

# **Multihead weighers for industrial applications**

**Fast, accurate and cost efficient**



For over 20 years, Multiweigh has developed and produced high-quality combination weighers and special packaging solutions for the food industry – innovation and quality “Made in Germany”.

multiweigh® weighers are known worldwide for their accuracy, speed, reliability, hygiene and cost efficiency. Our long-standing customer relationships and our constantly growing customer base have proven this for many years. Convince yourself.

We offer the widest product range of combination weighers in the market. Our weighers are developed to meet each customer's individual needs and optimized for each product category. From snacks to frozen food to fresh produce. With thousands of installations in place to date, we can refer to countless specialized product applications.

We would welcome the opportunity to discuss your specific requirements.


**MW XV W**

The all rounder


**MW XV W Memory**

Large and heavy products


**MW XV Compact**

Light and small products


**MW XV Compact Memory**

Dosing with high performance:  
up to 920 weighings / minute


**MW XV L/LS**

Gentle and precise dosing for  
large volume products


**MW XV L/LS  
for frozen food**

Large sized frozen food  
with a length of up to 300 mm


**MW XV HR**

Hygienic dosing  
of sticky products


**MW XV L Salad**

Up to 20% faster throughput  
using HDX vibration technology


**MW XV GS**

Gentle and precise dosing  
for delicate products


**MW XV S**

Dosing and lengthwise  
product packaging


**MW XV SN**

High performance dosing  
of chips and snacks


**MW XV Triple**

High performance dosing  
of sweets and snacks





**Widest range  
of applications**

Weighing products of  
almost any size, weight and  
specification

**Turnkey  
Solutions**

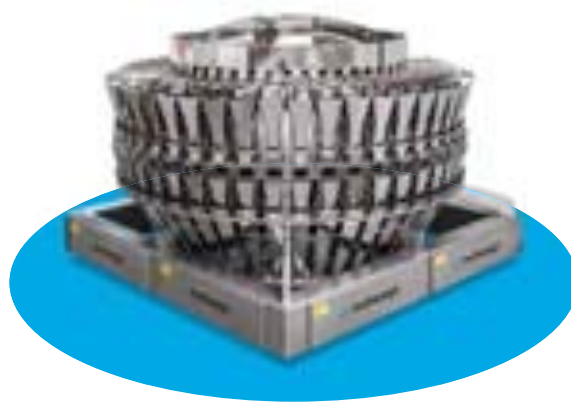
Expert for multihead  
weighers and the entire  
packaging process

**Customized  
solutions**

Development of sophisticated  
individual solutions

**High  
performance**

Hardware and software  
with market leading  
precision, speed and  
hygiene

**Direct Drive**

Direct Drive System  
and modular weigher  
construction for highest  
performance and  
production process  
reliability

**Future proof  
technology**

Control technology for  
highly complex processes  
with flexible open source  
connectivity

**Simple  
maintenance**

Straightforward operation,  
cleaning and maintenance  
of facilities

**Unbeatable  
cost efficiency**

Speed, precision and  
low maintenance result  
in an unbeatable  
cost benefit ratio

## Applications

multiweigh combination scales weigh, count and mix your products. Whether it's salad, sweets, cereals or frozen goods, we weigh food and non food products.

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### Snacks & chips

Chips, pretzels, crackers, nuts, trail mix, dried fruit, peanut flips, salt sticks



### Confectionery

Candies, chocolate products, gelatin products, wine gum, jellies, lollipops, marzipan, chewing gum, chocolate bars, toppings



### Pastry

Biscuits, cookies, gingerbread, pastry, rusk, wafers, ice cream cones



### Cereals

Muesli, cornflakes, oat flakes, cereal flakes, nut mixes, dried fruit



### Salad

Salad products, salad mixes, lettuce, rocket



### Vegetables & fruit

Vegetables, mushrooms, potatoes, onions, carrots, fruit



### Potatoes

Fresh potatoes, blanched potatoes, whole or in pieces, frozen French fries, wedges, croquettes



### Cheese & dairy products

Feta cheese, grated cheese, cheese cubes, mozzarella balls, yoghurt toppings, parmesan



### Fish

Frozen seafood from shrimp to long filets

**Weigh**

Weighing of food, pet food and non food applications in the packaging process

**Count**

Counting of an accurate number of items into packs using our bespoke counting technology

**Mix**

Variable segmentation of products and mixing according to given recipe

**Meat**

Cold cuts, fresh meat, dried meat, frozen meat

**Pasta**

Fresh pasta, dry pasta, tortellini, fusilli, macaroni, ravioli, penne, vermicelli

**Frozen products**

Vegetables, poultry, French fries, wedges, croquettes, fish, seafood, meat, potato pancakes, dumplings

**Antipasti & delicatessen**

Pepperoni, olives, stuffed cherry peppers, artichokes

**Herbs & spices**

Spices, spice mixtures, dried herbs, fresh herbs

**Coffee & tea**

Tea granulated or broken, tea pods, tea capsules, coffee capsules, coffee pods, coffee beans

**Pet food**

Dry food, wet food, bird food, cat food, fish food, food rewards, chunks

**Non food**

Pills, needles, screws, dowels, tobacco products, detergent tablets

**You did not find  
your desired  
product?**  
Just ask us!



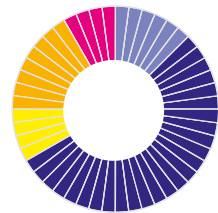




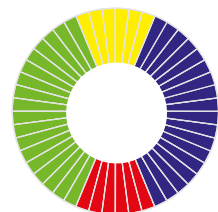
## Mix products

The GS, W and W Memory series of the multiweigh MW XV range can be variably segmented in order to mix different products according to a given recipe. This enables production of product mixes such as cereals, candy mixes, ready made meals or nut mixes.

