

Dynamic checkweighersQuality for smart production







The Open World of Finest Weighing Solutions.

Since 1866.

Our experience sets standards

We are a family-owned company guided by a commitment to tradition, sustainability and responsibility. Nowadays, based on our core competence of slicing and weighing technology, we offer our customers the industry's largest and most unique range of products and solutions as hardware, software and services, anywhere in the world.

As a globally operating technology company we are guided by our goal and commitment to achieve maximum results in terms of ergonomic design, hygiene, safety and efficiency. We believe we have a role to play in shaping our markets, and are continually setting new industry standards.

In close collaboration with our customers and against a backdrop of technological advancement, we are working to improve our products on a daily basis - resulting in innovations which become new standards.

In order to continue to live up to these requirements, we focus on the highest possible quality standards and internationally recognized technology standards in our development and manufacturing work. This is how we best support our customers in achieving maximum efficiency and profitable growth.

Our experience sets standards.

That's what sets us apart. Bizerba



More than weighing

Ensure your product quality and design your processes even more efficiently. Our dynamic checkweighers make it possible. Discover tailor-made, network-capable solutions for the food and non-food sector with Bizerba quality.

Our dynamic checkweighers offer you more than high precision weighing results which allow you to reduce give-away and to fulfill legal requirements: These are holistic solutions which prepare you for the future, smoothly integrate into your systems and fulfill the standards and requirements of your industry. Even if you have demanding products such as unpackaged food.

Optimally network your production area with our BRAIN2 software. Comprehensively record and document production data and benefit from useful information – for targeted OEE optimization.

Configure with our modular system the perfect solution for your requirements tailored to the desired application area: With features and

combination units exactly the way you need it. With long-lasting, reliable quality for a predictable, smooth operation.

Save a lot of time due to efficient handling ranging from intuitive operation including fast, easy cleaning thanks to a hygienic design.

With our comprehensive service we support you in all phases. And with advice that focuses on your requirements and goals.

Optimize your product quality, work and data flow. Open up new opportunities with the open world from Bizerba.

CWHmaxx

The CWHmaxx is a clean solution for fully automatic weight control, ideally suitable for fresh food, for example. Check fill quantity, sorting and classification of your products quickly and precisely with up to 300 packages per minute. An optionally integrated metal detection coil ensures product reliability. In order for the CWHmaxx to meet your requirements we manufacture the systems based on your individual needs.

The hygienic design of the CWHmaxx has smooth stainless steel surfaces with rounded edges and an open design. The system always stands on just four feet, no matter which conveyor dimensions you choose and which metal detection coil and rejection systems you combine. The high quality surfaces, less dirt-trapping corners as well as the convenient quick change system for belt body and belt ensure optimum cleaning.

In addition, individual design options of the display, the operating elements and processes ensure simplified handling. The BRAIN2 software visualizes your production data online and provides evaluations. The ideal basis in order to optimize your OEE.



Hygienic design

- High protection IP65
- Open design
- Smooth surfaces made of high quality stainless steel
- Fast and easy cleaning due to quick change system for belt body and belt





Industrial software BRAIN2

- Transparent numbers with BRAIN2 OEE
- Efficient data handling with BRAIN2 Capture
- Fast reporting with BRAIN2
 Prepack_Compliance
- Saved device data with BRAIN2 Safety_Service
- Central master data management with BRAIN2
 Data_Maintenance



Large TFT display

- Intuitive user interface with 12.1" color touchscreen with 800 x 600 pixels
- Individual design of display, operating elements and processes



Powerful device software

- Memory for up to 100,000 items80 weight classes



BIZERBA

BIZERBA

Flexible weighing range

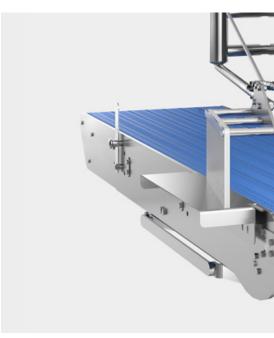
- 50 g to 6 kgConform with prepack regulations (FPV)

High throughput

Up to 300 ppm (packages per minute)

Built-in flexibility





Modular system

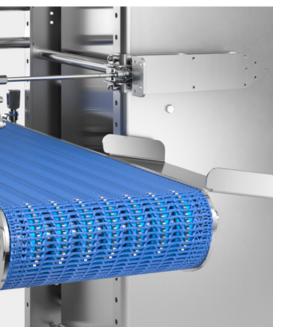
The modular design allows smooth integration of our checkweighers into your production lines. Properties such as conveying direction or transport height can be easily adjusted on site. The belts which are available in different dimensions cover every requirement. Planning and investment protection far beyond the initial installation due to the integration of the metal detection coils. In addition, rejection systems, as well as signal lamps, signal horns and tendency control are optimized for each product type to control upstream systems.

