

NEW

# CW3 RUN-WET® Checkweigher System



## OPTIMAL WASHDOWN CAPABILITY FOR BACTERIAL CONTAMINATION PREVENTION

Created to withstand harsh, high-pressure and high-temperature cleaning regimes, the RUN-WET® is suitable for packaged convenience foods, proteins, dairy, and meat products in high-care food environments where raw ingredients are processed.

### KEY ADVANTAGES

- **Minimal downtime** with no drying time required. Inspection can proceed even when the system is wet from washdown
- **Increased equipment reliability** featuring IP69 tested robust parts to prevent water ingress damage and maximize longevity
- **Quicker & easier to clean** with hygienically designed angular frame and components
- **Elevated food safety standards** specifically designed for high-care and rigorous washdown environments

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LOMA's RUN-WET has transformed our production line practices. We no longer worry about downtime during cleaning cycles. The machine withstands harsh washdown and reliably performs.

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ENGINEERING MANAGER,  
SEAFOOD MANUFACTURER, UK



#### BACTERIAL PREVENTION

Built to avoid bacterial contamination and satisfy the strictest Codes of Practice and Food Safety Standards

#### UNRIVALLED ACCURACY

New digital loadcell brings heightened weighing accuracy and stability

#### SECURE DATA MANAGEMENT

RFID access and OPC-UA connectivity for enhanced security and traceability

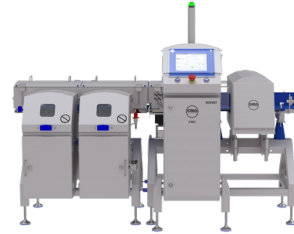


Designed to Survive®

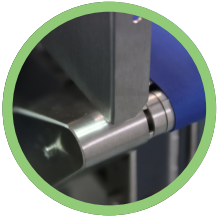
[www.loma.com](http://www.loma.com)

# Introducing the **NEW** CW3 RUN-WET® Checkweigher System

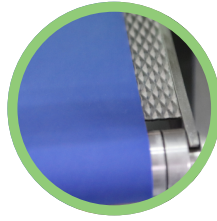
The latest checkweighing digital technology combined with robust hygienically designed components offer improved cleaning, accuracy and reliability for harsh washdown environments. The RUN-WET® is available as a standalone checkweigher or a metal detector and checkweigher combo.



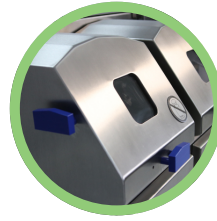
## RUN-WET® AND RUN-WET® COMBO KEY ENHANCEMENTS



Robust Motor Drive



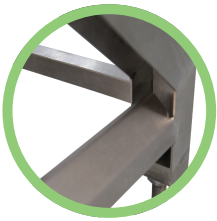
Low-Friction Skid Plates



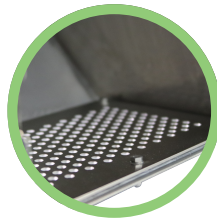
Cover Hangers  
for Easy Cleaning



Encapsulated Motor



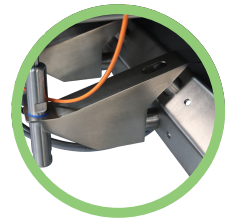
Easier to  
Clean Frame



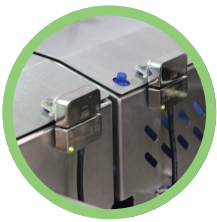
Better Drainage



Fully Accessible



Improved Hygienic  
Design



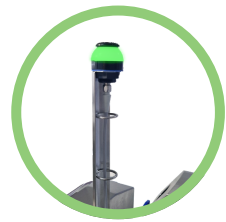
Removable Covers  
with Safety Switches



All Blue Plastics



IP69 Sealing



IP69 Lamp & Sounder



RFID User Access



IP69 Pneumatics



Improved Surface  
Finish



Hygienic Feet

To contact our experts, call **+1 800-872-5662** or email [enquiries@loma.com](mailto:enquiries@loma.com)

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