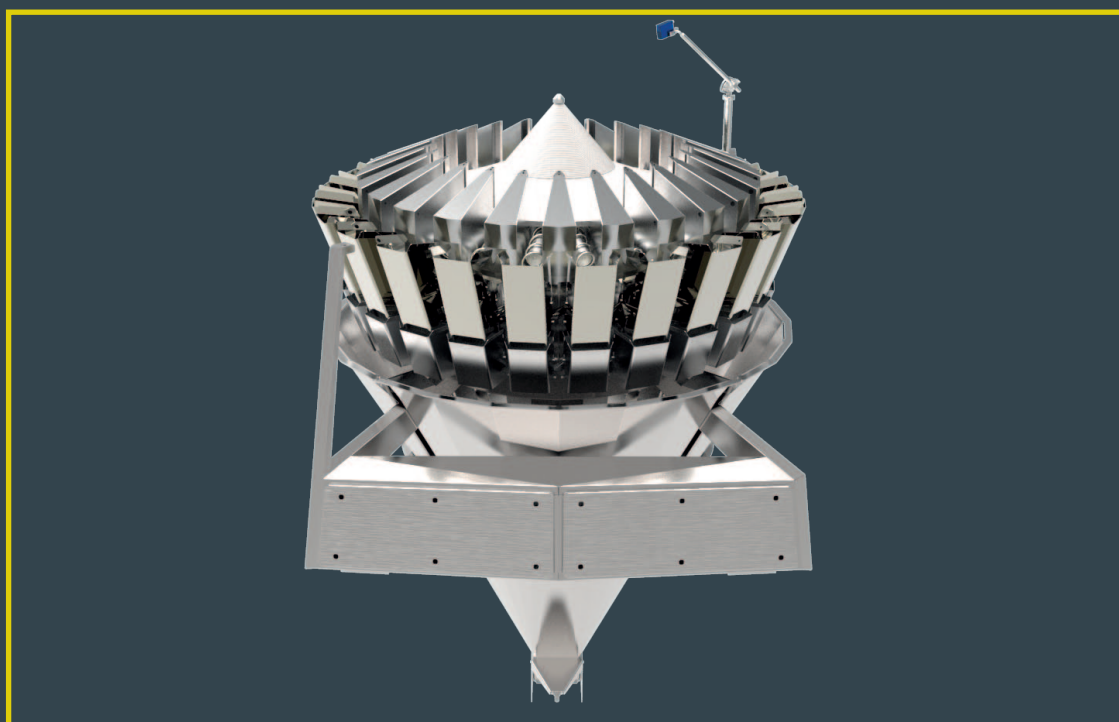


Multihead weigher

with screw feeding



PRODUCT SHEET

Advantages

- No give-away when handling small negative tolerances
- Specially adapted product contact materials for handling of sticky products
- Minimum noise level
- Minimum maintenance
- Easy cleaning
- Wireless operator panel

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Cabinplant
Precise by nature

Unique and patented solution in handling sticky & wet products

The Cabinplant screw feeding multihead weigher has been granted several patents worldwide for its unique ability to handle difficult products - fragile, wet or sticky. The screw feeding system screw feeds the product into assembling pans by means of time and speed control of the worm gear drive.

The Cabinplant screw feeding principle has introduced the benefits of multihead weighing to processors of wet and sticky products and has made it possible for industries in the meat, poultry, seafood, vegetable, confectionary and ready meal industries to achieve higher weighing accuracy and to reduce give-away costs considerably. In addition, our customers have benefitted from a quick ROI. With a Cabinplant screw feeding multihead weigher you get a well-proven and reliable weighing machine. Our screw feeding multihead weighers are available in a wide range of models, and we can offer you a machine that will meet your specific demands and ensure optimal handling of your product.

The screw feeding multihead weigher is also available with sensor gates.

The sensor gates ensure optimal feeding of each assembling pan – i.e. feeding of only one piece of product into each pan, thus obtaining the highest possible number of combinations and achieving the highest degree of accuracy.



Application

For difficult, sticky and wet products such as:

- Fresh meat
- Poultry
- Fish & seafood
- Pasta
- Cabbage
- Etc.

Functionality

- Continuous weighing
- Rotating cones on top
- Screw dosing time automatically adjusted as a function of partial portion weighing
- Rollers can be integrated between the individual channels – e.g. fresh fish fillets, pasta
- Tailor-made design according to customer request

Type of weighing

- Single or multiple weighing
- Flow weighing
- Floating set-point weighing
- Single dynamic weighing (SDW)
- Dual dynamic weighing

Capacity	Portion size each dump/ ltr. up to	Portions per minute	Mix weighing of products	Length/ mm	Height/ mm	Width/ mm	Weight/ kg
Pan size - weighing channels							
10-12	1	20-100	1-2	1300	1080	1750	500
10-14	1	25-125	1-2	1460	1210	1830	550
10-18	1	30-150	1-2-3	1600	1290	1870	650
10-24	1	40-200	1-2-3-4	1690	1560	2100	950
10-28	1	45-225	1-2-3-4	2000	1820	2330	1150
30-10	3	20-100	1-2	1420	1170	1860	500
30-14	3	25-125	1-2	1470	1260	1900	600
30-20	3	30-150	1-2-3	1700	1610	2200	900
30-24	3	40-200	1-2-3-4	1940	1820	2300	1000
30-28	3	45-225	1-2-3-4	2180	2080	2340	1100
40-10	4	20-100	1-2	1560	1310	2100	650
40-14	4	25-125	1-2	1760	1560	2200	700
40-20	4	30-150	1-2-3	1940	1870	2230	1000
40-24	4	40-200	1-2-3-4	2180	2130	2680	1100
50-14	4	25-125	1-2	1990	1960	2650	800
50-20	4	30-150	1-2-3-4	2460	2460	2800	1300

The capacity depends on several parameters - e.g. product characteristics, production temperature, etc.