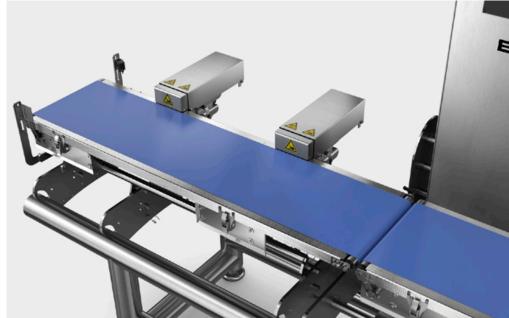
Metrological approval

Optimize quality assurance of pre-packaged, equalized food products. All relevant production data is available to you clearly arranged in printed or digital form. Our checkweighers control the package flow, classify and sort goods based on self-defined weight classes or legal requirements. The checkweighers are approved in accordance with Measuring Instruments Directive 2014/32/EU (MID). Precision and speed are not mutually exclusive: Depending on the packages and ambient conditions, in the verifiable range between 10 g and 15 kg belt speeds of up to 120 meters per minute are possible.

Unpacked foodstuffs

Precisely and reliably weigh and check unpackaged perishable food. Our design concept reduces the number of components. The result: Less corners and edges in which dirt could collect. And, there are less wear and tear parts, e.g. by using only one conveyor belt and one motor instead of drive and deflection rollers. You benefit from reduced downtimes since component changes are not necessary. Intensive wet cleaning is possible due to IP69.





Combination units

Our dynamic checkweighers reliably prevent over or underweight packages from reaching the market. But they can do much more: Together with the matching combination units they ensure quality and product safety, for example by means of integrated metal detection coils. Pushers and other rejection systems tailored to the relevant product and packaging type make sure that only flawless merchandise leaves your belts.

Application areas

In addition to avoiding overweight and underweight our checkweighers reliably meet a broad spectrum of other tasks. For example, check merchandise for weight differences before and after a certain process. If desired, the checkweighers take care of the tendency control in the production line and classify products in weight ranges for sorting or portioning. Count items based on weight such as bottles, bags or packaged parts. Check 3D-printed items for errors based on their weight. For all processes you receive complete documentation; based on your needs also in accordance with USDA, FDA, OIML, prepack regulations and further standards.

Product types

Depending on model and configuration the systems can be used for the most diverse products and industries. More demanding applications are, for example raw, open and unpackaged food. In addition we have suitable solutions for pre-packaged food such as in tins, jars, cups, flow packs or trays. Also boxes, cartons or cups can be processed. And of course our checkweighers are perfectly suitable for industrial goods and chemical products.



Meat and sausage | Produce | Confectionery | Convenience | Baked goods | Metal & electrical | Chemistry

CWHmaxx

With the CWHmaxx you meet toughest hygiene standards and benefit from fast and easy cleaning.

Highlights

- Hygienic design: open design with smooth stainless steel surfaces; base frame with up to four feet even in combination with metal detection coil and rejection conveyor
- Quick change system for belt body and belt
- Weighing range 50 g to 6 kg
- Maximum throughput 300 ppm









Models

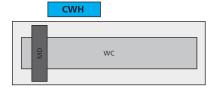
CWHmaxx 3000

- Weighing range
 - 1,500/3,000 g | e=0,5/1 g | Min 50 g
- Up to 250 ppm

CWHmaxx 6000

- Weighing range
 - 3,000/6,000 g | e=1/2 g | Min 150 g
- Up to 300 ppm

Individual customer solution



Customer requirements

- Avoidance of over or underweight products
- Product safety due to metal detection coil
- High cleaning requirements
- Meeting of Marks&Spencer standards

Solution

- Hygienic design: open design with high quality, smooth stainless steel surfaces
- Inclined covers for unhindered water drainage
- Metal detection coil on same base frame – only a total of four feet

Result

- Constant product quality
- High process reliability
- Fast and easy cleaning

Options

- Integrated metal detection coil
- Rejection systems and reject bins
- Line integration package
- Tendency control package





Packaged products

Meat and sausage | Produce | Confectionery | Convenience | Baked goods | Metal & electrical | Chemistry

CWDmaxx

The CWDmaxx is the entry-level model in the lower performance segment. It is ideally suitable for your production of antipasti, pasta, fruit and vegetables.

