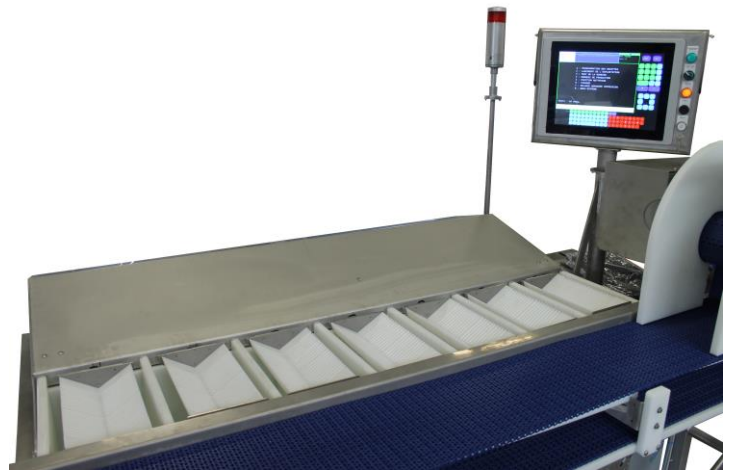


A PRECISE AND SIMPLIFIED WEIGHING SOLUTION



SECTORS



Poultry



Seafood



Meat and processed
products

▲ A precise multihead weighing

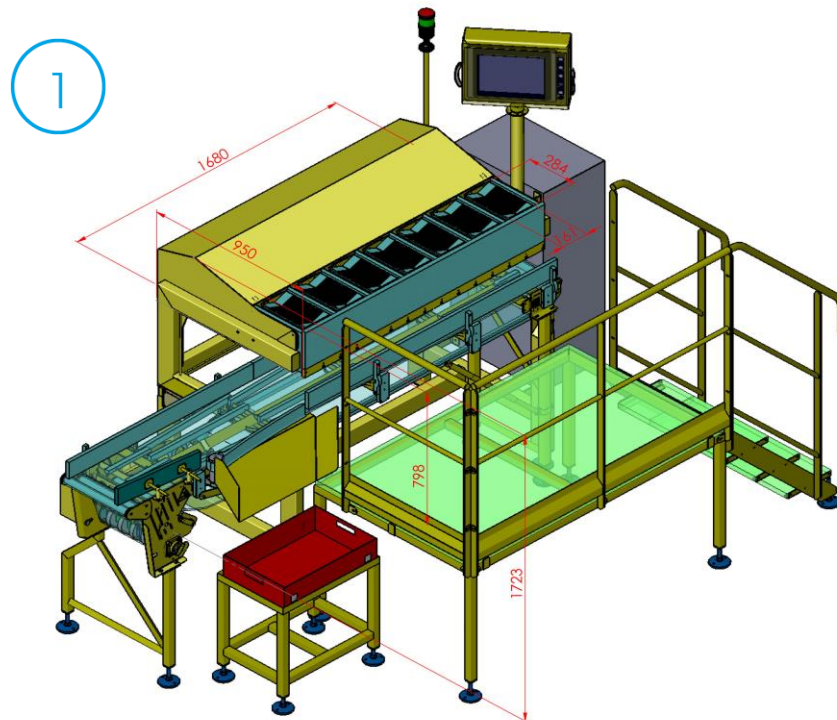
The CALIBRA OPEZ-B works in two stages. The upper part is used to place products. There are seven weighing buckets that discharge in 14 buffer hatches with angular opening (two for each bucket). Each product have to be placed **individually** in one of the 7 buckets.

When a product has been weighed, the bucket swivels by 90° and places it on the buffer hatch. At that moment, the program calculates the **better combination** in order to match the targeted weigh. Then, the selected products are tilted on a modular conveyor. This conveyor allows the transfer of the dose to an exit for the packing. It is equipped with a receding flipper for the overdosage management.

▲ Specifications

MODEL	Construction	Stainless steel 304 L
	Protection	IP 65
	Equipment dimension (LxIxH)	1680mm x 950mm x 900mm
	Products maximal size	200mm x 120mm x 50mm
	Doses weight	100gr to 2000gr
	Manual leaving on the bucket	
	Two buffer hatches per weighing bucket	
	Vendée Concept software	





CALIBRA OPEZ-B

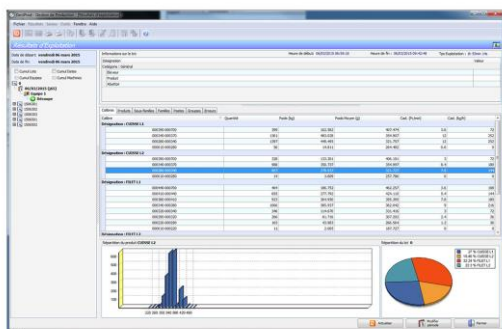
Setting up example of a raised CALIBRA OPEZ-B

▲ Cleaning and maintenance ease

The CALIBRA OPEZ-B, made of stainless steel 304l, has been conceived in order to meet new expectations regarding cleaning. The OPEZ-B is provided with an acetal modular belt for its favourable features in the agri-food industry. A cleaning by high pressure jet of 20bars and 50°C maximum is possible.

The OPEZ-B assures an easy maintenance thanks to the homogeneity of its mechanical and electrical components.

▲ Optimal management with the Supervisor



The Vendée Concept Supervisor allows an optimal management of the production.

- ⊕ The advantages :
- Real-time data transmission
 - Traceability
 - Automatic management of production orders