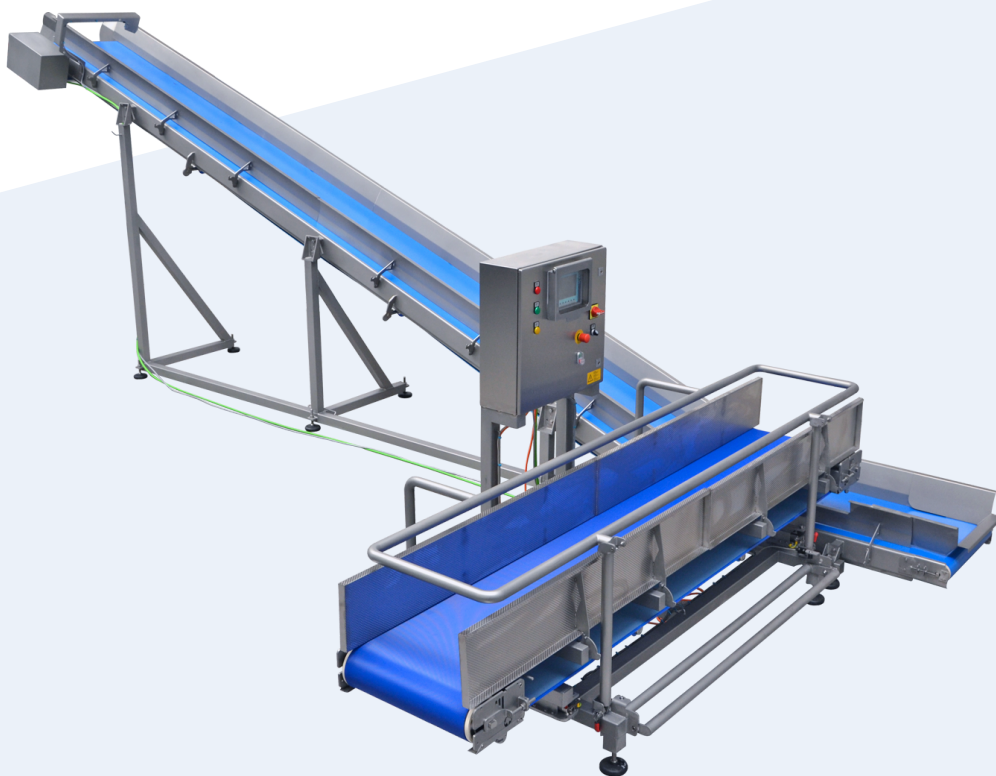


Conveying, Weighing

Recipe weighing belt

Automatic weighing of up to ten product components according to preset recipes – up to 99 recipe mixtures can be individually set. The weighing belt is especially designed for mixing salads and vegetables according to customized recipes.



Your benefits

- ✔ User-friendly and safe operation by means of a touch panel and foot-operated switch
- ✔ Easy preparation and saving of up to 99 recipe mixtures
- ✔ Easy cleaning and maintenance work due to an open and hygienic design

Portrait

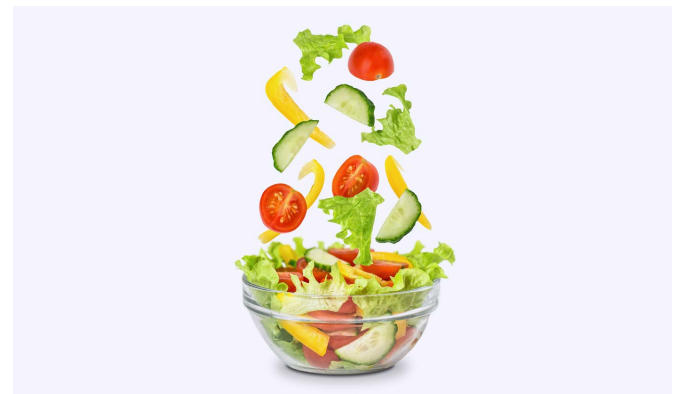
Precise weighing of vegetable and salad products according to selectable recipe mixtures

The recipe weighing belt offers the option of weighing up to ten product components according to specified recipes. Up to 99 individual recipe mixtures can be stored using the touch panel, thus always ensuring up-to-date recipes and a consistently good quality of the mixing ratios.

Operation is very easy and user-friendly. The touch panel is used to set the recipes for the batch weighing of the mixed products. Once the target weight has been reached, the weight of the next product is displayed. Here, the software also offers the option of inverted weighing, which enables the operator to begin the next batch with the last component of the previous batch. The recipe weighing belt is equipped with a tapping frame that enables the emptying of crates of raw materials.

The robust system is designed especially for use in the automated processing of food products. The recipe weighing belt can be optimally integrated

Product groups



into various process flows. In combination with a ascending conveyor belt, for example, the product mixtures can be fed to a downstream GEWA washing machine or packaging line.

Benefits



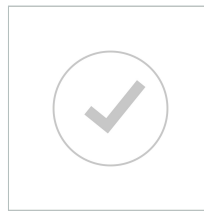
99 memory locations for recipe mixtures with up to 10 product components

The recipe mixtures that can be individually prepared can be saved very easily via the touch panel. A recipe mixture containing up to 10 different product components can be created, and the desired target weight of each component can be saved, e.g. 100 kg iceberg lettuce, 30 kg lollo rosso, 25 kg carrot strips and 25 kg cut cabbage.



Optimal maintenance and easy cleaning

The open and hygienic stainless steel construction allows easy cleaning. The belt tension can be released very easily, and the belt can be removed sideways.



Light indicator for easy weighing control

A light indicator and the display on the touch panel shows the current weight of the component to the operator and signalizes when the target weight has been reached. The operator confirms the weight via a sturdy foot-operated switch and is then immediately shown the target weight of the next component.

Technical data

Electrical power	Power	1.4 kW
	Voltage	230 V N/PE
	Frequency	50 Hz
Dimensions	LxWxH	3000 x 1200 x 1600 mm
	Belt width	500 mm
	Belt speed	0.63 m/sec.

The data indicated are standard information. In addition, adaptation to other supply networks (e.g. 230V/60 Hz) is optionally possible (except for manual and pneumatic machines). Subject to changes.