Highlights

- IP54 protection
- Memory for up to 100,000 items
- 12" color touchscreen
- Stainless steel design









Options

- Metal detection coil
- Rejection system and reject bins

Models

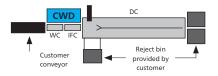
CWDmaxx 1500

- Weighing range
 - 600/1,000 g | e=0,2/0,5 g | Min 10 g
 - 600/1,500 g | e=0,2/0,5 g | Min 20 g
- Up to 250 ppm

CWDmaxx 3000

- Weighing range
 - 3,000 g | e=1g | Min 150 g
 - 1,500/3,000 g | e=0,5/1 g | Min 50 g
- Up to 250 ppm

Individual customer solution



Customer requirements

- Fully automatic checkweighing in the automated production and packaging process
- Avoidance of over or underweight products for product weights between 8.3-10.3 g

Solution

- Guide rails on infeed and weighing conveyors stabilize the dispenser sets.
- A pusher on the rejection conveyor diverts nonconforming packages to a chute.
- A package diverter is integrated behind the pusher.

- Constant product quality
- Efficient processes



Pre-packed products



Meat and sausage | Produce | Confectionery | Convenience | Baked goods | Metal & electrical | Chemistry

CWEmaxx

The fast all-rounder: Achieve speeds of up to 400 packages per minute at a measuring accuracy of 0.1 g.

Highlights

- IP65 protection
- High throughput of up to 400 ppm
- Wide range of rejection systems:
 Air jet nozzles, pushers, dividers, catchers, flap rejects and lift/drop flap systems
- Weighing range up to 15 kg









Options

- Metal detection coil
- Line integration package
- Tendency control package
- Flow control
- Draft shield

Models

CWEmaxx 1500

- Weighing range
 - 600/1,000 g | e=0,2/0,5 g | Min 10 g
 - 600/1,500 g | e=0,2/0,5 g | Min 20 g
- Up to 400 ppm

CWEmaxx 3000

- Weighing range
 - 1,500/3,000 g | e=0,5/1 g |Min 50 g
 - 3,000 g | e=1g | Min 150 g
- Up to 329 ppm

CWEmaxx 6000

- Weighing range
 - 3,000/6,000 g | e=1/2 g | Min 150 g
- Up to 329 ppm

CWEmaxx 15000

- Weighing range
 - 6,000/15,000 g | e=2/5 g | Min 500 g
- Up to 200 ppm

Individual customer solution



Customer requirements

- Combined solution consisting of a checkweigher and a 3rd party X-ray system
- Double-track
- Eliminates over or underweight as well as contaminated products
- Flap rejects

Solution

- Upstream X-ray system
- Two checkweighers in doubletrack on a frame
- Only one rejection station for over or underweight and contaminated products

Result

- Compact solution, small footprint
- Less costs since only one rejection station is needed



DC = discharge conveyor ICH = infeed chain XRS = X-ray system CC = customer conveyor CH = chain MDC = metal detector conveyor





Pre-packed products

Meat and sausage | Produce | Confectionery | Convenience | Baked goods | Metal & electrical | Chemistry

CWFmaxx

With the CWFmaxx you combine maximum performance with hygienic design – ideally suitable for processing food and intensive cleaning.

Highlights

- IP65 protection
- Hygienic design: open design with smooth stainless steel surfaces
- Memory for up to 100,000 items
- 80 weight classes









Options

- Integrated metal detection coil
- 7" color display with membrane keyboard
- BRAIN2 software connection

Models

CWFmaxx 1500

- Weighing range
 - 1,500 g | e=0,5/1 g | Min 50/150 g
 - 600/1,000 g | e=0,2/0,5 g | Min 10 g
 - 600/1,500 g | e=0,2/0,5 g | Min 20 g
- Up to 400 ppm

CWFmaxx 3000

- Weighing range
 - 1,500/3,000 g | e=0,5/1 g | Min 50 g
- 3,000 g | e=1g | Min 150 g
- Up to 329 ppm