The multiweigh MW XV GS series offers gentle weighing with special gentle slope technology. The multiweigh MW XV W series is available with up to 48 weigh heads and memory technology in order to mix up to 12 different products.



5 Products



4 Products



10 Products



## Technology

For anyone working in a sector in which accuracy, speed, low maintenance and the highest hygiene standards are the name of the game, high performance must be guaranteed at all points.

### Accuracy, reliability, hygiene, high speed

- High speed at high accuracy
- Low cleaning intervals
- Fault recognition when products adhere
- Parts in contact with the product removable without tools
- Modular design
- Water / dust protected design deliverable (IP67 and higher)
- Special design for adhesive products, fragile products, granular products
- PTB type approval
- Precise, rapid door opening
- Maintenance free, without retraction springs
- Low noise
- Interchangeable Hoppers

### Future proof control technologies

- 10.4" IPC touchscreen
- Menu based operator guidance
- 200 product specific memory locations
- Several freely selectable languages
- Self diagnosis and fault analysis
- Network capable
- Updates via data carrier using USB interface
- Remote maintenance via VPN
- Statistical evaluation
- Operational data recording
- Automatic performance optimisation
- Product infeed controlled via load cell
- Automatic taring
- Mean value optimisation





### Direct Drive

multiweigh weighers are equipped with the Direct Drive system. The hopper doors are operated entirely without retraction springs, allowing increased accuracy and better performance.

**Maintenance  
free**

**Low  
noise**

**Production  
reliability**

**Powerful**

multiweigh weighers are equipped with the Direct Drive System. Direct Drive uses stepper motors to operate the hopper doors, which means that the weighers work without internal or external springs, resulting in a significantly increased accuracy and higher performance. Each Direct Drive actuator module has its own load cell with precision design. Each module has its own integrated electronic unit for the evaluation of the weighing signal and motor control. The system is maintenance free, guarantees low noise operation and, thanks to its modular design, achieves particularly high production reliability.





## Cleaning concept

Rapid and effective toolless cleaning thanks to modular design and intelligent cleaning solutions.



Wash racks and washing machines



Discharge chutes in the cleaning rack



Feed Hoppers and weigh hoppers in the cleaning rack

As part of the food production chain, the highest hygiene standards apply to all Multiweigh products. In addition to meeting legal requirements, our equipment is available with ingress protection (IP67 and higher). Multiweigh has developed a unique cleaning concept for all our equipment which we would like to introduce personally to you.

All versions of the multiweigh MW XV are particularly easy to clean. All product contact parts have a modular design and can be removed from the machine without tools. The disassembly and reassembly of the modules is possible without need for a service technician.

For cleaning, the feed hoppers and weigh hoppers can be hung on a wash wall, located near the weigher. As the hoppers have no springs, the doors remain open for cleaning. Other product contact parts, such as discharge chutes, are placed on specially designed brackets on the wash wall.

Since all versions of the multiweigh MW XV have a modular design, a set of change parts can be used during cleaning to continue production with minimal interruption. All cleaning accessories are made of bead blasted stainless steel.

Alternatively it can be cleaned very quickly and effectively with an automatic cleaning system. For this, the cleaning trolleys are provided with a washing basket, into which the hoppers and chutes are placed. The washing basket can be put directly into the washing machine in the cleaning trolleys.



## Servicing

You can argue about the real costs of a machine. Some only calculate the costs of the installation and the immediate operating costs. We believe this is a very limited point of view. What happens when your weigher does not work properly or worse still stops working completely during production? Then the costs go through the roof.

Admittedly, at Multiweigh we have little experience with such events, because our extremely reliable multihead weighers are rarely out of order. In the odd event, they never stay out of order for very long, because of our modular system concept, the possibility of extensive remote maintenance and service technicians who are available on short notice form part of a sophisticated service concept. Made in Germany. We are so convinced of our products that we dare to do something: extend your warranty and maintenance contracts. Maintenance, spare parts and emergency service are included and at a fixed price.





### Warranty extension for continuous reliability

The best option is to extend the warranty that immediately follows the contractual warranty. Hereby, our technicians ensure to accompany your multiweigh from its first clack and during its long life. Provided the multiweigh is maintained continuously, it not only has a very long and profitable life ahead but it also rarely gets sick, i.e. no reduction in accuracy or total failure.

