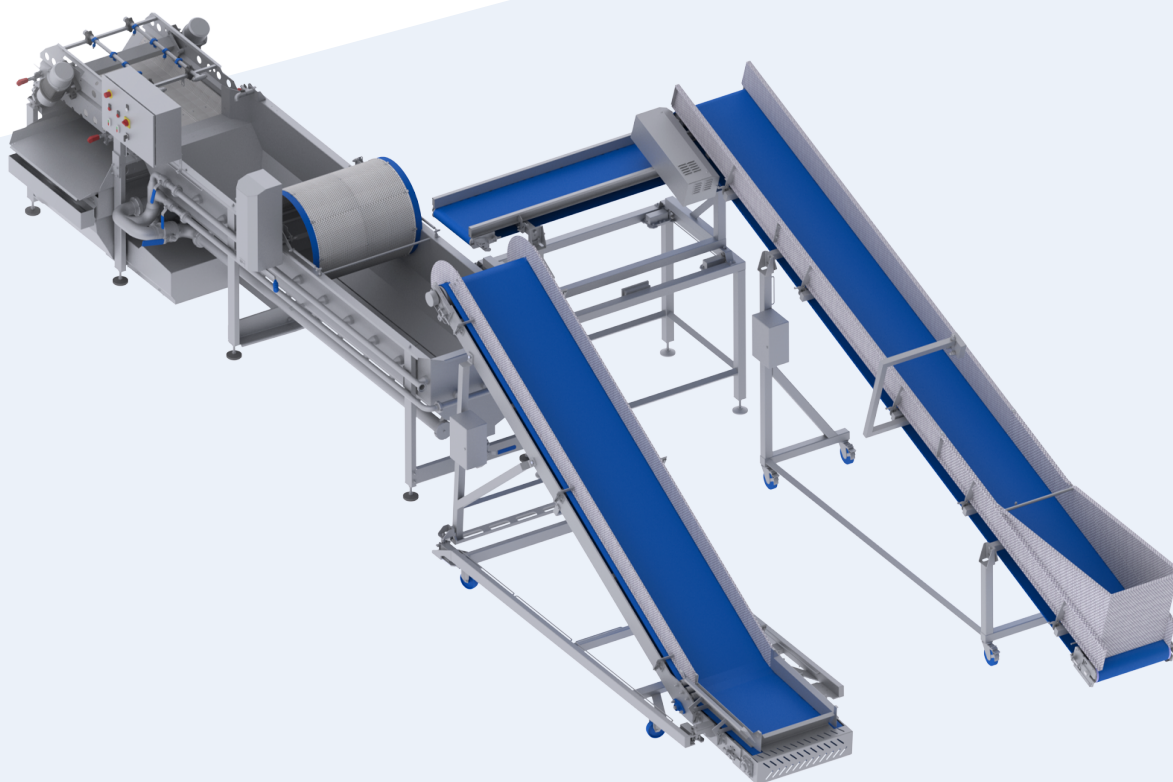


Mixing, Conveying, Weighing

Automatic weighing belt system

Due to its dynamic weighing belts, the system can control the production of mixed products such as mixed lettuce and salads, vegetables and cabbage mixes automatically, continuously and precisely. It is available in flexible design.

2,000 kg (4,410 lb)/h Max. capacity



Your benefits

- ✔ Continuous processing of the products
- ✔ Controlled addition of the individual components
- ✔ Optimized product flow throughout the entire processing line
- ✔ Exact planning of product flows during the processing process
- ✔ Reduced personnel requirement
- ✔ A wide variety of models are available and can be ordered to meet customer specifications

Product groups

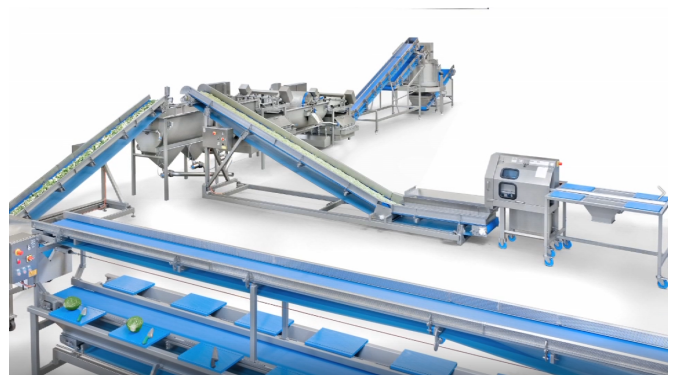


Portrait

Dynamic weighing: Produces mixed products automatically, continuously and precisely

The automatic weighing belt system is a combination of weighing belts used to control and record the product flow through a processing line and to enable more precise mixing. The weighing belts are situated at the beginning of the line, in the area of the washing machines, and also particularly at the end of the line to record their output.

The system is available in a wide variety of models and can be adapted to individual requirements. Individual dynamic weighing belts can be used in processing lines to control and record the product flow. Combinations of several weighing belts are also possible to enable the controlled infeed of the raw material according to the recipes specified.



The simplest version of the weighing belt system is a static recipe weighing belt, which delivers the product mixture onto a dosing belt batch by batch, thus ensuring a continuous product flow into the processing line.

Versatile application options:

Weighing belts are used for both whole and cut products:

- All types of lettuce, salad products, vegetables and fruit
- Mixing of baby leaf salads, including pre-cut vegetable products (e.g. beetroot or carrot strips)
- Cut iceberg lettuce with carrot sticks and chopped cabbage

Weighing belts can also control the input in kg/h of cleaned lettuce into a cutting machine. A weighing belt installed downstream of the cutting machine can also record the product flow of the main component and add more components via other weighing belts, for example into the **HELICAL washing machine, which is ideal for mixing.**

Benefits



Optimum maintenance and easy cleaning

The weighing belts enable easy access for cleaning and service. Lateral guides can be folded down or swiveled away. Depending on the model, the endless belts can also be easily removed without tools.



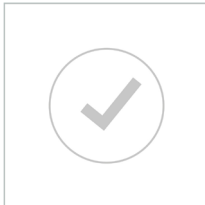
Compact design for low space requirement

By accommodating the hopper belt and weighing belt on one frame, the system has a particularly small footprint.



Dynamic weighing for a controlled process

By means of the dynamic weighing belts, the system can control mixed products such as mixed lettuce and salads, vegetables and cabbage mixes automatically, continuously and precisely. This enables a controlled product flow and continuous processing.



Flexible designs can be ordered individually

Weighing belt systems can be optimally adapted to the individual specifications of different processing lines and also enable components to be added at different points during processing.