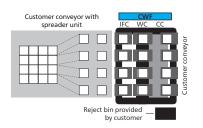
CWFmaxx 6000

- Weighing range
 - 3,000/6,000 g | e=1/2 g | Min 150 g
- v 329 ppm

CWFmaxx 15000

- Weighing range
 - 6,000/15,000 g | e=2/5 g | Min 500 g
- Up to 200 ppm

Individual customer solution



Customer requirements

- Infeed with piles consisting of two packages each at a distance of 0 mm
- Four lines in parallel
- Packaging temperature up to 40°C
- Belt on grids on the second level:
 Risk of vibrations, draft possible

Solution

- Spreading apart and separating of products before the infeed and weighing conveyors
- Rejection of packages through flap rejects
- Protective box against draft

- Precise measuring results in a difficult environment
- Reliable elimination of over or underweight packages







Meat and sausage | Produce | Confectionery | Convenience | Baked goods | Metal & electrical | Chemistry

CWCmaxx

Ideally suitable for hygiene requirements: With its robust, easy-to-clean design the CWCmaxx sets the benchmark in the wet area.

Highlights

- Conveyor belt and weighing conveyor with IP69
- Innovative weighing and conveying principle with two chains and one motor
- Maximum availability due to minimal wear and tear: No bearings, rollers, toothed belts or conveyor belts
- Hygienic and open design









Options

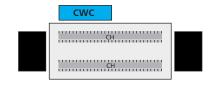
- Retractable conveying unit in order to open upstream clippers
- Short-stroke pusher

Models

CWCmaxx 3000

- Weighing range
 - 3,000 g | d=1 g
 - Accuracy (+/- 2 sigma): < 2 g
- Up to 250 ppm or up to 120 ppm with retraction unit

Individual customer solution



Customer requirements

 Optimized filling of self-service trays in the infeed chain of packaging machines

Solution

Implementation of the optimization based on an integrated chain checkweigher

- Reduced give-away
- Safe guiding of the products due to chain drive
- Meets highest hygiene standards





Pre-packed products | raw, unpacked food

Meat and sausage | Produce | Confectionery | Convenience | Baked goods | Metal & electrical | Chemistry

CWPmaxx

The CWPmaxx is ideally suitable if you process, for example, unpackaged and open food – perfect for highest hygienic requirements.

Highlights

- High protection IP69
- Hygienic design
- Stainless steel version
- Innovative and low-maintenance conveyor system









Options

- Integrated retraction unit
- Paddle sorter
- Tendency control package
- Line integration package

Models

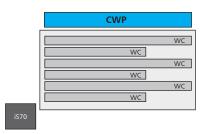
CWPmaxx 3000 (IP69)

- Weighing range
 - 3,000 g | d=1

CWPmaxx 3000 Bakery (IP65)

- Weighing range
 - $-3,000 g \mid d=1$

Individual customer solution



Customer requirements

- Parallel weighing on six lines
- Checking of freely defined weight limits
- Checking in accordance with prepack regulations
- Automatic rejection of faulty products

Solution

- With industrial PC iS70 only one display for all six lines, only one control cabinet
- Retraction unit for each line

- Compliance with prepack regulations
- Less costs for packaging material



Pre-packed products | raw, unpacked food



Meat and sausage products | Produce | Confectionery | Convenience | Baked goods | Metal & electrical | Chemistry

CWRmaxx

Minimize costs, downtimes and effort: low-wear concept and high IP69 protection for best cleaning properties.

Highlights

- IP69 protection
- Hygienic design
- Low-maintenance conveyor system: A revolving modular belt, a motor for all platforms (infeed, weigh, reject)
- Robust modular belt, easy to clean
- Low-wear concept without bearings and toothed belts









Options

- Paddle sorter
- Emergency operation function
- Tendency control package
- Line integration package

Models

CWRmaxx 3000

- Weighing range
 - 3,000 g | d=1 g
- Up to 250 ppm

CWRmaxx 6000

- Weighing range
 - -6,000 g | d=2 g
- Up to 250 ppm

Individual customer solution



Customer requirements

- Low transport height
- Integration below bagger
- Content check
- High hygienic requirements, insensitive to brine
- Ejection monitoring, transfer to conveyor belt

Solution

- Checkweigher tailor-made below bagger
- Belt with lateral guide rails
- Ejection monitoring with 4 light sensors
- Roller conveyor for transfer to conveyor belt

Result

- High protection IP69
- Smooth process integration
- Rejection of over or underweight packages
- Insensitive to brine due to modular belt



DC = discharge conveyor ICH = infeed chain XRS = X-ray system CC = customer conveyor

CH = chainMDC = metal detector conveyor



Perfectly modular

Even more efficient due to the intelligent modular system: Supplemented by modules such as metal detection coils, our dynamic checkweighers ensure the quality of your merchandise not only in terms of weight but also with regard to contamination. An all in one process and at the same time saving you space.