### Regular maintenance prolongs a weighers life

Even a multiweigh, which has not been maintained continuously, can be returned to as new condition with a maintenance contract. The contract is available at a fixed price, with or without parts. This allows for the highest possible business security.

### Individual offers for individual machines

Our offers for warranty extensions or maintenance contracts are just as individual as your machine. Working closely together with you and based on your needs, the installed weigher, its age, the setting variables and efforts required we create an individual offer. Call us.

### Quality made in Germany

Demands on quality, reliability and investment security lead to one term: mechanical engineering Made in Germany. This is what we are proud of at Multiweigh. Our customers appreciate the proverbial quality and reliability of our equipment. They know: this cannot be reproduced by competitors easily, CEO Frank Schmehl is happy about the achieved goals.

### Service in local language

The service is provided with the same quality as development and production. That is why, at Multiweigh, customer service and 24 hour emergency service is a top priority. Multiweigh's staff are well aware that being on call 24/7 is a privilege, as competence and sense of responsibility are required. Schmehl continues: This, like the service case itself, is extremely rare: unscheduled service assignments hardly ever take place.

### Instant virtual assistance

In the rare event that assistance should be required, Multiweigh's technicians can also use the internet or dial up connections to support customers day and night or to prepare for the optimal on site customer service. In most cases, remote access and contact with the on site operational staff is enough to keep production running. This optimizes time, staff and costs.

## Technology without compromises: universally deployable

| Type             | Weighing range   | Max. volume /<br>Apportionment | Output    |
|------------------|------------------|--------------------------------|-----------|
| MW XV 10 2.0     | 30 g bis 2,500 g | 5,000 ccm                      | 70 / min  |
| MW XV 10 4.0     | 30 g bis 5,000 g | 10,000 ccm                     | 60 / min  |
| MW XV 10 6.0     | 30 g bis 5,000 g | 15,000 ccm                     | 60 / min  |
| MW XV 10 8.0     | 30 g bis 5,000 g | 15,000 ccm                     | 70 / min  |
| MW XV 14 2.0     | 30 g bis 2,500 g | 5,000 ccm                      | 120 / min |
| MW XV 14 4.0/6.0 | 30 g bis 2,500 g | 10,000 ccm                     | 110 / min |
| MW XV 14 5.0/7.0 | 30 g bis 2,500 g | 12,000 ccm                     | 100 / min |
| MW XV 16 2.0     | 30 g bis 2,500 g | 5,000 ccm                      | 140 / min |
| MW XV 16 4.0     | 30 g bis 2,500 g | 10,000 ccm                     | 130 / min |
| MW XV 18 2.0     | 30 g bis 2,500 g | 5,000 ccm                      | 140 / min |
| MW XV 20 2.0     | 30 g bis 2,500 g | 5,000 ccm                      | 140 / min |
| MW XV 20 4.0     | 30 g bis 2,500 g | 5,000 ccm                      | 130 / min |
| MW XV 24 2.0     | 30 g bis 2,500 g | 5,000 ccm                      | 140 / min |
| MW XV 30 2.0     | 30 g bis 2,500 g | 5,000 ccm                      | 200 / min |





multiweigh  
**MW XV W Memory**

High performance for larger  
products and target weights

| Type           | Weighing range   | Max. volume /<br>Apportionment | Output    |
|----------------|------------------|--------------------------------|-----------|
| MW XV 16 2.0 M | 30 g bis 2,500 g | 5,000 ccm                      | 160 / min |
| MW XV 20 2.0 M | 30 g bis 2,500 g | 5,000 ccm                      | 200 / min |
| MW XV 24 2.0 M | 30 g bis 2,500 g | 5,000 ccm                      | 240 / min |
| MW XV 30 2.0 M | 30 g bis 2,500 g | 5,000 ccm                      | 300 / min |



## High performance for small products and target weights

| Type         | Weighing range | Max. volume /<br>Apportionment | Output   |
|--------------|----------------|--------------------------------|----------|
| MW XV 10 0.5 | 1 g bis 250 g  | 750 ccm                        | 70 /min  |
| MW XV 10 1.0 | 1 g bis 500 g  | 1,500 ccm                      | 70 /min  |
| MW XV 10 1.3 | 1 g bis 750 g  | 2,000 ccm                      | 70 /min  |
| MW XV 14 0.5 | 1 g bis 250 g  | 750 ccm                        | 150 /min |
| MW XV 14 1.0 | 1 g bis 500 g  | 1,500 ccm                      | 150 /min |
| MW XV 16 0.5 | 1 g bis 250 g  | 750 ccm                        | 160 /min |
| MW XV 16 1.0 | 1 g bis 500 g  | 1,500 ccm                      | 160 /min |
| MW XV 18 0.5 | 1 g bis 250 g  | 750 ccm                        | 180 /min |
| MW XV 18 1.0 | 1 g bis 500 g  | 1,500 ccm                      | 180 /min |
| MW XV 20 0.5 | 1 g bis 250 g  | 750 ccm                        | 180 /min |
| MW XV 20 1.0 | 1 g bis 500 g  | 1,500 ccm                      | 180 /min |
| MW XV 20 1.3 | 1 g bis 750 g  | 2,000 ccm                      | 180 /min |
| MW XV 24 0.5 | 1 g bis 250 g  | 750 ccm                        | 180 /min |
| MW XV 24 1.0 | 1 g bis 500 g  | 1,500 ccm                      | 180 /min |
| MW XV 24 1.3 | 1 g bis 750 g  | 2,000 ccm                      | 180 /min |
| MW XV 30 0.5 | 1 g bis 250 g  | 750 ccm                        | 180 /min |
| MW XV 30 1.0 | 1 g bis 500 g  | 1,500 ccm                      | 180 /min |
| MW XV 36 1.0 | 1 g bis 500 g  | 1,500 ccm                      | 180 /min |



