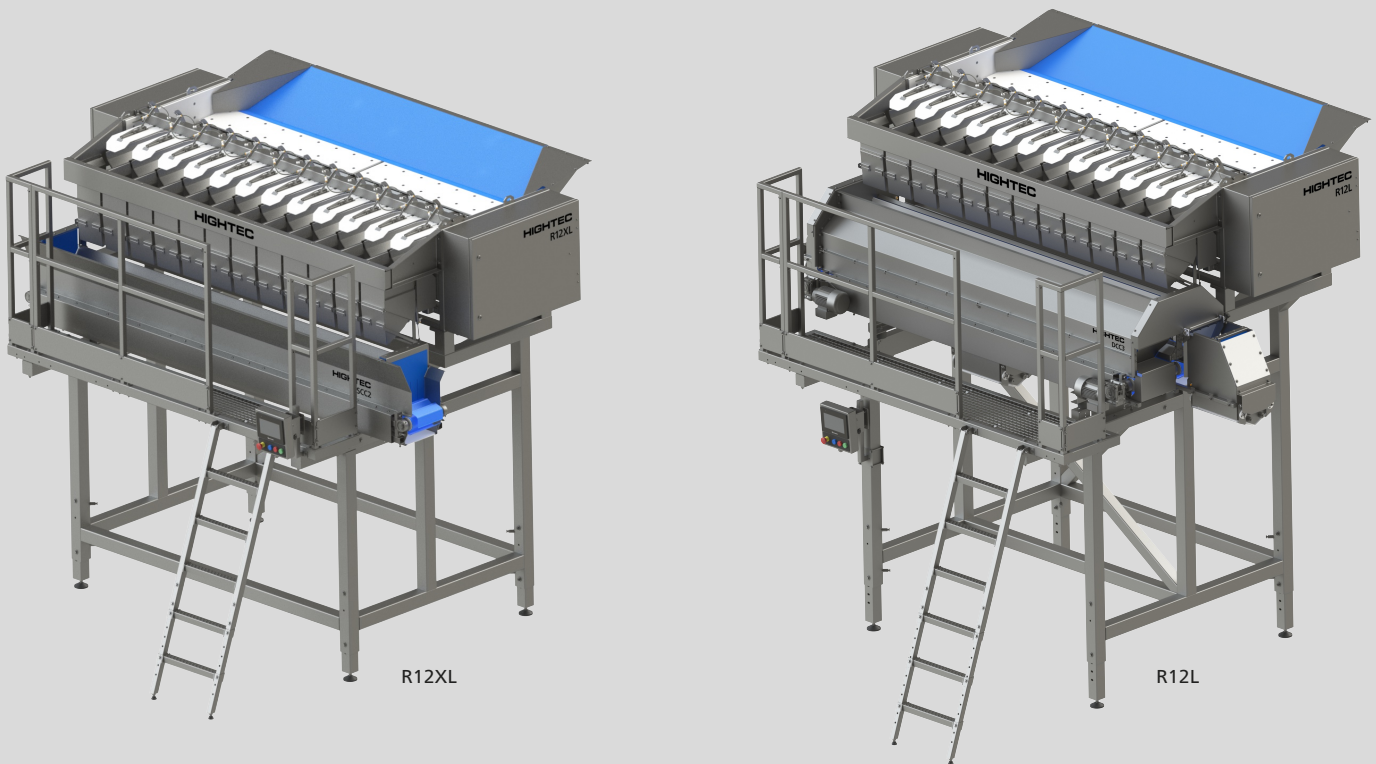


Multihead weighing machines 12 weighing channels

High-performance and accurate weighing



MAIN ADVANTAGES

- Double-opening weighing cups in sizes L, XL, XXL to reduce vegetable blockage and increase efficiency
- Weighing head and cross conveyor made of glass-blasted stainless steel to ensure maximum durability
- High performance thanks to fast vibration feeders
- High accuracy thanks to precise weighing systems
- Simple operation through an intuitive user interface

APPLICATION

Washed vegetables and fruits, such as:

- | | | |
|----------------------|-------------|--------------------------|
| • Potatoes | • Beetroot | • Oranges |
| • Onions | • Mandarins | • Other similar products |
| • Carrots (C-models) | | |

