

Takeaway Portion Control Scales



In food production, it is important to ensure uniform portioning across a batch of product to guarantee value for money for the end user and reduce operator related waste costs. It is best to have a guide for operators instead of relying on the manual portioning estimation of the operator.

The takeaway portion scale is a great solution to this, it increases productivity and reduces 'give-aways'. It is suitable for multiple applications as a stand-alone scale or part on a complete system.

The best solutions for all your

Weighing requirements

Technical Features

- 304 stainless steel
- IP68 stainless steel loadcell
- IP68 stainless steel touch screen weigh head
- Configurable operator screens with colour changing display and bar graphs as required.
- Optional thermal printer housed in stainless steel printer garage



Bespoke Screen Designs

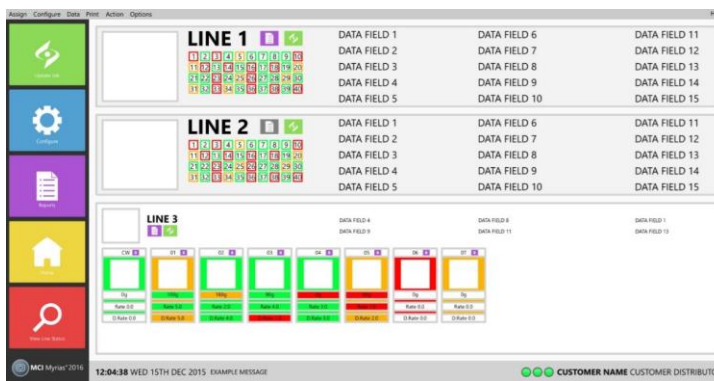


AutoCad Design

Software Solutions

A factory floor PC or remote server stores all product components and ingredients in an easily configured database for assignment of all weighing and product parameters to each Operator weighing station. All results are time and date stamped.

Full management reporting for individual scales, product & ingredient throughput, yield and accuracy. Real time weighing optimisation is delivered by monitoring weightings & adjusting the station target weights to achieve product weight standards per batch.



Takeaway Line Management Screen

This shows individual scales on each line, green on line, red off line



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