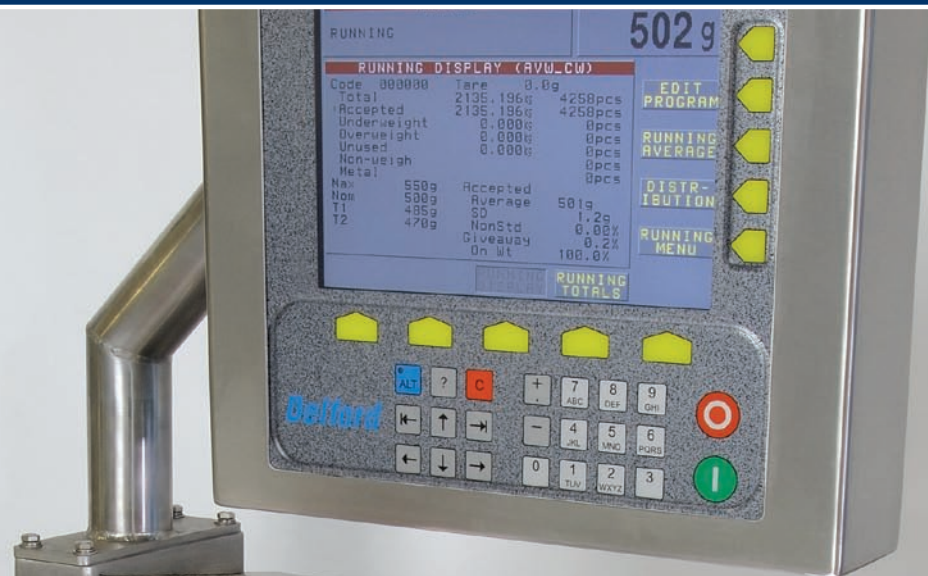


G2200 Checkweigher

High speed checkweighing system for fresh/frozen products



Key Features and Benefits

- IP66 stainless steel construction for high pressure hose down.
- In excess of 180 packs/min.*
- Accurate down to 0.5g* including T1/T2 average weight.
- Ideal for fresh or frozen product.
- Up to 500 production programs.
- Multi-line networking facility for production control systems.
- Choice of reject systems to suit product/application.



G2200 Checkweigher

AEW Delford Systems G2200 is an advanced, high speed checkweighing system designed for the most demanding food processing applications.

Robustly constructed from stainless steel with food quality belts throughout, the G2200 is designed to exceed the requirements of IP66, allowing high pressure hose down for fast, efficient cleaning.

Ideal for fresh and frozen products, whether poultry, fish or meat, the G2200 offers excellent flexibility at throughputs of more than 180 packs/min. Various reject systems: air blast, drop flap, pusher or deflector, are available according to the fragility of products. Belt widths of 200–400mm are optional to suit the application.

Up to 500 pre-programmed memories can be accessed via the keyboard. Multi-line networking and RS232/422/485 link facilities are available for optimum production control.

For reliable accuracy, a sensitive, shockproof weigh cell and independently driven weigh table ensure consistent weighing down to an accuracy of 0.5g. Average and minimum weight programmes are standard.

Integrated Systems

The G2200 can operate as a stand alone machine or it can be integrated with a range of manual or automatic production lines.

For further information please logon to: www.aewdelford.com

Key Features and Benefits (continued)

- Left or right hand flow direction to suit plant layout.
- Independently driven conveyors for improved accuracy.
- Easy belt removal to facilitate cleaning.
- Data input via robust touch sensitive Piezo keyboard.
- Throughput information and weight distribution display can be accessed while running.
- Comprehensive set of data printouts to remote printer.

*Depending on application

Technical Information

Weighing

Weigh table size to suit product application

Weight ranges to suit different products:

10g–1kg in 0.5g increments, 20g–2kg in 1g increments, 40g–5kg in 2g increments, 100g–10kg in 5g increments down to an accuracy of 0.5g subject to weight range, product size and stability

Fully live weigh table

Auto zero tracking

Optional features

External trend lights

Servo feedback interface to in-line equipment, such as fillers or slicers

Isolated RS232/RS422/RS485 output to remote printer

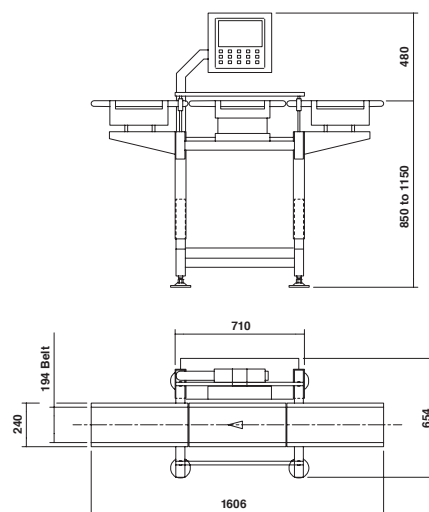
Integral metal detectors

Services

220/240V 1 phase or 208/415V 3 phase and neutral, 50/60Hz, 5A

Clean, dry air for outfeed reject unit if required (typically 4 bar)

AEW Delford Systems machines carry CE certification.



RETURN ON INNOVATION

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food systems