Accurate, universal and efficient

12-channel machines

High-performance and accurate weighing

Speed



Accuracy



Weighing cups

L / XL / XXL / XXXL

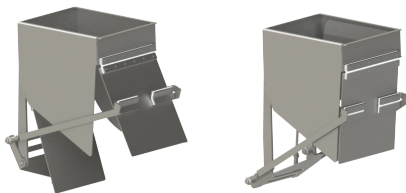
Models

R12L(C), R12XL(C), R12XXLC

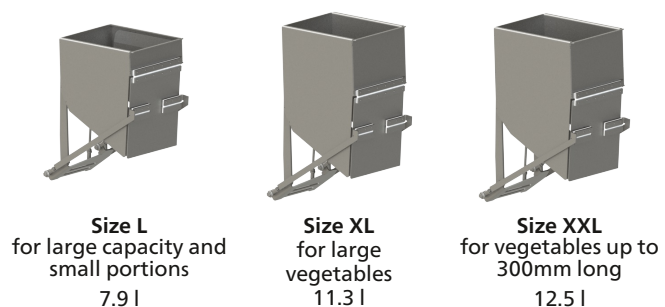


STANDARD EQUIPMENT

1 DOUBLE opening weighing cups



- + reduced vegetable blockage
- + increased efficiency



Size L
for large capacity and small portions
7.9 l

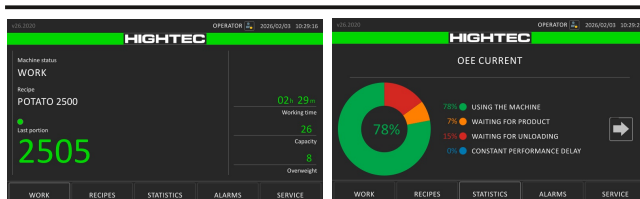
Size XL
for large vegetables
11.3 l

Size XXL
for vegetables up to 300mm long
12.5 l

2 HIGH-PERFORMANCE vibrating feeders

- + smooth operation of the machine
- + precise and repeatable dosing of products into weighing cups

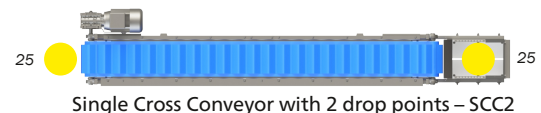
4 EASY operation via touch screen



- + creating your own recipes
- + user access levels
- + OEE (Overall Equipment Effectiveness) analysis
- + multilingual menu

3 SINGLE cross conveyor - SCC2

- + two discharge points
- + up to 25 portions per minute



Single Cross Conveyor with 2 drop points – SCC2

5 ADJUSTABLE support frame with service platform

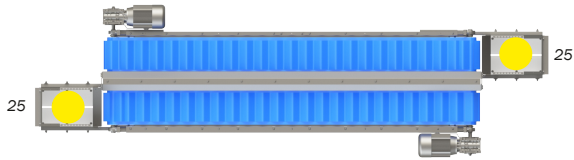
- + also available in fully stainless steel
- + self-configurable service platform - left or right entrance

OPTIONAL EQUIPMENT

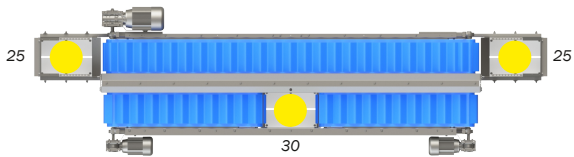
1 DOUBLE

cross conveyor - DCC2 and DCC3

- + different versions for better use of weighing machine and packaging machines



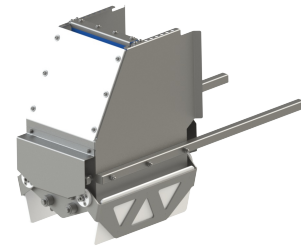
Double Cross Conveyor with 2 drop points for simultaneous operation of 2 packaging machines – DCC2



Double Cross Conveyor with 3 drop points for simultaneous operation of 2 packaging machines – DCC3