Integrated metal detectors make our dynamic checkweighers all-rounders in terms of quality control. You may choose from metal detection coils GLS and INTUITY. You set the industry standard in the fresh food area. These combination units are exclusively available for verifiable checkweighers.

The modular system has numerous advantages

- Area profitability: Mounted to same base frame in order to save space
- All-round service: In case of service only one contact for metal detection coil and checkweigher
- Analysis convenience: Only one statistic for both applications

Special advantages with metal detection coil GLS

- Article maintenance via the checkweigher
- Teaching of products via the checkweigher

Special advantages with metal detection coil INTUITY

- Multi-simultaneous technology checks at the same time with at least two frequencies
- Range: 30-900 kHz

Everything okay – do you really want to stop there?

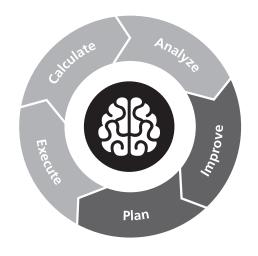
Our dynamic checkweighers not only ensure a consistent product quality. They help you to optimize the OEE value of your production. This is possible by networking with the industrial software BRAIN2 and our service.

Improving your workflow

BRAIN2 is your key by means of which you increase the efficiency of your production line. The software modules digitally record the workflow of your supply chain. BRAIN2 OEE uses this data to show Overall Equipment Effectiveness (OEE) in a transparent way. The key figure consists of the factors availability, performance and quality. Based on the OEE key figure you can

- Analyze and evaluate your production
- Define recommendations for improvements
- Implement measures and
- Measure effectiveness.

An intelligent cycle by means of which you efficiently plan, check and control your production line.



Due to the transparent work and data flow an intelligent cycle is created by means of which you efficiently plan, check and control your production line.

Flexible evaluation

Use BRAIN2 OEE to evaluate needs-oriented the OEE factors of your production: availability, performance and quality. Keep an overview of downtimes in a report for several months, for example. Call up information about the daily performance of individual machines. Check production rejects in a 30-day overview. After only a few weeks you will discover clear improvements. By the way: With the open BRAIN2 software architecture a smooth data transfer to your higher ranking ERP system is also possible.

Increase availability

BRAIN2 generated reports show why and how long your production line is not available. There are many causes: The material flow is interrupted, for example, or a product change is the reason for a belt stop. Also technical problems or unscheduled maintenance may lead to downtimes. Once you have identified the reasons you can define measures in a targeted manner in order to increase production time. Get advice from our service team on how to better plan required downtimes. We want to make sure that everything runs smoothly – up to 24/7.



Targeted planning helps you measure the theoretical maximum calendar plan against the actual production time

Optimize performance

Which machine is utilized to which capacity? Our networked hardware and software solutions are the answer. We are also there for you to optimize throughput: Our Customer Solution Team reveals, for example, weaknesses in your production line on site and advises you on how to optimize your processes. The team will develop and implement, among other things, your individual system concept which perfectly matches your production. From mechanics and control up to data transfer.

Consistent quality

Our networked hardware and software solutions also support your quality management. They will provide you with the necessary transparency and control for maintaining a constant product quality and safe process flows along your supply chain. Rejects, e.g. due to over or underfilling will be prevented. Resources such as raw materials, energy and staff deployment will be saved and costs reduced. Your efficiency will increase.

BRAIN2 software: Smart production

With our intelligent industrial software BRAIN2 you gain maximum transparency and complete traceability along your supply chain. Matching your needs the apps can be easily integrated into your company processes via interfaces. They record production data in real time, manage and analyze data efficiently or safely control production processes. Automatically create reports and statistics. Save pictures including date and time for the duration of a product's shelf life. One of the many options available in order to document your production.





BRAIN2 Capture Perfect data flow

This powerful software allows you to record and evaluate process data in a quick, easy and efficient manner.



BRAIN2
Data_Maintenance_Basic
Central master data management

Centrally edit the master data of the Bizerba weighing terminals. With the intuitively operable GUI you can send master data to any number of devices.