multiweigh  
**MW XV Compact**  
**Memory**

Dispense at the highest speeds:  
 up to 920 weighings / minute

| Type           | Weighing range | Max. volume /<br>Apportionment | Output    |
|----------------|----------------|--------------------------------|-----------|
| MW XV 14 0.5 M | 1 g bis 250 g  | 750 ccm                        | 160 / min |
| MW XV 16 0.5 M | 1 g bis 250 g  | 750 ccm                        | 160 / min |
| MW XV 16 1.0 M | 1 g bis 500 g  | 1,500 ccm                      | 160 / min |
| MW XV 18 0.5 M | 1 g bis 250 g  | 750 ccm                        | 225 / min |
| MW XV 18 1.0 M | 1 g bis 500 g  | 1,500 ccm                      | 225 / min |
| MW XV 20 0.5 M | 1 g bis 250 g  | 750 ccm                        | 200 / min |
| MW XV 20 1.0 M | 1 g bis 500 g  | 1,500 ccm                      | 200 / min |
| MW XV 24 0.5 M | 1 g bis 250 g  | 750 ccm                        | 240 / min |
| MW XV 24 1.0 M | 1 g bis 500 g  | 1,500 ccm                      | 240 / min |
| MW XV 30 0.5 M | 1 g bis 250 g  | 750 ccm                        | 300 / min |
| MW XV 30 1.0 M | 1 g bis 500 g  | 1,500 ccm                      | 300 / min |
| MW XV 36 0.5 M | 1 g bis 250 g  | 750 ccm                        | 540 / min |
| MW XV 36 1.0 M | 1 g bis 500 g  | 1,500 ccm                      | 540 / min |
| MW XV 48 0.5 M | 1 g bis 250 g  | 750 ccm                        | 920 / min |
| MW XV 48 1.0 M | 1 g bis 500 g  | 1,500 ccm                      | 920 / min |







multiweigh  
**MW XV L/LS**

Dispense large volume products carefully and exactly

| Type              | Weighing range     | Max. volume /<br>Apportionment | Output    |
|-------------------|--------------------|--------------------------------|-----------|
| MW XV 10 8.0 L/LS | 20 g bis 20,000 g  | 15,000 ccm                     | 50 / min  |
| MW XV 14 8.0 L/LS | 100 g bis 20,000 g | 20,000 ccm                     | 80 / min  |
| MW XV 18 8.0 L/LS | 100 g bis 20,000 g | 20,000 ccm                     | 100 / min |





multiweigh  
**MW XV L/LS for IQF**

For large piece frozen goods up to 300 mm in length

| Type              | Weighing range     | Max. volume / Apportionment | Output    |
|-------------------|--------------------|-----------------------------|-----------|
| MW XV 10 8.0 L/LS | 20 g bis 20,000 g  | 15,000 ccm                  | 50 / min  |
| MW XV 14 8.0 L/LS | 100 g bis 20,000 g | 20,000 ccm                  | 80 / min  |
| MW XV 18 8.0 L/LS | 100 g bis 20,000 g | 20,000 ccm                  | 100 / min |





multiweigh  
**MW XV HR**

Dispense adhesive products with high  
hygiene requirements without problems

| Type                 | Weighing range  | Max. volume /<br>Apportionment | Output    |
|----------------------|-----------------|--------------------------------|-----------|
| MW XV 14 1.0 HR      | 5 g bis 1,000 g | 1,500 ccm                      | 80 / min  |
| MW XV 20 1.0 HR Twin | 5 g bis 1,000 g | 1,500 ccm                      | 120 / min |
| MW XV 10 2.0 HR      | 5 g bis 2,000 g | 4,000 ccm                      | 50 / min  |
| MW XV 14 2.0 HR      | 5 g bis 2,000 g | 4,000 ccm                      | 80 / min  |





multiweigh  
**MW XV L Salad**

Up to 20% better output using the new  
multiweigh HDX vibration conveyance technology

| Type            | Weighing range    | Max. volume /<br>Apportionment | Output   |
|-----------------|-------------------|--------------------------------|----------|
| MW XV 14 8.0 L  | 20 g bis 2,500 g  | 15,000 ccm                     | 80 / min |
| MW XV 14 8.0 LS | 100 g bis 5,000 g | 20,000 ccm                     | 65 / min |





