

Scanvaegt Classic Grader



# Intelligent Grading & Batching

**FAST WEIGHING  
MAX THROUGHPUT  
HIGH YIELD**



The Scanvaegt Classic Grader registers and combines the individual weight of fresh and frozen products and then grades the products according to or batches them in portions with minimum overweight - with an absolute minimum give-away, thus ensuring the maximum yield and profits.

# Setting a higher standard for grading and batching

The intelligent batching algorithm of the Classic Graders keeps track of the different products' weight and combines them at high speeds to produce portions with fixed size or portions with minimum overweight – this will reduce give-away and ensure maximum yield and profits.

The Classic Graders are the perfect solution for grading & batching to size as well as batching with minimum overweight. The system has a weighing range from 10g-20 kg and handles fresh as well as frozen seafood, poultry and meat at weighing speeds of up to 240 pieces/minute.

The graders have a sturdy, flexible design with a wide range of separation methods. This enables us to create the very best solution for your specific production requirements and application, while at the same time keeping the maximum throughput as priority on the minimal footprint.

The wellproven functionalities of the grader deliver high accuracy, fast weighing and grading, a reliable, watertight construction together with several output possibilities. The system is userfriendly and very easy to clean, which will allow keeping-up high hygienic standards.

## Options

- Infeed, output and packaging systems
- Stainless steel 316L model
- Weighing bins per output for optimal accuracy with smaller product weights
- Label printers
- Production Management Software
- MID approval in accordance with directive 2004/22/EC

## Technical specifications

<b>Programs</b>	999 adaptable programs
<b>Weighing range</b>	10gr - 20kg
<b>Accuracy</b>	To be specified depending on the weighing range
<b>Maximum speed</b>	Up to 240 pieces / minute (depending on the product size)
<b>Construction</b>	Stainless steel AISI 304 & 316 and FDA food approved plastics
<b>Conveyor belt</b>	Standard polythene grid
<b>Drum motor</b>	Stainless steel, IP66 or hygienic motor-reduction gear IP69K
<b>Indicator</b>	M-Z2 with UTP-I/P connection
<b>Air supply</b>	6bar, capacity depending on the model
<b>Protection</b>	Loadcells protected against mechanical overload, watertight IP68
<b>Outputs</b>	From 1 to 24 Single and double line
<b>Software</b>	Auto-calibration and auto zero, smart batching software