2 BUFFER

for portions up to 5 kg



- + improved transport of portions to packaging machines

3 ADJUSTABLE

support frame with service platform

- + available in fully stainless steel

4 LONG

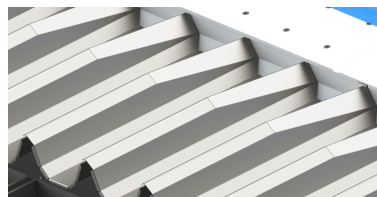
vegetables – models C



- + movable partitions for optimal alignment and distribution of carrots

5 SMALL

vegetables – option



- + weighing products from 10 mm in diameter

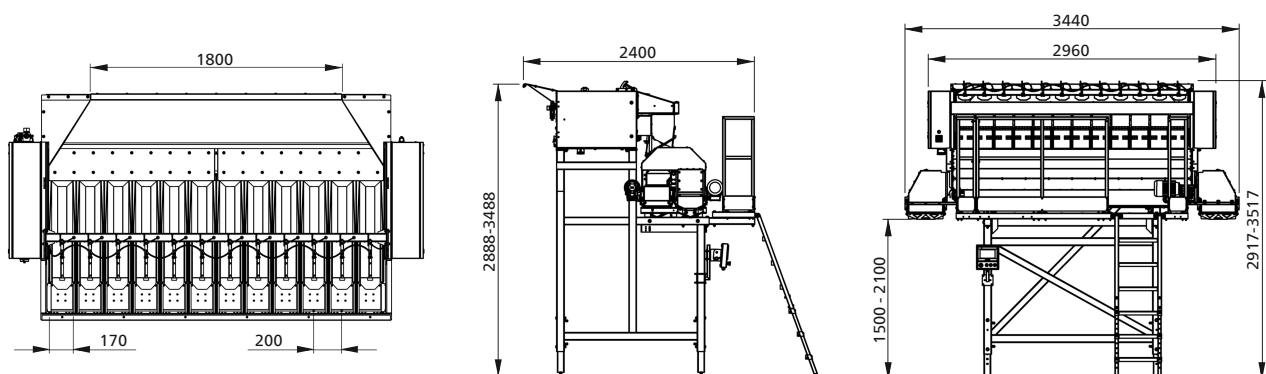
6 OPTIMAL

vegetable loading



- + feed conveyors adapted to weighing machines

Machine dimensions in DCC2 double cross conveyor configuration



Dimensions (in mm) for 12-channel machines with a double cross conveyor DCC2 discharging portions to packaging machines

Parameters

		R12L	R12LC	R12XL	R12XLC	R12XXLC
Applications		Washed vegetables and fruits such as potatoes, onions, carrots (C-models), beetroot, mandarins, oranges and similar products				
Weighing range		0.5 - 25 kg		0,5 - 25 kg		0,5 - 25 kg
Weighing cup capacity		7.9 l		11.3 l		12.5 l
Internal dimensions of the weighing cup	Length	261 mm		342 mm		342 mm
	Width	170 mm		170 mm		170 mm
	Depth	235 mm		235 mm		251 mm
Product size		Ø: 20-160 mm L: 20-230 mm		Ø: 20-160 mm L: 20-230 mm		Ø: 20-160 mm L: 20-300 mm
Weighing long vegetables		○	●	○	●	●
Material of construction		In accordance with EU regulations on materials intended for contact with food. Weighing head and cross conveyor made of glass-blasted stainless steel as standard (supporting frame with service platform as option)				
Ambient conditions		5–40 °C				
		● Standard equipment ○ Option (version C)				

Output in portions per minute up to¹:

	R12L ²	R12L ³	R12XL ²	R12XL ³	R12XXLC ⁴
1.0 kg	36	50	34	48	27
2.5 kg	34	49	32	47	26
5.0 kg	29	42	28	40	22
10.0 kg	22	22	22	22	18
15.0 kg	20	20	20	22	16
25.0 kg	14	14	14	14	11

¹ These values may vary depending on the type and size of the vegetables and the packaging machines integrated with multihead weighing machine. To achieve maximum efficiency, a constant supply of product at the machine's input is required. Values given for the rated voltage of the low voltage network (230/400V).

² Performance for potatoes.

³ Performance for potatoes. High-performance mode that prepares up to two portions for each dosing of the product into the weighing cups.

⁴ Performance for carrots.

DESIGNED AND MANUFACTURED IN POLAND

sales@hightec.pl
www.hightec.pl

Subject to modification. Technical update rights reserved.
ver. EN-203-08/26

HIGHTEC