BRAIN2 Data_MaintenanceCentral master data management

Centrally manage master and configuration data such as PLU and customer data on your Bizerba devices using this app via PC with minimal time effort.



BRAIN2 Sample_TestCustomized sample test

Optimize your production. Create test plans automatically and centrally and generate reports automatically.



BRAIN2 Label_Designer
Professional design

Design label layouts on the PC. Implement LMIV requirements without major time effort. Make use of the variable templates for nutritional tables or GDA information, for example, provided by Label_Designer.



BRAIN2 Device_Access
Central system management

As a BRAIN2 administrator you define the various access levels. Your benefit: efficient user management for controlled processes. Avoid failures due to unauthorized access.



IN2



BRAIN2 Portion_ControlAvoiding over and underfilling

Optimize your manual portioning process through optical signalizing of overand underfilling. Centrally manage items, tolerance limits and much more.



With this app, operating errors and claims can be avoided. Employees are quickly instructed and guided step by step through a formula. For a constant quality of products and processes.



BRAIN2 Safety_ServiceBacked up data

Automatically create backups. Data centrally saved can be easily restored via GUI or directly on the device. For a fast startup you can simply clone device data.



BRAIN2 OEE
Transparent numbers

BRAIN2 OEE records key metrics of your production, evaluates them and calculates the OEE value from the collected data records. The ideal basis for optimization processes.



BRAIN2 Stock_Control
Controlled goods receiving and
optimized quality

Record your goods and materials received for an automated, correct inventory. Centrally manage items and call up key data at any time.

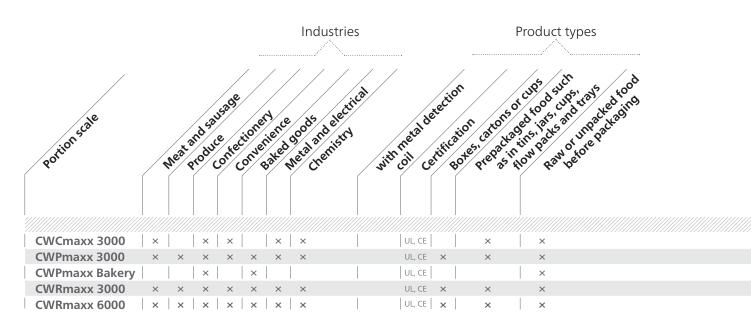


BRAIN2 Prepack_Compliance
Fast reporting

Generate and save statistical data records of your weigh price labelers and checkweighers. Easily fulfill the fill quantity control (FPV prepack regulations Europe), USDA (USA).

All possibilities at a glance

					Industries									
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CWDmaxx 3000	X ¹	X1	X ¹	X ¹	X ¹	×	×	0	UL, CE	×	×	'		
CWEmaxx 1500	X 1	X 1	X 1	× 1	×1	×	×	0	UL, CE	×	×			
CWEmaxx 3000	X1	X ¹	X ¹	X ¹	X ¹	×	×	0	UL, CE	×	×			
CWEmaxx 6000	X1	X1	X 1	X 1	X1	×	×	0	UL, CE	×	×			
CWEmaxx 15000	\times^1	\times^1	\times^1	\times^1	\times^1	×	×	0	UL, CE	×	×			
CWFmaxx 1500	X 1	X 1	X 1	X 1	X1	×	×	0	UL, CE	×	×			
CWFmaxx 3000	X^1	\times^1	\times^1	\times^1	\times^1	×	×	0	UL, CE	×	×			
CWFmaxx 6000	X 1	X 1	X 1	X 1	X1	×	×	0	UL, CE	×	×			
CWFmaxx 15000	X ¹	X ¹	X ¹	X ¹	X ¹	×	×	0	UL, CE	×	×			
CWHmaxx 3000	X 1	X 1	X ¹	X ¹	× ¹	×	×	0	UL, CE	×	×			
CWHmaxx 6000	X ¹	X ¹	X ¹	X ¹	X ¹	×	×	0	UL, CE	×	×			



