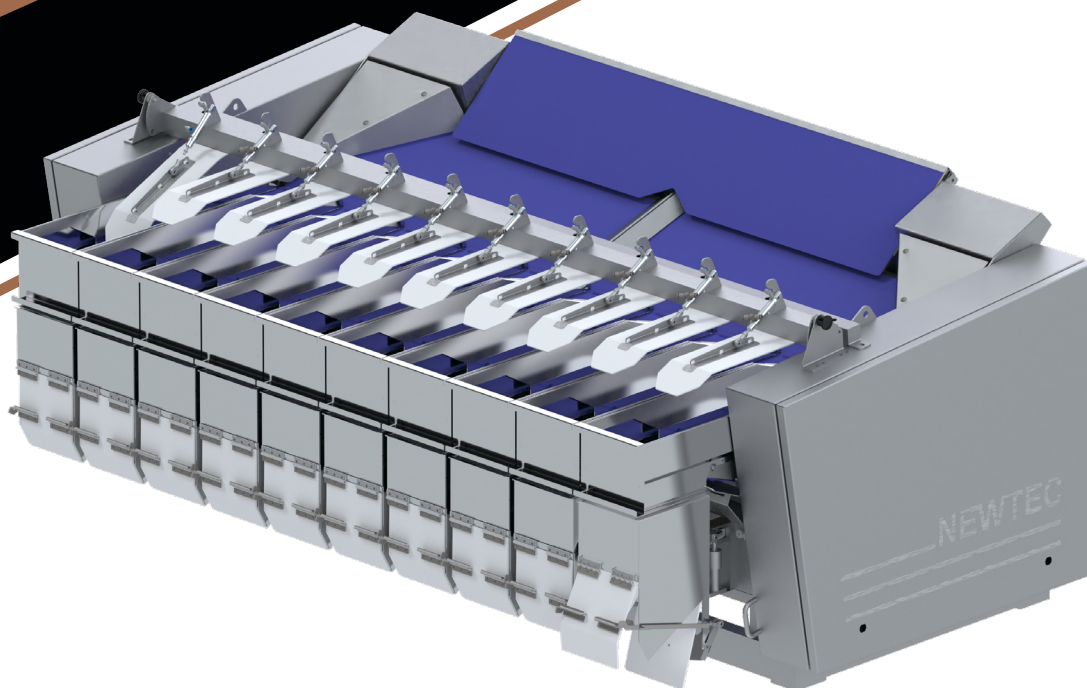




NEWTEC WEIGHING MACHINE 4010XXB1CI

CONVEYORS
FOR OPTIMAL
HANDLING OF
UNWASHED PRODUCTS



Optimal handling of unwashed products

Advantages

- Conveyors enable handling of very unclean products
- Product handling by conveyors prevents build-up of dirt
- High weighing accuracy: Typical giveaway: less than 0.2%
- High speed – up to 20 portions / min. at 25 kg.
- Option: Newtec WebServices for remote servicing, data collection and analysis
- Option: Newtec MachineLink for easy control of more Newtec machines from only one touchscreen

Application

Extremely muddy and clay covered products such as:

- Potatoes • Beetroots • Onions • Similar products



WEBSERVICES AVAILABLE
FOR REMOTE SERVICING

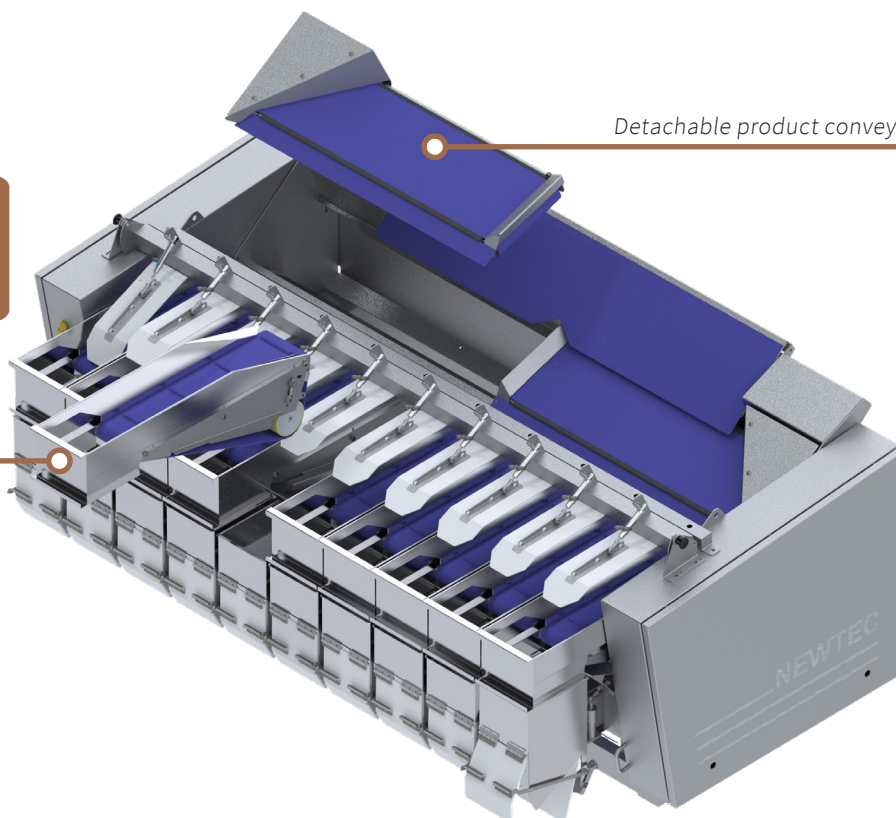
YOUR ADVANTAGES

- Robust stainless steel construction
- With large weigh heads to prevent bridging of products
- Easy access for cleaning and service
- Conveyors with individual motors to feed product into each weigh head
- Low cost of ownership

**EASY ACCESS
FOR CLEANING
AND SERVICE**

Detachable product conveyors

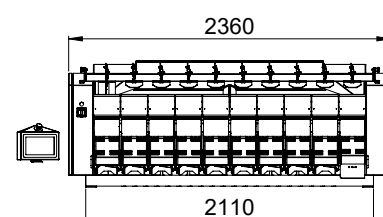
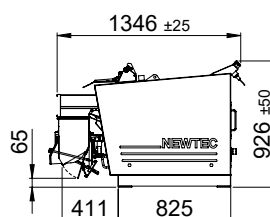
Detachable product conveyors

**NEWTEC SOFTWARE**

- Intuitive user interface
- Informative and upgradable
- Same user interface on all Newtec weighing and packing machines

**WEIGHING MACHINE FOR UNWASHED PRODUCTS**

Speed / Capacity	Up to 20 portions / min. at 25 kg.
Portion sizes	1 - 25 kg. (depending on product)
Weigh head volume	9 L.
Weigh head width	167 mm.
Material	According to the EU/FDA rules on food contact materials
Protection class	IP54
Air requirement	
Connection	3/8"
Min. pressure	6 bar (0.6 Mpa)
Consumption	100 NL/min.
Electrical requirement	3 x 220 VAC or 3 x 400 VAC (N) PE 60 Hz 6 kW
Environment	5°C – 40 °C
Weight	690 kg. (excl. portion collection system)

**CAPACITY PORTIONS / MIN.
POTATOES UP TO:**

2.5 - 5 kg.	35
10 kg.	35
15 kg.	26
25 kg.	20

