

Complete filling systems that take you from bin to bag.

Weigh Right Fresh-Cut Filling Systems offer high production capacity with either fully or semi-automatic operation.

*Constructed of stainless steel for easy cleaning, the FCS-1&2 feature an open frame design allowing the operator direct access to all contact parts. This makes change overs a snap, effectively reducing or even avoiding downtime between runs.**

Well suited for a wide variety of products, Weigh Right's fresh-cut systems are versatile, delivering consistent results on either low or high volume runs.

Reduce your labor. Boost your productivity. Increase your profits. Call on us today and weigh your options right!

**FCS-2 has the ability to continue running one product while cleaning and setting another for immediate product changeover.*

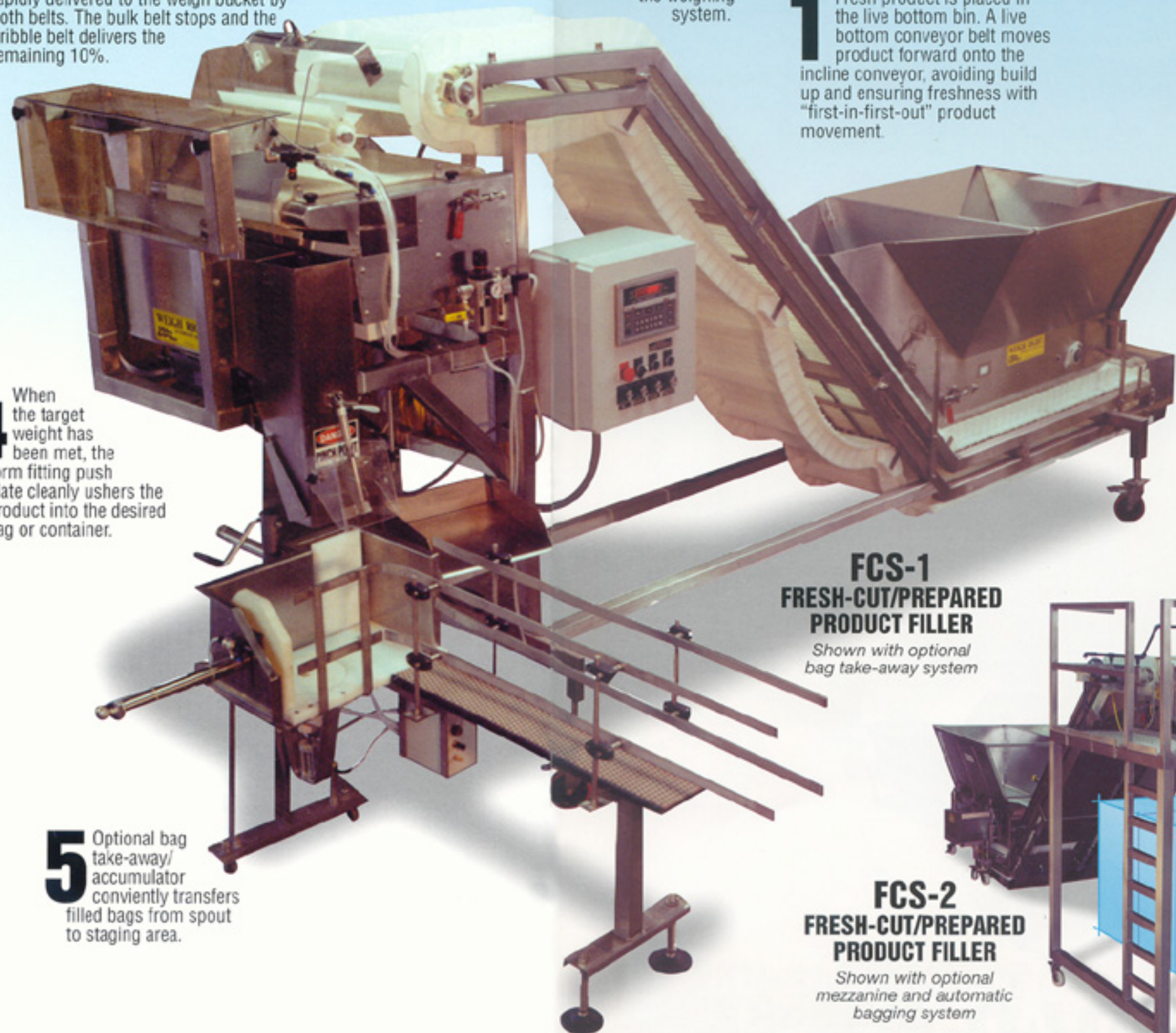
3 The weighing system utilizes both bulk and dribble belts to feed the target load into the weigh bucket. Passing under a leveler, 90% of the target weight is rapidly delivered to the weigh bucket by both belts. The bulk belt stops and the dribble belt delivers the remaining 10%.

2 The cleated incline conveyor gently transfers the product up to the weighing system.

1 Fresh product is placed in the live bottom bin. A live bottom conveyor belt moves product forward onto the incline conveyor, avoiding build up and ensuring freshness with "first-in-first-out" product movement.

4 When the target weight has been met, the form fitting push plate cleanly ushers the product into the desired bag or container.

5 Optional bag take-away/accumulator conveniently transfers filled bags from spout to staging area.



**FCS-1
FRESH-CUT/PREPARED
PRODUCT FILLER**

*Shown with optional
bag take-away system*

**FCS-2
FRESH-CUT/PREPARED
PRODUCT FILLER**

*Shown with optional
mezzanine and automatic
bagging system*

Models FCS-1&2 FRESH-CUT AND PREPARED PRODUCT FILLERS

APPLICATIONS

Developed for weighing and filling various fresh-cut and prepared products, both the FCS-1&2 are ideal for:

- Shredded or chopped lettuce products
- Diced onions, tomatoes, carrots or celery
- Small florets, carrot and celery sticks
- Sliced carrots, radishes, pickles, potatoes
- Sliced pepperoni and fresh cut meats
- Pasta and bean mixes with oils
- Most any fresh-cut product of like size, consistency and weight

OPTIONS

- Bag take-away delivery system (for semi-automatic operation)
After bag is filled, pneumatic push plate ushers bag onto accumulation conveyor ready for sealing and boxing
- Stainless steel mezzanine
- Spouts to suit your bag or container