

SIX THINGS TO CONSIDER WHEN PURCHASING A CHECKWEIGHER

Selecting weighing equipment that can withstand constant impact is essential for production efficiency. The Avery Weigh-Tronix ZQ375 simplifies setup, enhances visibility, withstands harsh cleaning conditions, operates quickly, and enables easy data retrieval — making it an excellent choice for modern food and beverage operations. Here are six considerations to guide you in selecting the best checkweigher.

✓ **Simplicity**

Pre-loaded applications come standard in the ZQ375, making the setup simple and easy. From entering target limits to grading products based on weight, the ZQ375 checkweigher has the tools to assist in production.

✓ **Visibility**

The ZQ375 has a highly visible, low-power draw IBN display. The color-coded under/target/over bar graph is a visual aid to speed up operations without jeopardizing accuracy.

✓ **Hygienic**

Hygiene and safety are key priorities when choosing the right food and beverage processing equipment. A checkweigher with the necessary food safety certificates, such as NSF and EHEDG, is essential for production to ensure it has been designed for food contact.

✓ **Reliability**

Checkweighing operations in a food and beverage environment become challenging with the washdown operations performed. Certifications like IP69K ensure the equipment can withstand the harsh conditions it will face daily.

✓ **Speed**

Checkweighing applications are meant to efficiently reduce the wasted time spent waiting for a scale to stabilize. The ZQ375 has been tested to stabilize in under ½ of a second, making it faster than any human hand can work.

✓ **Retrieval of Data**

The ability to transmit and receive data from a check weigher on the production floor is necessary for quality control. Seeing fluctuations in production can help a team understand the output better. The ZQ375 has multiple connection ports, making data retrieval easy for any team.

