.

To prevent condensation the machine frame can be equipped with internal heating and placed under overpressure. The weigher is equipped with electromagnetic driven vibrating lanes that transport the product to the pre-dosing buckets. From these buckets the product is dropped in the weigh pans. By means of calculating the ideal combination from the weigh pans, the final portion is dropped.

All buckets have a closing system that can easily be adjusted to prevent uncontrolled opening and make sure that the buckets are always closed correctly. The buckets are opened and closed by means of a stepper motor. Vibrating lanes, pre-dosing buckets and weigh pans can easily be removed without tools.

## Machine is standard equipped with:

- Stainless steel construction; hygienic design
- 10,4 inch Color touch-screen display (multiple languages possible)
- Easy controls for setting speed, weight, timers, etc.
- 99 programs can be memorized and selected
- Quick removal of parts for optimal cleaning
- Synchronization with all packaging machines
- Opening and closing of all buckets with stepper motors, no compressed air needed
- Load cell under top cone to control the infeed

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Washing facility on ground level
Washing facility on platform
Heating in machine frame to prevent
Condensation in the machine
Machine frame under pressure to avoid

Machine frame under pressure to avoid condensation

Vibrating lanes under an angle of 8° for sticky products Special Pasta execution

Timing hopper

Mixing products:

24 head, max 3 mix.

32 head, max 4 mix.

Model	Size weighing pans	Weighing range	Number of heads
s	0,5 liter	1-300 gr.	10 / 14 / 24 / 32
М	1,6 liter	7-1.000 gr.	10 / 14 / 20 / 24 / 32
XL	2,5 liter	7-2.500 gr.	10 / 14 / 20 / 24 / 32
XXL	5 liter	100-3.500 gr.	10 / 14

## **Technical specifications:**

Max. speed\*80 /minProgram selection99Power230V / 2Kw

\* speed is depending on product and number of weighing heads







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