

XS3 H

HACCP-Checkweigher



Version with chain conveyor

for specific products



Pusher

with special "brush edge" push-plate for flat products e.g. pouches



Open framework construction

to facilitate cleaning, with an additional cable duct for customer's use





Tubular construction

reduces product/dirt build-up



Colour touchscreen

Large 15" display for best visibility and easy operation

The checkweigher XS3 H provides the food and cosmetics industries with a customer friendly solution to meet the HACCP guidelines.

Reduced build-up of dirt particles due to the tubular construction and sloping surfaces. Easy-to-use touchscreen and "user profiles" for clear operator guidance. Weighing terminal can be tilted for optimum visibility. Continuously variable belt conveyor speed with constant maximum torque. Easily removable transport belts ensure hygiene.

Also available as "XS3 H WP" stainless steel design with water ingress protection IP65.



Technical data

XS3 H

- the new hygiene standard

The modular concept of the XS3 H allows for ease of servicing and ensures that it can easily be extended by further options. The XS3 H is suitable for weighing products up to 6000 g, allowing for the best adaptation of the technical parameters of dynamic weighing to customers' requirements.

The new design of the stainless steel height adjustable frame meets the exacting hygiene standards required in both food and pharmaceutical applications.

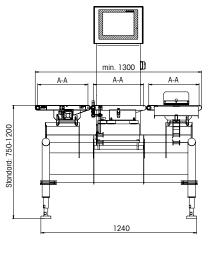
Product and water build-up/contamination is minimized by avoiding level surfaces on the conveyor and weighcell supports, as well as the exclusive use of round tubes on the horizontal section of the frame. The patented, minimal contact, conveyor support clamps and open frame construction facilitate cleaning. Seam welding improves hygiene and reduces the risk of bacteria build-up. With the reduced number of support legs, hygienically designed cable runs and an additional "customer's cable" duct, GARVENS offer a flexible system specifically tailored to the user's requirements

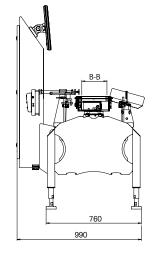
The advantages of the XS3 H are clear:

- patented frame endplate design to facilitate the incorporation of additional equipment
- reduced build-up of dirt particles due to the tubular construction and sloping surfaces
- hole free framework
- stainless steel reject bins and guarding
- open construction to facilitate cleaning
- · additional cable duct for customer's production line wiring
- reduced number of support legs with added stability

Characteristics

- "Weights and Measures" design-approved in certain countries
- weight classification up to 7 zones
- manual or automatic re-zero
- various user-selectable program languages
- suitable for integration in almost any production line
- access protection by password
- electrical ratings: 115/230 V (AC), 50/60 Hz, single-phase, 500 VA





Schematic of standard design – typical dimensions in mm

Weighing terminal

- touchscreen colour display, TFT 15", resolution 1024 x 768 pixel (XVGA)
- operator-friendly: TachoControl, operator prompts (menus), user profiles
- indication of all current important weighing and production data as well as configuration screens
- 200 article memory locations

Options and accessories

- automatic feedback to filling controllers
- statistics programs for evaluation
- various monitoring facilities (e. g. detection of product backup)
- various interfaces (e. g. for weight data transmission)
- various infeed conveyors and infeed units
- various rejecting devices
- PrintStick or printer
- metal detection input
- stainless steel version with water ingress protection IP65 (= XS3 H WP)
- further special options and accessories

*	depending	on the	design	and	dimensions	of	the
	weighing b	elt use	d				

**	within the approved tolerances, depending on
	the weight, dimensions and transport behaviour
	of the product to be weighed

XS3 H		
in the range 0 to 6 000 g, specific to article weight		
from ± 300 mg		
max. 400		
250, 300, 400, 500, 600 mm		
150, 200, 250, 300, 400 mm		
250, 300, 400, 500, 600 mm		
150, 200, 250, 300, 400 mm		
pusher (air jet on enquiry)		

