

A300 Checkweigher Stainless Steel Washdown



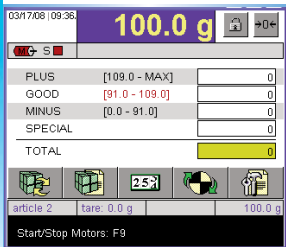
Compact Design

The standard A300 is a compact 2-belt system with integrated electronics enclosure and user interface requiring only 30" of valuable line space.



Hermetically Sealed Load Cell

Hermetically sealed weigh cell with overload protection provides reliable accuracy in most processing environments.



XC Color Touch Screen User Interface

The XC user interface provides 3 weight classification zones, 40 product memory and intuitive menu navigation for fast product change overs and ease of use.



Standard A300 2-Belt System

Hi-Speed A300 Checkweigher

The HI-SPEED Model A300 is a stainless steel checkweigher designed to economically process a wide variety of packages in mild to moderate wash down environments. The standard A300 machine is comprised of a two belt product handling system with an air blast rejecter, and integrated XC checkweigher controller.

The A300's open design facilitates visual inspection and efficient cleaning and sanitizing. "No Tool" conveyor module removal and belt replacement reduces maintenance downtime for maximum OEE. The hermetically sealed load cell combines superior long term reliability and weighing performance with $\pm 1g$ accuracy at 2 sigma. The standard 2-belt system keeps costs low and an optional discharge conveyor adds greater flexibility where needed.

Technical data

A300 Checkweigher

— efficient design—low cost of ownership

HI-SPEEDS A300 checkweigher is designed for applications where reliable performance in mild to moderate wash down applications are key user requirements.

Standard Features

- Rates up to 165 ppm, capable of handling varied package sizes
- Open design for ease of cleaning, inspection, and maintenance
- XC® Controller – Intuitive operation, proven performance

304 Stainless Steel Construction

All major components, including the frame, motors, pulley's and control enclosure are made of stainless steel, which is more resistant than mild steel and aluminum to chemicals and sanitizing agents typically found in most food processing environments. Materials and components suited for the application mean less maintenance, longer life, and lower cost of ownership.

Open Design

The open design of the A300 allows for clear sight lines for inspection and accessibility for maintenance, cleaning and sanitation. This accessibility reduces cleaning and sanitization time and can improve OEE.

Compact Integrated Control Enclosure

The control enclosure is compact and mounted within the footprint of the machine between the front legs. To save valuable space the enclosure door opens to the front thus permitting the A300 to be positioned closer to walls or other production lines. This design also permits safer service and maintenance access to the A300 electronics. Crawling under, stepping over or walking around production lines to service the checkweigher is not necessary.

IP66 Ingress Protection

All major components of the A300, including the weigh cell, motors and control enclosure, are rated to IP66. This means the A300 is well suited for environments where it will be subjected to frequent cleaning and sanitizing.

Auxiliary Discharge Conveyor

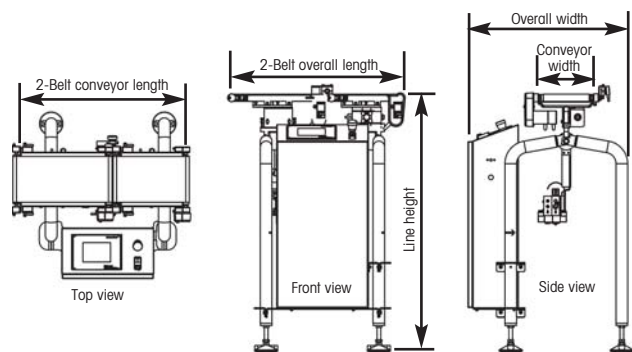
A 200 mm Wide x 400 mm Long Discharge Conveyor mounted to the central frame of the A300 is available as an option. The optional A300 Air Blast Rejecter can be mounted to this conveyor. In many applications the end user will want to discharge directly from the weigh conveyor onto their take-away conveyor. Providing an optional discharge conveyor keeps the overall price of the standard 2-belt A300 checkweigher comparable to competitive offerings.

"No Tool" Conveyor Belt Replacement

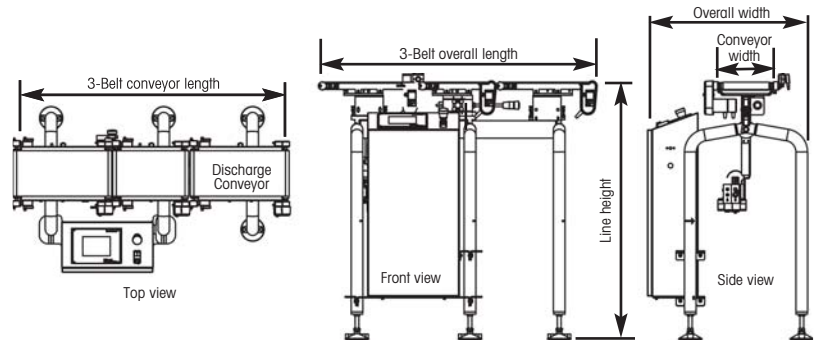
Worn, stretched or damaged conveyor belts can easily be replaced without tools. A simple tensioning system utilizing cams means that belt tension can be easily released to facilitate changing conveyor belts without lengthy downtime.

Safe Operator Station

For increased safety, the main power disconnect, emergency stop, and conveyor start/stop actuators, as well as the user interface, are located conveniently on the front of the machine at approximately the same elevation as the conveyors. With the A300 it is not necessary to reach across a moving conveyor to access any of the main controls.



Standard A300 2-Belt system



A300 system with optional discharge conveyor

Technical data

Construction	Stainless steel (type 304)
Weigh Cell	Hermetic seal stainless steel strain gauge
Weight Range	From 45 g to 4500 g
Accuracy *	±1 g @ 2 Sigma
Resolution	.1 g
Max Line Speed	200 feet per minute maximum
Max Package Length	350 mm
Throughput (maximum package length)	165 ppm
Infeed Conveyor Length	300 mm, 400 mm
Weigh Conveyor Length	300 mm, 400 mm
Conveyor Width	200 mm
2-Belt Dimensions	770 mm L x 510 mm W (overall length and width)
3-Belt Dimensions	1210 mm L x 510 mm W (overall length and width)
Line Height Range	661 mm to 1118 mm; adjustable to ±50 mm
Standard Line Height	920 mm
Belt Type	Food grade white belt
Emergency Stop	Top mounted on control enclosure
Conveyor Start Stop	Top mounted on control enclosure
Main Disconnect	Right side on control enclosure
XC Controller	5.7" QVGA w/seal gasket and stainless steel bezel
Optional Reject Mechanism	Machine mounted air blast rejecter, push-off rejecter
Ingress Protection	IP66
Power Requirements	110/230 VAC 50/60 Hz, single phase

*Specifications may vary based on specific package type, weight, and speed.

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Subject to technical changes

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