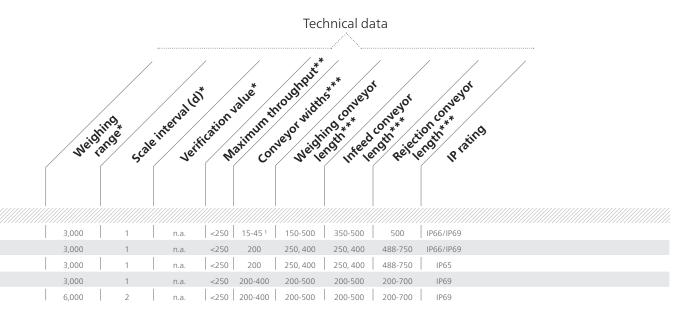
Legend

- Option
- * Information in grams
- 1 Center distance

- Possible
- Packaged goods
- ** Packages per minute
- *** Information in millimeters

Technical data

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,		nterval (d)*		atirum th	neighbut neigh	s** notine le	y Mor	or contend
Weigh	ind,	nterva	cation	mumit	WOLMIS	100°	conveyor conveyor polyty	, 6, , 8,
Weig	nge scale	Verif	is w	axii. Cou	neidl.	notinteed	holi Reject	Prating
						, .		
1,000-1,500	0,2/0,5	0,2/0,5	 _{<250}	100-225	150-500	150-750	150-1,250	IP54
3,000	0,5/1,0	0,5/1,0	<250	150-300	150-750	150-750	150-1,250	IP54
1,000-1,500	0,2/0,5	0,2/0,5	<400	100-225	150-500	150-750	150-1,250	IP65
3,000	0,5/1,0	0,5/1,0	<400	150-300	200-750	200-750	200-1,250	IP65
6,000	1,0/2,0	1,0/2,0	<300	225-400	325-750	325-750	325-1,500	IP65
15,000	2,0/5,0	2,0/5,0	<200	225-400	325-750	325-750	325-750	IP65
1,000-1,500	0,2/0,5	0,2/0,5	<400	100-225	150-500	150-750	150-1,250	IP65
3,000	0,5/1,0	0,5/1,0	<400	150-300	200-750	200-750	200-1,250	IP65
6,000	1,0/2,0	1,0/2,0	<300	225-400	325-750	325-750	325-1,500	IP65
15,000	2,0/5,0	2,0/5,0	<200	225-400	325-750	325-750	325-600	IP65
1,500-3,000	0,5/1,0	0,5/1,0	<250	300	400-600	400-600	400-1,250	IP65
3,000-6,000	1,0/2,0	1,0/2,0	<250	300	400-600	400-600	400-1,250	IP65

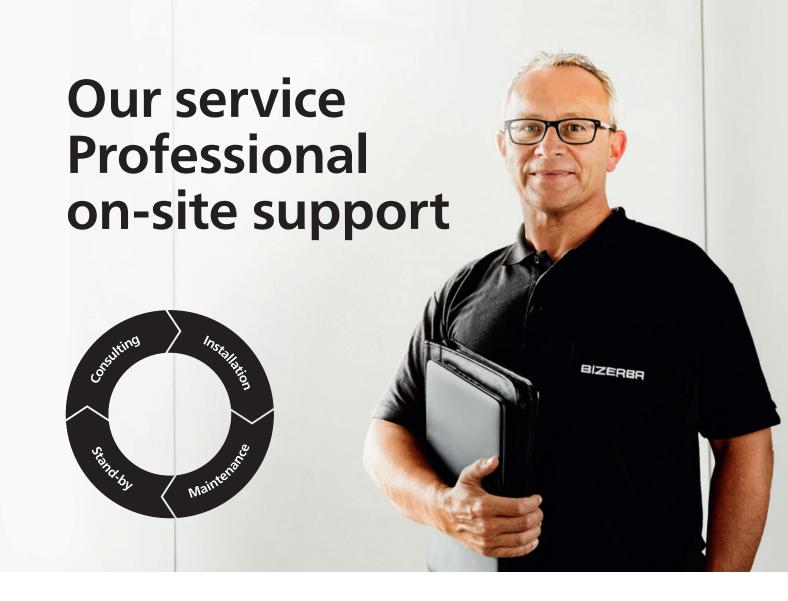


For top quality and reliable performance



In your day-to-day work with your checkweigher, you can rely on high-quality cleaning products and original consumables with Bizerba quality. Everything is perfectly matched to your products ensuring the best possible results and longevity of your investment. A perfect example of a complete solution with added benefits to you.

