# C35 AdvancedLine WD

# Precision and Versatility for Harsh Environments



# Resilient and Accurate in Harsh Environments

The entire system including the 15" HMI is IP69 rated and ECOLAB tested to prove resistance to most caustic detergents and disinfectants. MID certification supports compliance with local weighing regulations.



# Hygienic Design For Easy Cleaning

An open frame with only four feet on the ground allows easy cleaning access while sloped surfaces throughout prevent liquid retention and discourage bacterial contamination.



# Reduced Downtime with Fast Maintenance

Intuitive and fast release or removal of conveyor belts, supporting customer specific hygiene and cleaning requirements. The driving unit dismounts easily keeping downtime to a minimum.



# Food Standards Compliance Support

The conveyor belts that are in direct food contact fully comply with Regulation (EC) 1935/2004, Regulation (EU) 10/2011, supporting customers in their need to comply with FDA standards.



## **Global Service Support**

The industry's largest, truly global service network ensures first class support – from professional installation to achieve compliance, over service contracts for maximum performance up to rapid delivery of spare parts to reduce downtime.



# **IP69 Washdown Checkweigher** Resilient, Accurate, Hygienic

Built for harsh environments, the MID certified C35 AdvancedLine WD combines exceptional precision at fast speeds. It effectively minimizes downtime for sanitization in processing and packaging lines with a risk of bacterial contamination — as in food production environments such as dairy, baby food, ready meals, salads, meat, poultry and seafood products.

The inbuilt failsafe operation prevents user errors: Rollers from the in- and outfeed conveyors cannot be incorrectly added to the weigh conveyor. Its precision balanced rollers allow for highest accuracy. Self-adjusting, elastic conveyor belts remove the need for tensioning and centering upon reassembly.



# C35 AdvancedLine WD

# Precision and Versatility

#### **Precision Weighing for Highest Accuracy**

This checkweigher is designed for endurance and reliability with a throughput of up to 250 packs per minute and a weighing range of 25 g to 7 kg. Choose from over 160 configurable software, mechanical and product handling options for optimal performance.

#### **Support for Food Guidelines**

Ideal for the transport of unstable or open products such as jars, trays and cans, the IP69 checkweigher facilitates cleaning and supports hygiene in line with EHEDG, 3-A and AMI guidelines, as well as USDA Dairy and EU standards.

#### **Line Integration Facilitating Options**

- Data interfaces and protocols e.g. Fieldbus (DeviceNet, Ethernet IP, PROFINET, PROFIBUS), OPC DA and UA, RS232/422/485 and CL20 active/passive
- Interface to the METTLER TOLEDO statistical quality control system FreeWeigh.Net™ or ProdX™ data management system for remote access and enhanced insight in production processes

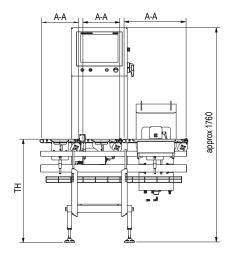
## **Due Diligence and Safety Enhancing Functions**

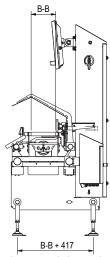
- Countercheck in the good product path
- Reject verification
- Shield-guard

## More Options and Accessories – Electronic/Software

- Automatic filling process readjustment (feedback control with eight individual controllers for fill heads), standard or extended version
- Monitoring and alarm options e.g. back-up detection and successive errors detection as well as color-coded and/or acoustic signaling devices to allow immediate reaction to production line problems
- Extensive statistical functions
- · Special voltages on request

Full choice of IP69 combination systems for contamination detection plus additional options and accessories available.





Typical dimensions in mm (A-A, B-B vary depending on conveyor size; ranges below are in steps)

Technical Details	C35 AdvancedLine WD
Weighing range*	25 g - 7000 g
Accuracy**	from ± 0.2 g (200 mg)
Throughput**	max. 250 weighings/minute
Max. conveyor speed	90 m/minute
Distance between roller centers (A-A),	250, 300, 400, 500, 600, 800, 1000, 1200,
infeed conveyor as well as outfeed conveyor	1500, 1800 mm
Distance between roller centers (A-A), Weigh.	250, 300, 400, 500, 600 mm
Width (B-B), Infeed/Weigh/Outfeed conveyor	150, 200, 250, 300, 400 mm
Noise level, standard system at full speed***	less than 80 dBA at 1 m height and 1 m distance
Product (article) setup memory	for up to 400 products
Classification	in 3 to 7 weight zones
Zero reset	automatic or manual
Signals and contacts	reject control signal for reject devices, contact
	for over max. weight and under min. weight
Electrical (with lockable mains disconnect)	110/230 VAC, 50/60 Hz, single-phase, N, PE,
	≥ 750 - 1000 VA
Ingress protection rating	IP69 (washdown design)
Surface material and finish	stainless steel, optionally passivated

- \* Dependent on product weight and the design/dimensions of the weighing conveyor being used
- \*\* Within official margins of error, depending on weight, dimensions and transport characteristics of the product being weighed
- \*\*\* Certain conveyor and sorting/rejecting device options may increase the system noise level

## **General Technical Data**

Approval No. (DE)	DE-17-MI006-PTB006 Weights & Measures design approval for
	official verification (MID certifiable)
Weighing technology	Electromagnetic force restoration (EMFR) load cell, Swiss made,
	digital, maintenance-free, with temperature compensation
Weighing terminal (HMI)	15" high-contrast color touchscreen display with emergency stop
	switch, individual user access profiles with password protection,
	more than 30 selectable languages for the dialog/prompts;
	display of all key up-to-date weight data, production and
	configuration screens; real-time data capture and distribution
Conveyor belt speed	Continuously variable

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Mettler-Toledo Group

Product Inspection Division
Local contact: www.mt.com/contacts

www.mt.com/cw-washdown

For more information



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