multiweigh  
**MW XV GS**

The best handling for sensitive products: Dispense biscuits, waffles, sweets and pasta carefully and precisely

| Type            | Weighing range  | Max. volume /<br>Apportionment | Output  | Mixture      |
|-----------------|-----------------|--------------------------------|---------|--------------|
| MW XV 10 1.0 GS | 5 g bis 500 g   | 750 ccm                        | 40/min  |              |
| MW XV 14 1.5 GS | 5 g bis 1,000 g | 3,000 ccm                      | 60/min  |              |
| MW XV 20 1.0 GS | 5 g bis 500 g   | 750 ccm                        | 80/min  | 2 Mix        |
| MW XV 24 1.0 GS | 5 g bis 500 g   | 750 ccm                        | 120/min | 2 Mix, 3 Mix |





multiweigh  
**MW XV S**

Weigh long piece products and transfer them  
in the right orientation into their packaging

| Type           | Weighing range  | Max. volume /<br>Apportionment | Output |
|----------------|-----------------|--------------------------------|--------|
| MW XV 14 1.0 S | 5 g bis 1,000 g | 1,500 ccm                      | 70/min |
| MW XV 16 1.0 S | 5 g bis 1,000 g | 1,500 ccm                      | 90/min |







multiweigh  
**MW XV SN**

Dispense crisps and snacks at high speed

| Type            | Weighing range | Max. volume /<br>Apportionment | Output  |
|-----------------|----------------|--------------------------------|---------|
| MW XV 14 1.5 SN | 10 g bis 300 g | 3,000 ccm                      | 200/min |
| MW XV 14 3.0 SN | 10 g bis 500 g | 6,000 ccm                      | 120/min |





multiweigh  
**MWXV Triple**

Dispense sweets and  
snacks at high speed

| Type                  | Weighing range | Max. volume /<br>Apportionment | Output  |
|-----------------------|----------------|--------------------------------|---------|
| MW XV 18 1.0 Triple   | 2 g bis 50 g   | 250 ccm                        | 180/min |
| MW XV 18 1.0 M Triple | 2 g bis 500 g  | 750 ccm                        | 210/min |





multiweigh  
**Mobile solutions**

Mobile solutions to fill trays  
in various production lines.

| Type              | Weighing range   | Max. volume /<br>Apportionment | Output    |
|-------------------|------------------|--------------------------------|-----------|
| MW XV 10 1.0      | 5 g bis 500 g    | 1,500 ccm                      | 60/min    |
| MW XV 14 1.0      | 5 g bis 500 g    | 1,500 ccm                      | 100/min   |
| MW XV 20 1.3 Twin | 10 g bis 1,500 g | 2,000 ccm                      | 2x 60/min |







Multiweigh's mobile solutions are perfectly suited to selective deployment in various production lines. With their drivable lifting frame, the weighers can be easily and safely transported. By means of an electrohydraulic height adjustment system, both the scale and the product feed can be brought into a very accessible position for cleaning.



Lift, transport away  
from the filling station



Lower into cleaning position



Base Unit



Feed belt in cleaning position



Tray filling unit



Power trolley



### **The company**

Packaging and weighing of food are our core competences. Multiweigh is an international market leader in the area of development and production of high quality combination weighers for the food industry. We work both as expert for multihead weighers as well as system provider for the entire packaging process.

