

# Meat & Poultry

Industrial Weighing and Measuring



# 2 News

## Speed up Manual Operations With Flexible Checkweighing

**Hygienic design, fast display readouts and the cutting-edge color backlight of the new BBA4x9 check scales and IND4x9 terminals set the standard for more efficient manual weighing processes.**

For optimal static checkweighing the BBA4x9 and the IND4x9 provide specific application solutions, e.g. manual portioning or over/under control.

### Working without cables

Communication and power supply without cables! The IND4x9 terminals and BBA4x9 compact scales are optionally available with a 802.11b. WLAN interface. An optional battery provides up to 13 hours of operation before recharging, providing an ideal solution for mobile applications

### Hygienic design

Easy-to-clean equipment is vital in food production environments. Both the BBA4x9 scale and the IND4x9 terminal are designed in accordance

with the EHEDG<sup>1</sup> and NSF<sup>2</sup> guidelines for use in hygienically sensitive areas.

The entire scale including the instrument, column, and base are designed for fast, trouble free cleaning.

### Fast and precise

The colorWeight<sup>®</sup> display with a colored backlight gives fast, clear indication when the weight is within, below or above the tolerance. The color of the backlight can be chosen (any mixture of red, green and blue) as well as the condition it refers to (e.g. below tolerance). The ergonomic design enables operators to work more efficiently due to ease of operation.

colorWeight<sup>®</sup>



Courtesy Bell AG

**METTLER TOLEDO**

Short stability time, approximately 0.8 seconds, ensures high throughput and increased productivity of manual operations.

- 1 EHEDG: European Hygienic Engineering and Design Group
- 2 NSF: National Sanitation Foundation

**Fast facts BBA4x9 and IND4x9**

- 6kg x 1g, 15kg x 2g, 30kg x 5g (2 x 3000d), for higher capacity scales: IND4x9 terminal
- Weights and measures approved versions 2 x 3000e
- Functions: simple weighing, static checkweighing, dispensing
- Color backlight, bar graph
- Tolerances in weight or %
- 99 Memory locations
- Optional WLAN, battery
- Meets the IP69k protection standards against high-pressure and steam cleaning
- Complete stainless steel construction

**Benefits**

- Fast and precise results and operations
- Higher profitability
- Ergonomic design, simple to operate
- Mobility up to 13h with optional battery

colorWeight® over under display

The "Take away" function allows repeated, fast portioning out of a full container with automatic tolerance checking and taring.

Complete stainless steel construction

No open threads



Dustproof and suitable for cleaning with high-pressure equipment



Closed, easy-to-clean back of the column

## Immediate Checkweighing Results With colorWeight®

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Yellow – weight above tolerance



Green – weight within tolerance



Red – weight below tolerance

The colored backlight of the LC display provides easy-to-recognize indication whether the weight is within the tolerance limits or not.



WLAN optionally available

## Consistent Flavor and Quality Through Total Recipe Control

**Innovative flavors and product consistency are key to differentiate from competitors. FormWeigh.Net® combines efficient, powerful formulation software with reliable weighing technology.**

