WEIGHMORE® In-Motion Checkweighers

Finding nickels & dimes in better yield design

WEIGHMORE® Checkweigher with 17" Touchscreen Controller

Vande Berg Scales WEIGHMORE® In-Motion (Dynamic) Checkweighers employ state-of-the-art features which make them the best value in the industry. Our checkweighers give you an accurately-weighed product that you and your customers can trust.

Features & Benefits

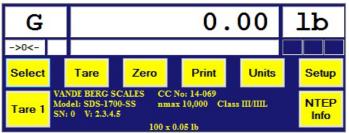
- Reduces product "giveaway"
- Reduces false rejects and rework thereby saving time and money
- Incorporates an extremely durable and cost effective load cell vs. magnetic force restoration technology that can be costly, delicate and complicated
- Most units are backwards compatible ensuring replacement parts will be available for years vs. having to replace the entire unit due to discontinued product line excuses
- Off-the-shelf parts ensure you can easily source replacement components



Our large 17" touchscreen controller provides operator efficiency, clear, intuitive inputs and easy menu navigation.



NEMA-4X washdown direct-food contact checkweigher with dual diverts.



Actual weight indicator incorporated into our touchscreen controllers

"We got the checkweigher and installed it last night, we are running it today, it is working perfectly. Thank you."

Teague A. - Maintenance Manager Mart Produce Corp. Rupert, ID







The WeighMore® In-motion Checkweigher with 17" Touchscreen Controller provides:

Operator Efficiency. Clear, intuitive inputs. Easy menu navigation
Network communication and USB

ports standard

 Information at-a-glance. Production data, statistical records, historical graphs
• Low capacity checkweighing to < 1 gram

sensitivity available

High capacity checkweighing for products weighing hundreds of pounds
Three conveyor design: in-feed conveyor, conveyor scale, exit conveyor

Single or multiple lanes available for hundreds of pieces per minute throughput

Washdown Checkweighers In-Motion vs. Static



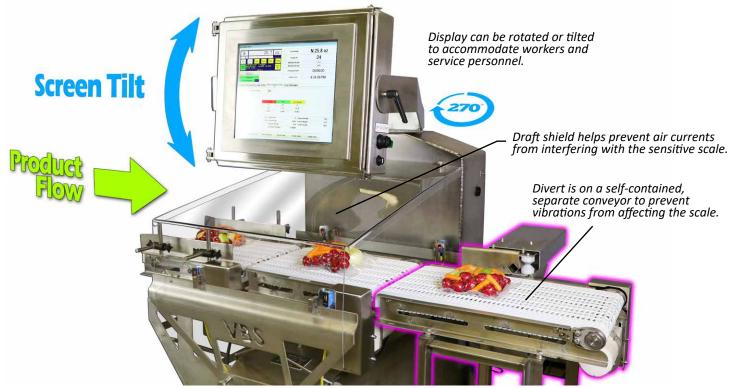
In-motion checkweigher with infeed conveyor (right), 17-inch HMI touchscreen and outfeed conveyor with divert mechanism

In-Motion Static 100% Product Sampling Statistical Analysis of Data Comprehensive Limited Yes No Payback ? 6-24 Months* +/- 1 gram +/- 1 gram[†] Resolution Jpper Weight Capacity Limit 100 lbs ~ 50 lbs Calibration Frequency 6 months 6 months Human Significant Minimal - none Interaction Time to Acquire Weight ~1 second Less than 0.3 seconds



In-motion cheese checkweigher with infeed conveyor (left), 17-inch HMI touchscreen and outfeed conveyor with 2 divert mechanisms.

Innovative Design Features



Infeed conveyor (left) ensures smooth product transition by consistent belt speeds, which improve performance.



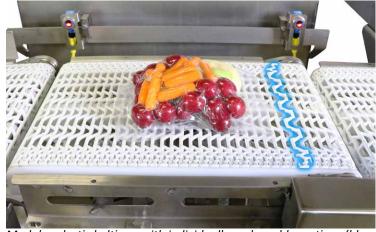
This heavy-duty stainless steel divert ensures tens



Heavy-duty bearings provide long service life.



remove out-of-weight packages



Modular plastic belting - with individually replaceable sections (blue highlight) - makes replacement and washdown a breeze.

Optional Features





Optional product guides can be used for a variety of functions, including keeping products from tipping or aligning product for traveling squarely across the scale.

Options for even greater customization:

- Remote display
- Product guides
- Filling machine feedback
- Wireless communication
- Variable Frequency Drive
- Audible alarm for multiple or consecutive rejects
- Metal detector input for reject mechanism
- Single zone, 3 zone, or 5 zone indicating light post
- Network interface for PLU downloads and product uploads

Choice of frames, depending on your environment:

- Food Grade, Stainless Steel construction, NEMA 4X
- Aluminum frame option for extra economy



Optional pacer belt can be used to ensure products are evenly spaced thereby reducing weighing errors.



An audible alarm can be used to notify a worker of multiple rejects.



Light posts can alert a worker to a variety of situations.



Stainless steel transition plates allow small diameter products to easily transfer without tipping.



Scan this 2D barcode to see our in-motion checkweigher in action!

Call today or email us for your custom quote. Find out how you can get WeighMore® for way less.



We use standard, industry-available components that are often easily attainable from multiple vendors, in the design and construction of our equipment assuring our customer economical, simplified, fast and efficient maintainability.















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