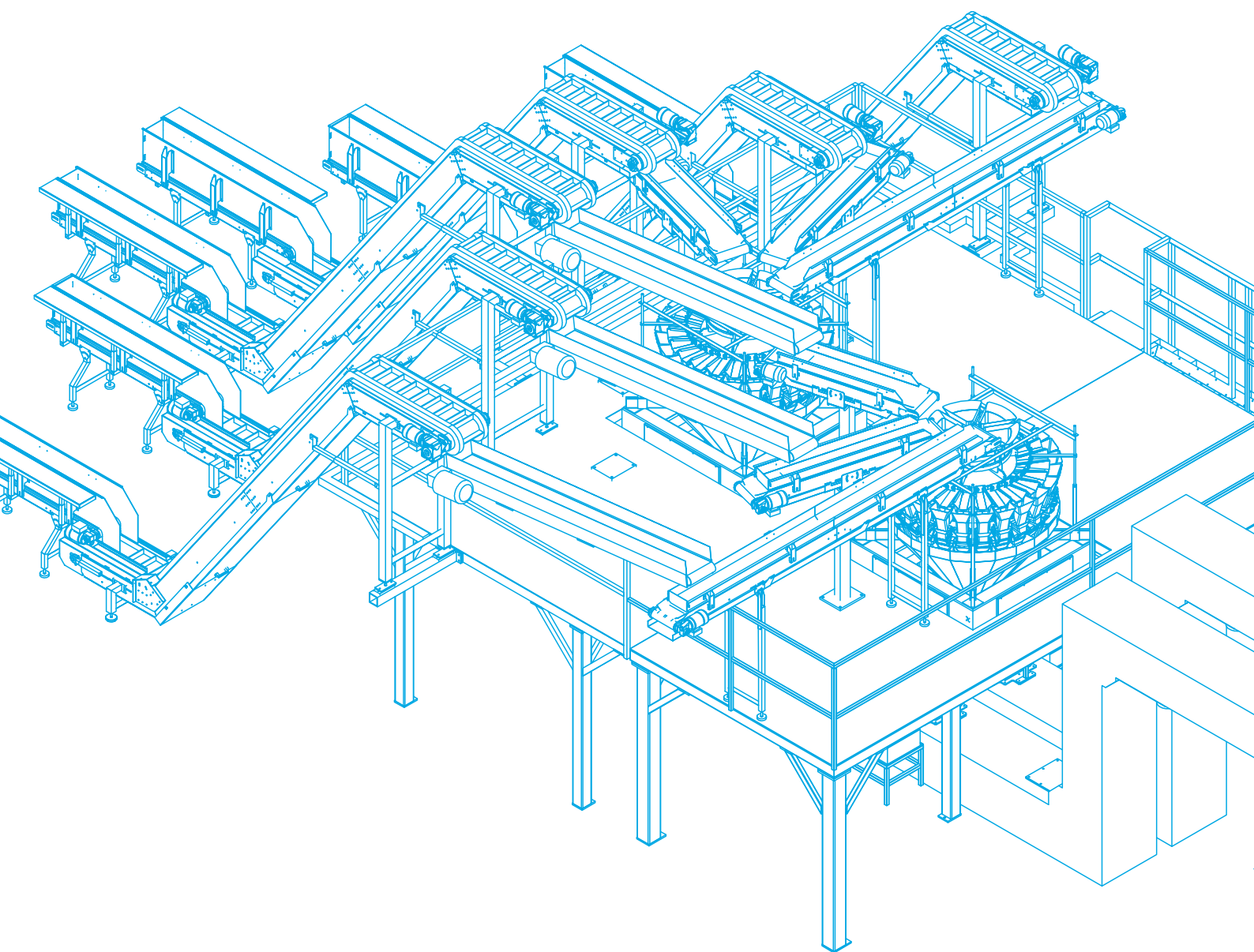


**Frank Schmehl** Managing director

In the food industry, Multiweigh is part of highly efficient process chains and production lines. Our equipment weighs, counts and mixes almost all common foods from fresh salads, sticky cheese products, chips, snacks and sweets to frozen vegetables and cereal mixes. We also offer special solutions for pet food and selected non food applications. The breadth of Multiweigh's application range is unique in the market.

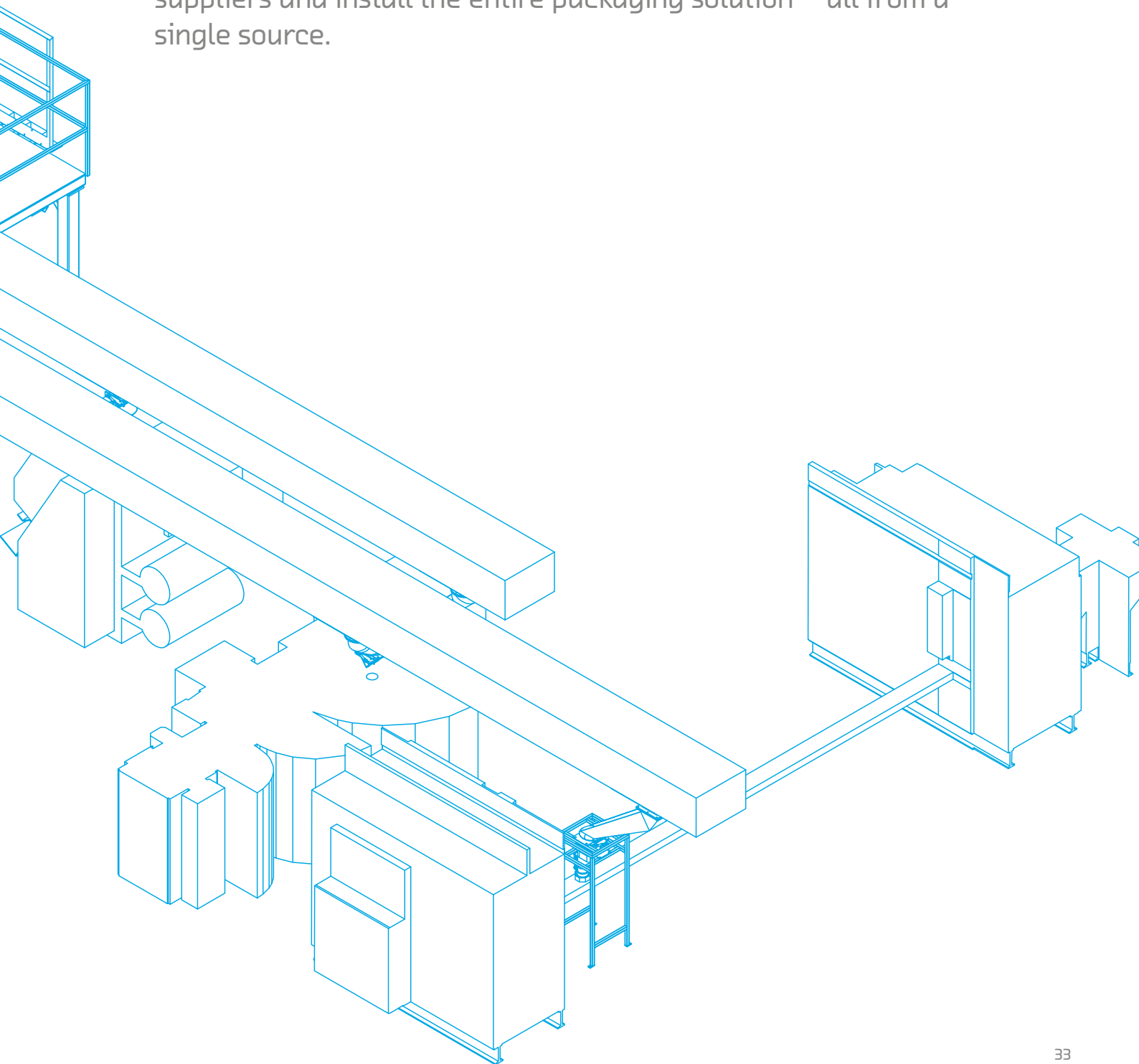
Multiweigh has pledged itself to meet the quality and reliability expectations of the food industry's end consumers, where accuracy, speed, freedom from maintenance and the highest hygiene requirements are key, high performance must be provided at all levels.