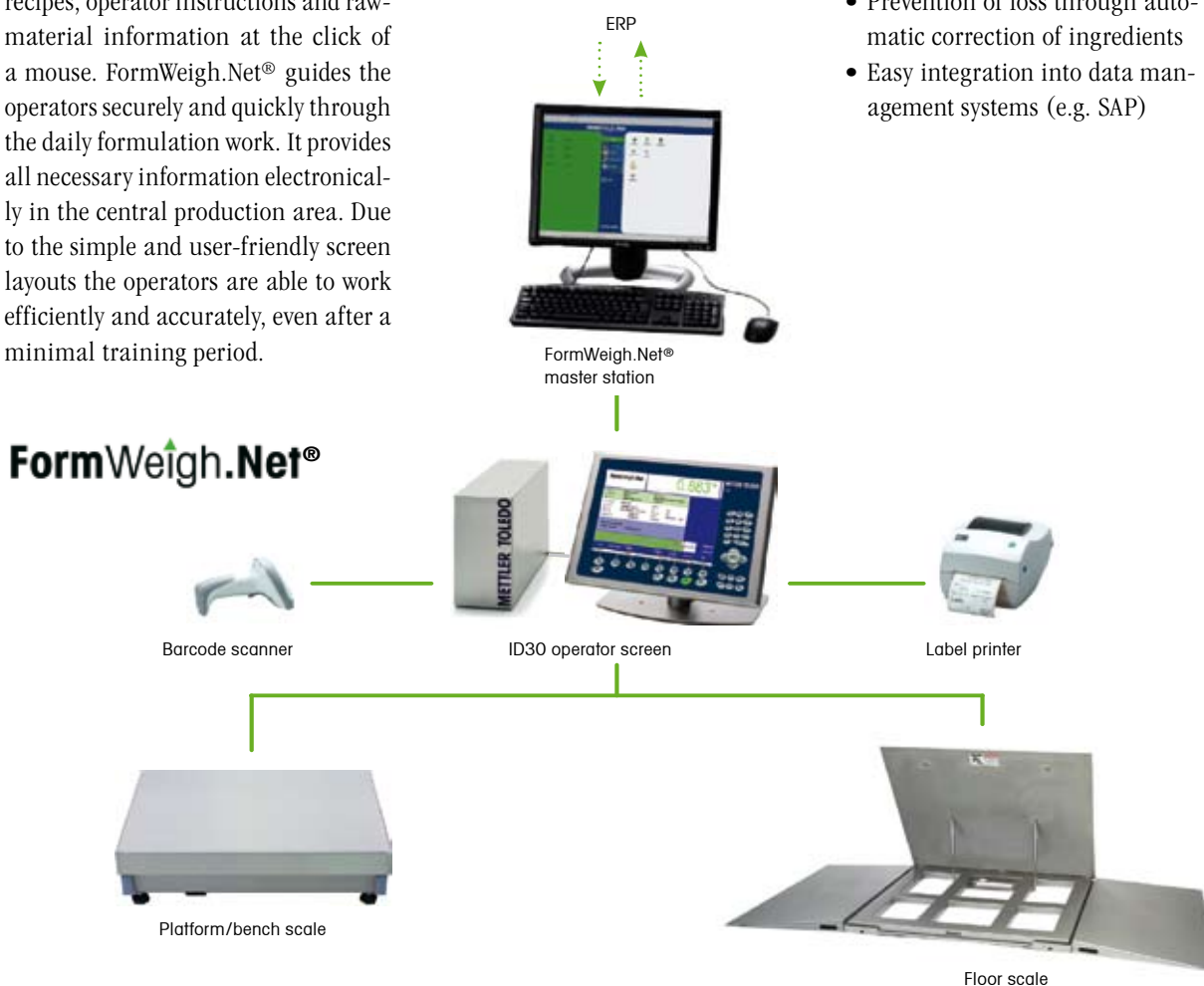


The perfect mixture is essential for product quality. First class products require not only premium raw materials but also total process control. To produce the same perfect quality every time, the line operator needs support from an ideal recipe system – such as FormWeigh.Net®. This system provides important parameters like materials, recipes, operator instructions and raw-material information at the click of a mouse. FormWeigh.Net® guides the operators securely and quickly through the daily formulation work. It provides all necessary information electronically in the central production area. Due to the simple and user-friendly screen layouts the operators are able to work efficiently and accurately, even after a minimal training period.

The production process is documented, and every single work-step is recorded in the database. Tracing production history is no longer a hassle for the quality or production manager. The required information can even be retrieved electronically in order to pass the data to a third party such as an auditor.

### Key customer benefits

- Accurate and reproducible quality
- Minimal waste caused by bad batches
- Fast and accurate operation through simple, user-friendly screen layouts
- Full traceability and regulatory compliance
- Prevention of loss through automatic correction of ingredients
- Easy integration into data management systems (e.g. SAP)







Courtesy Bell AG

**PC-based/networked solutions: FreeWeigh.Net® – total quality control for quality products**

Our expandable networked system ensures maximum networked protection and connects to virtually any device for instant data collection and analysis of important process parameters:

- Powerful quality assurance system for all aspects of product and package quality control
- Statistical quality data is evaluated online on the display screen or in freely definable reports

- Realtime analysis and alerts help to take immediate corrective measures and to save money by reducing overfilling
- Devices are linked by Ethernet/TCP/IP and data is stored on a MS SQL database

CC	CA	CC	CC
1148	1148	1148	1148
01:40	03:13	03:30	05:00
95.34	55.34	55.34	55.84
10.50	10.50	10.50	10.50
19.8	19.8	19.5	19.5
10.58	10.64	10.59	10.54

Handwritten test report



FreeWeigh.Net® online quality data analysis



Sample check



Checkweigher

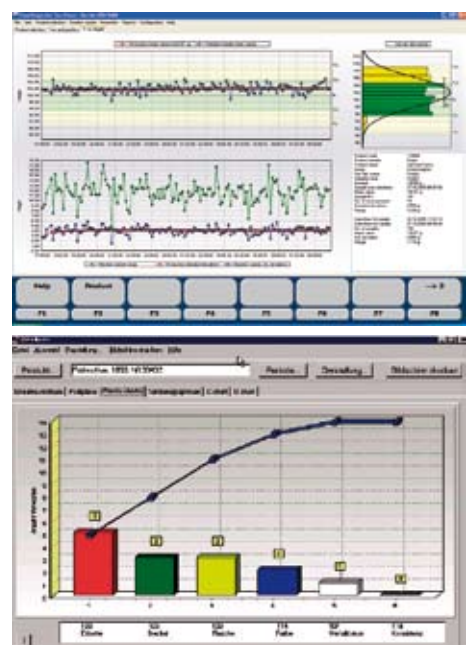


Metal detection



**Package quality parameters**

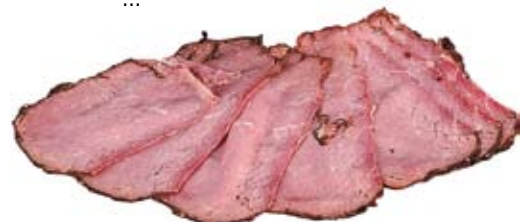
- Sealing OK?
- Label OK?
- Undamaged?
- Net content OK?
- Expiry date OK?
- Batch/lot ID OK?



Typical FreeWeigh.Net® screens

**Product quality parameters**

- Sensory test
- Visual appearance (color...)
- Moisture
- pH-value
- Metal free?
- ...



# A Wide Range of Solutions to Improve Processes

1. Hi-Speed Cornerstone™ Beltweigh/CM/Combo
2. SevenGo™ portable pH-meter
3. Puncture electrode for pH-measurement in meat
4. Halogen moisture analyzer



## Share Our Knowledge

**Learn from our specialists – our knowledge and experience are at your disposal in print or online.**

Learn more about all of our solutions for the meat and poultry industry at our website. You can find information on a wide range of topics to improve your processes, including case studies, application stories, return-on investment calculators, plus all the product information you need to make an informed decision.

1. 4 series with check application (BBA4x9, IND4x9)
2. FormWeigh.Net® -Formulation/Recipe solution
3. Statistical Quality Control/Statistical Process Control
4. Predictive maintenance



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