



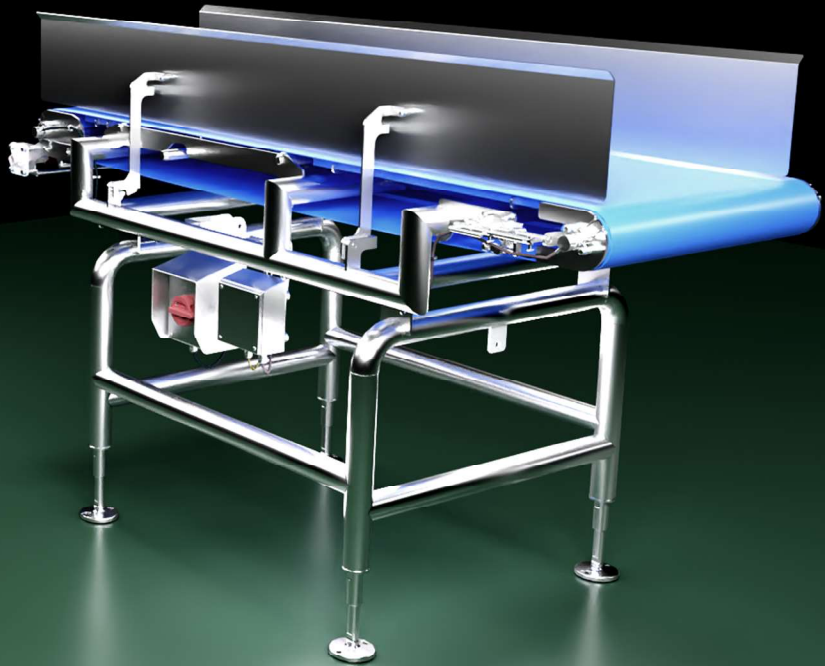
HWF Hygienic Weigh Feeder

Precise Rate Measurement and Control - Hygienic Design

The **HWF Hygienic Weigh Feeder** is the first weighbelt feeder designed to meet **3A, USDA, NAMI and NSF** food safety standards.

An **ideal solution** for industry segments requiring compliance with food traceability rules and food safety plans such as:

- IQF Vegetables
- Red-meat Processing
- Poultry Processing
- Ready-to-eat Food Processing
- Seafood
- Shredded and Grated Cheese
- Fresh-cut Fruit and Vegetables
- ... and many more



Designed and Manufactured in the USA by Thayer Scale - the leader in continuous weighing systems since 1949.

Finally, precise rate control that meets 3A standards

According to industry estimates, at least one-third of food recalls in North America may be directly related to sanitation, hygiene and material handling issues within food facilities. The CDC lists unsanitary equipment and surfaces as one of the top five contributing factors of foodborne illness outbreaks.

Unfortunately, many equipment suppliers are providing systems not originally designed to meet the stringent design requirements of 3A, USDA and other safety standards. **The HWF Hygienic Weigh Feeder** is a break-through product from Thayer Scale that meets all applicable standards of 3A, USDA, NAMI and NSF. Finally, food processors have a food-safe material handling solution for precise metering of meat, dairy, seafood, and other products.

Protecting your brand - since 1949

Thayer Scale provides food-safe weighing and feeding solutions that help our customers in the cheese processing, dairy, snack food, pet food and seafood industries protect their brands and deliver safe, compliant, on-spec products that delight their customers.

Thayer Scale, Hyer Industries Inc.
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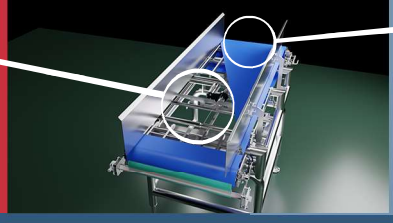
HWF Hygienic Weigh Feeder

Hygienic Design - Precise Rate Control - Built to Survive

The first Weighfeeder designed from the ground up to meet the most demanding hygienic requirements

Weighing Subsystem:

- Single, or dual IP68/IP69K rated load cells
- Certified hygienic / aseptic design
- EHDG Type EL Class 1 AUX
- 1,000% overload protection
- Proprietary scale design

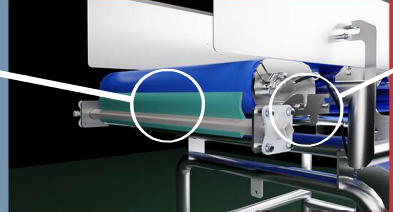


Belting:

- Food-grade belting compounds, FDA, USDA approved
- Catenary sag design for optimal belt tension
- Self-tracking, guided belt
- High-temperature belt compounds available

Belt Cleaning System:

- Tool-free removal for easy cleaning
- Adjustable spring tension
- Snap-on, snap-off metal-detectable UHMW blade
- Long-life dual-durometer materials



Motorized Drive Pulley:

- 0.5 or 1.35HP all-stainless IP69K-rated motorized drive
- Lubricant-free, bearing-free, maintenance-free design
- Synchronous permanent-magnet motor
- Inverter-ready for 30:1 constant torque speed range

Leveling Feet

- Certified hygienic (3A 88-00)
- All moving parts hygienically sealed
- Vulcanized FDA-approved rubber footing
- Hygienic dome-head nuts



Frame / Hygienic Construction

- All-stainless (304 or 316) tubular construction
- Product-contact surfaces smooth to RA 0.8 micrometers
- Certified hygienic assembly hardware
- 100% self-draining surfaces
- Sealing rings between major components

Thayer Scale Sanitary Weighing Solutions:

The **Model HWF Hygienic Weigh Feeder** is the latest member of the Thayer Scale sanitary weighing system family. Designed to work in conjunction with the LWF-V sanitary Loss-in-weight feeder to ensure precise delivery of topical additives such as anti-cake powders, seasonings, and inclusions.

Like all Thayer Scale solutions, the **Model HWF Hygienic Weigh Feeder** is *Built-to-Survive* - ensuring continuous, trouble-free operation in spite of frequent, caustic washdowns, and other challenges of sanitary processing environments.



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