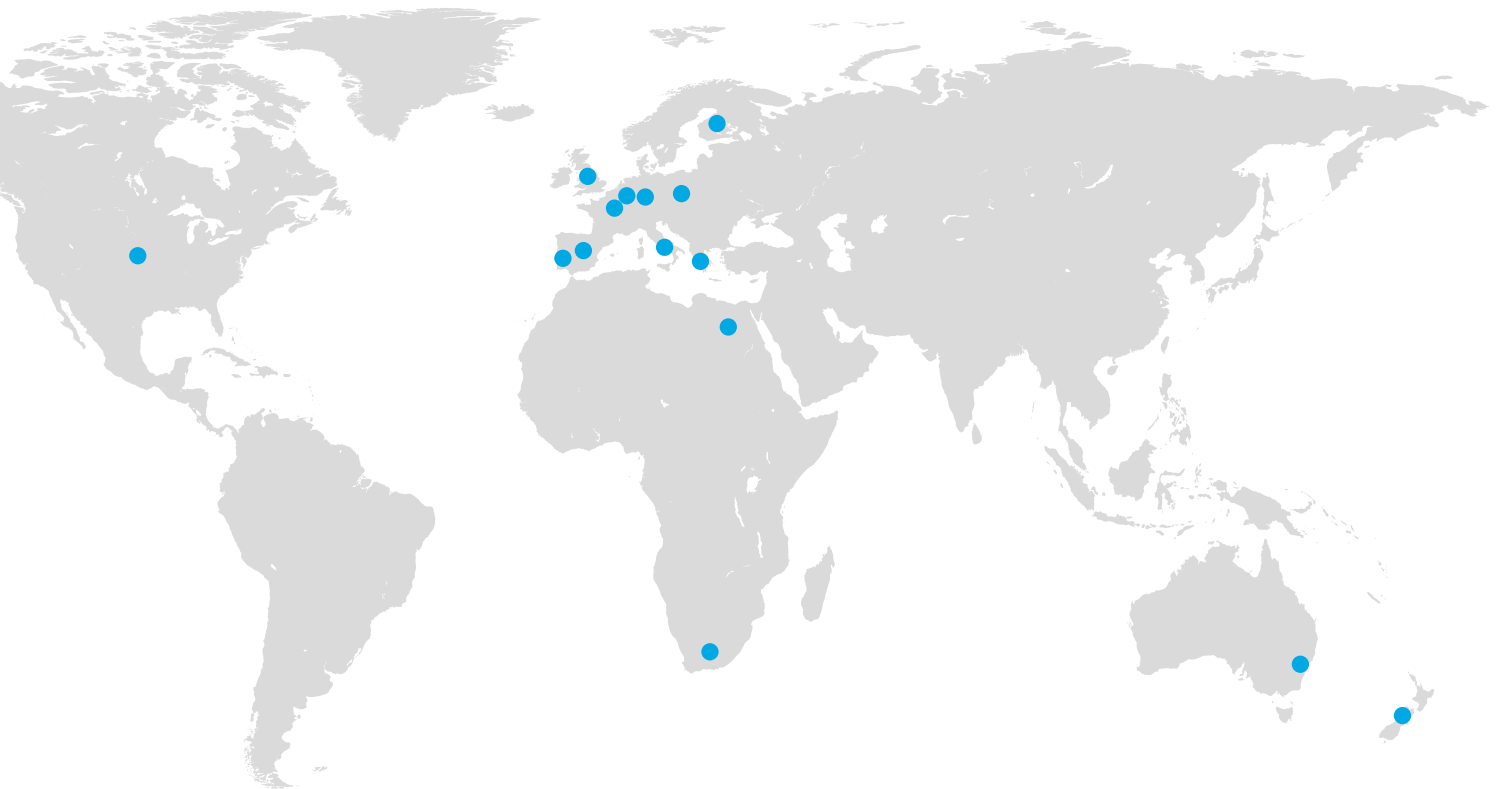
## Everything from one manufacturer: Turnkey Solutions

Our customers expect the perfect packaging solution customized to their individual requirements. As a manufacturer of special purpose machines and expert for multihead weighers, our know how encompasses the entire packaging process. Therefore, Multiweigh is often active as system provider (turnkey solutions). We develop the overall concept, organize cost effective procurement of the required components, coordinate the suppliers and install the entire packaging solution all from a single source.



