# CW3 RUN-WET® Checkweigher System

**Designed for Harsh Washdown Environments**

Dynamic Checkweigher

*The CW3 RUN-WET® Checkweigher is a fully IP69 tested checkweigher engineered using the latest hygienic design standards for quicker and easier cleaning.*

## Product Highlights

- A checkweigher for harsh washdown environments, handling packaged or semi-packaged food products prior to final sealing
- Tested to IP69 standards, capable of withstanding high-pressure, high-temperature cleaning
- Runs immediately after washdown without drying, minimising cleaning downtime
- Multilevel password protection via RFID tags provides secure access, logged against events for traceability
- Approved systems to OIML R51 and MID (EC TAC)
- Automatic Mean Weight Correction to help meet weight legislation
- Auto-zero provides automatic compensation for spilled product on PWT
- Extensive data logging and reporting via USB or ethernet for HACCP and retail compliance, incorporating OPC-UA platform independent communications for enhanced data retrieval, and compatible with TRACS data logging software

RUN-WET®
**For Harsh Washdown Environments**

# Technical Specification

| | Models | |
|---|---|---|
| | **1500L** | **6000M** |
| Weight Range (g) Non - Approved | 10 - 1500 | 25 - 6000 |
| Belt Width (mm) | 200 \| 300 | 200 \| 300 \| 400 |
| Finish | 304 Stainless Steel | |
| Line Height Options (mm) | 775 - 825 \| 825 - 925 \| 900 - 1100 \| 1150 - 1550 | |
| System Length (mm) - Application Dependant | Infeed: 300 - 1300 *(in 100mm increments)*<br>Weighing Platform (PWT): 1500M 250 - 500 \| 6000M 300 - 700 *(in 50mm increments)*<br>Outfeed: 600 - 1300 *(in 100mm increments)* | |
| Maximum Speed | 115m/min | |
| Supply Voltages | 110 or 230V/1ph / N+E 50 or 60Hz | |
| Air Supply | 5 to 8 Bar, 72-116 PSI | |
| Operating Temperatures | 0-40$^{0}$C | |
| IP Rating | IP69 | |
| Belt Type | FDA Compliant Blue Polyurethane | |
| Data Retrieval | Via USB, Ethernet, TRACS, OPC-UA | |
| Automatic Reject Options | Pusher, Dual Air Blast | |

Direction of Flow - Left to Right

## Improved Cleaning And Reliability For Harsh Environments

- **Quicker & Easier Cleaning** parts designed for quick and easy deep cleaning, minimizing bacterial harboring
- **More Productive Operation** no drying time following washdown for extended equipment uptime
- **Higher Reliability of Equipment** water ingress prevention increases component lifespan, for reduced cost of ownership
- **Better Food Safety Standards** engineered to avoid bacterial contamination, increasing food safety and satisfying strictest Codes of Practice and Food Safety Standards.


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**Metal Detection | Checkweighing | X-Ray Inspection**

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