Optimal functioning and constant availability of your devices and machines require professional care. Our high quality cleaning agents play an important role, since they are specifically developed for demanding conditions in retail, industry and food service. They are easy to use and produce impressive results: Perfect cleanliness providing protection as well as disinfecting hygienically sensitive components and smooth surfaces. For each material whether stainless steel, plastic or glass, we have a suitable cleaning agent in our comprehensive assortment. Clean solutions for your work area or production facility.



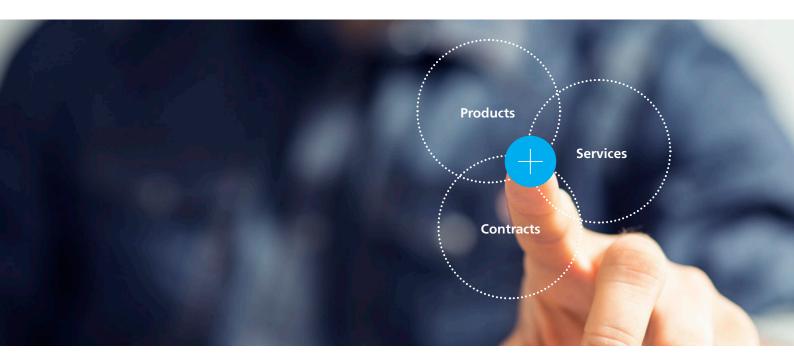
We supplement the use of our checkweighers with optimal service. Benefit from our experience and industry know-how. Our highly qualified service experts are at your service nationwide.

In order to obtain the maximum from your investments we are there for you with a multi-level service package. This includes advice, start-up and installation of inspection systems as well as other services. Our perfectly matched modules ensure continuous availability.

Service modules

- Individually agreed service contracts
- Start-up including initial training and initial installation
- 24/7 service contract, optional
- Full support (spare parts, technical competence and on-site support)
- Large nationwide network of service experts who are quickly at your service and on-site
- A broad range of cleaning and care products
- Service hotline
- Customer training

Service redefined My Bizerba



We offer you solutions from a single source which can be customized and allow you to respond to any change in a flexible manner. No matter which modules you are combining for your solution: You benefit from costs which can be planned and efficient processes. And in best Bizerba quality.

Products

- Hardware
- Software & Software Apps
- Labels & Consumables
- Cleaning & care kit
- Starter kit

Services

- Consulting
- Installation
- Maintenance
- On stand-by
- Financing
- Training

Contracts

- Service contracts
- Smart contracts

Information to suit your every need

If you are looking for a fast and reliable way to find the right solutions for your company, there are various routes to the perfect result. Whether you would like to contact us online or prefer to arrange a face-to-face meeting, Bizerba is always happy to help.

In person

You personally want to inform yourself about solutions tailored to your local circumstances? Do not hesitate to contact us. Our customer advisors are always on hand to assist you. From the idea of planning measures up to the implementation and training, our customer service representatives are at your service. You can find details of how to contact us on the back page of this brochure.

Online

The Bizerba website provides a quick, easy and focused overview of all our product solutions as well as relevant topics relating to weighing,

packaging, pricing and labeling. Experience our solutions from all sides. Our solutions can be viewed virtually in a short video or 360° animation. Simply visit our website to see more:

www.bizerba.com

Would you like to learn more?

Are you keen to obtain more detailed information about Bizerba's products? If so, please contact us. Whether these are dimensional drawings, technical information or interface descriptions. We are happy to advise you.

Members of the Bizerba Group

Bizerba SE & Co. KG

Wilhelm-Kraut-Straße 65 72336 Balingen Germany

T +49 7433 12-0 F +49 7433 12-2696

www.bizerba.com

Bizerba USA Inc.

1804 Fashion Court Joppa, MD 21085 USA

T Office +1 732 565-6000 T Service +1 732 565-6001 F +1 732 819-0429

www.bizerba.com

Bizerba UK Limited

2-4 Erica Road Stacey Bushes Milton Keynes Buckinghamshire MK12 6HS UK

T+44 1908 6827-40 F+44 1908 6827-77

www.bizerba.com

Bizerba Canada Inc.

6411 Edwards Blvd Mississauga Ontario L5T2P7 Canada

T+1 888 240-3722

www.bizerba.ca

Bizerba Shanghai Weigh Tech & Systems Co. Ltd.

Room 307, Building A Shanghai Jiuxing Hongqiao Business Center NO.9 Shenbin Road Shanghai China

T+86 21 676009-99 F+86 21 676009-98

www.bizerba.cn

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