### **Wetzlar location and international partners**

Since the foundation of the multiweigh group in 2001, the company has been located in Wetzlar. On an area of more than 5,000 square meters, both the hardware and the control electronics and software are developed and produced for proven and new weigher types. Our international customer base has access to Multiweigh's global sales and service network with local experts available around the clock.





| Model | Weighing range | Max. Volume | Speed |
|-------|----------------|-------------|-------|
|-------|----------------|-------------|-------|

## MW XV Compact

|              |               |           |          |
|--------------|---------------|-----------|----------|
| MW XV 10 0.5 | 1 g bis 250 g | 750 ccm   | 70 /min  |
| MW XV 10 1.0 | 1 g bis 500 g | 1,500 ccm | 70 /min  |
| MW XV 10 1.3 | 1 g bis 750 g | 2,000 ccm | 70 /min  |
| MW XV 14 0.5 | 1 g bis 250 g | 750 ccm   | 150 /min |
| MW XV 14 1.0 | 1 g bis 500 g | 1,500 ccm | 150 /min |
| MW XV 16 0.5 | 1 g bis 250 g | 750 ccm   | 160 /min |
| MW XV 16 1.0 | 1 g bis 500 g | 1,500 ccm | 160 /min |
| MW XV 18 0.5 | 1 g bis 250 g | 750 ccm   | 180 /min |
| MW XV 18 1.0 | 1 g bis 500 g | 1,500 ccm | 180 /min |
| MW XV 20 0.5 | 1 g bis 250 g | 750 ccm   | 180 /min |
| MW XV 20 1.0 | 1 g bis 500 g | 1,500 ccm | 180 /min |
| MW XV 20 1.3 | 1 g bis 750 g | 2,000 ccm | 180 /min |
| MW XV 24 0.5 | 1 g bis 250 g | 750 ccm   | 180 /min |
| MW XV 24 1.0 | 1 g bis 500 g | 1,500 ccm | 180 /min |
| MW XV 24 1.3 | 1 g bis 750 g | 2,000 ccm | 180 /min |
| MW XV 30 0.5 | 1 g bis 250 g | 750 ccm   | 180 /min |
| MW XV 30 1.0 | 1 g bis 500 g | 1,500 ccm | 180 /min |
| MW XV 36 1.0 | 1 g bis 500 g | 1,500 ccm | 180 /min |

**MW XV W**

|                  |                  |            |           |
|------------------|------------------|------------|-----------|
| MW XV 10 2.0     | 30 g bis 2.500 g | 5,000 ccm  | 70 / min  |
| MW XV 10 4.0     | 30 g bis 5,000 g | 10,000 ccm | 60 / min  |
| MW XV 10 6.0     | 30 g bis 5,000 g | 15,000 ccm | 60 / min  |
| MW XV 10 8.0     | 30 g bis 5,000 g | 15,000 ccm | 70 / min  |
| MW XV 14 2.0     | 30 g bis 2.500 g | 5,000 ccm  | 120 / min |
| MW XV 14 4.0/6.0 | 30 g bis 2.500 g | 10,000 ccm | 110 / min |
| MW XV 14 5.0/7.0 | 30 g bis 2.500 g | 12,000 ccm | 100 / min |
| MW XV 16 2.0     | 30 g bis 2.500 g | 5,000 ccm  | 140 / min |
| MW XV 16 4.0     | 30 g bis 2.500 g | 10,000 ccm | 130 / min |
| MW XV 18 2.0     | 30 g bis 2.500 g | 5,000 ccm  | 140 / min |
| MW XV 20 2.0     | 30 g bis 2.500 g | 5,000 ccm  | 140 / min |
| MW XV 20 4.0     | 30 g bis 2.500 g | 5,000 ccm  | 130 / min |
| MW XV 24 2.0     | 30 g bis 2.500 g | 5,000 ccm  | 140 / min |
| MW XV 30 2.0     | 30 g bis 2.500 g | 5,000 ccm  | 200 / min |

**MW XV SN**

|                 |                |           |         |
|-----------------|----------------|-----------|---------|
| MW XV 14 1.5 SN | 10 g bis 300 g | 3,000 ccm | 200/min |
| MW XV 14 3.0 SN | 10 g bis 500 g | 6,000 ccm | 120/min |



# Food Automation

ENGINEERED FOR EXCELLENCE IN MACHINERY

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