# Type: WPM 50, WPM 50-2T, 30 Eco

This machine is used for automatic weight dosing of programmed vegetable portions and pouring them into all the types of packages (e.g. bags, cartons, boxes). It can cooperate with other devices collecting portions, e.g. raschel machines. Dosing takes place by means of one or two belt conveyors, which pour vegetables into the scale container. A version with one wide belt WMP-50 is suitable for longitudinal vegetables. For round vegetablesit is recommended to choose a version with an additional dosing belt. The device may operate in the automatic or manual mode. The belt advance is automatically regulated by the action-by-action control.

In the Eco version (single-belt), the process of dosing portions of vegetables is carried out using one conveyor belt, which "throws" the vegetables into the scale's tank. The belt speed is automatically set by the controller depending on how full the tank is. WPM 30 Eco does not require connection to a compressed air installation.

## BASIC EQUIPMENT:

## Type: WPM 50, WPM 50-2T

- Touch controller (Mitsubishi);
- -Holding brushes;
- -Pneumatic opening of the tank;
- -4 wheels:
- Lacquered structure;
- Base for bags/boxes/cartons;
- 3 chutes for different types of bags

# Type: WPM 30 Eco

- -Touch controller;
- Mechanical opening of the tank;
- -4 wheels.





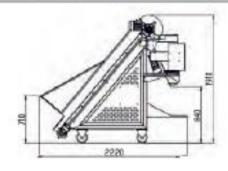




#### **BASIC PARAMETERS**

WPM	L/W/H [mm]	Tape width [mm]	Productivity [t/h]	Weight [kg]	Installed power	Power supply	Compressed air Yes/No
50	320x100x240	450	< 4	440	2/10	230 V + N+ PE, pin 230 V	Yes; 5 bar
50-2T		320+100					
0 Eco	220x80x190	250	< 2	220	2/6		No





# Type: RM 30, RM 30-2N

The machine is used for filling mesh bags with preweighed portions. A vibrating chute is used to prevent vegetables from getting stuck. After filling, the bag is sewn shut (at this stage it is possible to sew on a foil tape with a print). The bag is unwound from the bale, cut open, filled, sealed and then completely cut open. The machine can fill bags in the range from 5 to 25 kg. Depending on the machines configuration, it is possible to place the Raschel machine directly under a weighing and packing machine or use a conveyor belt which will feed vegetables from the weighing and packing machine to the Raschel machine, preventing goods blocking; this solution is recommended when weighing large portions. We offer two types of sewing heads: single-thread and double-thread.

#### BASIC PARAMETERS:

- -L/W/H [cm]: 420/120/160;
- Productivity [t/h]: approx. 6;
- Installed power: 4 kW;
- Required compressed air 5 bar;
- Power supply: 3x380V+N+PE, plug 5x32A.

## BASIC EQUIPMENT:

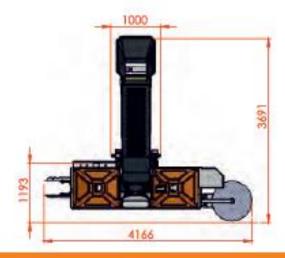
- Wibration of the hopper;
- Bag base vibration;
- lacquered construction;
- -touch screen panel;
- single-needle sewing head;
- central lubrication of the sewing head.











Type: WK-10M

This machine is used for automatic weighing of the set portions of root vegetables. The operation of multi-channel scale is based on the automatic combination of a few weighed portions selected from 10 available (weighed portions) and combination into one, closest to the set weight. The machine may operate in the automatic and manual mode. The efficiency of multi-channel scale depends on the size of the portion weighed, vegetable type and operation mode. The possibility of machine cooperation with one or two raschel machines. The machine has a novel solution of two feeding belts moving crosswise in relation to the vegetables travel, what reduces product blocking on the scale input and moves apart the vegetables evenly to all the weighing containers. Owing to the technology applied, the scale has high weighing precision and its operation is easy and intuitive thanks to the use of mobile touch panel.

#### BASIC PARAMETERS:

- L/W/H [cm]: 460x596x305;
- -Productivity depending on
- the portion 5-15t/h;
- Capacity of weighing containers: 15 l;
- Possibility to save 100 different recipes;
- -Weight [kg]: 3000;
- Installed power [kW]: 7,5;
- -Power supply: 400 V+N+PE,
- pin 5x32 A;
- Required compressed air.









