

THE BEST PRODUCER SEES THE IMPORTANCE OF EVERY COMPONENT



Food processing is one of the most demanding industries in the market. Every little detail in the process of creating food needs to be taken care of with special attention, because any negligence can lead to serious consequences. This is why the producers are obliged to use only reliable and suitably designed equipment in order to create the final product.

Weighing instruments are a part of this process. The fact that they are being used in a food environment requires a lot more than just weighing from them.

During the last few decades, along with increased awareness of the importance of hygiene and safety, many regulations have been introduced to ensure compliance with

overall health and safety laws. The outcome of these are certificates, marks and approvals – the proof of compliance with regulations.

Among different certificates, one can find the general ones, like CE Mark which shows that the product complies with European Union legislation and is required for almost every product available in the EU market. But there are also certificates that are dedicated only to some specific markets. One of them is EC Type Approval. It is dedicated especially to the weighing industry and it is a “must have” for mass determination in order to use it for:

- › Commercial transactions (check-out scales)
- › Calculation of payments (remuneration)

› Application of laws (forensic medicine)

› Medicine – weighting the patients as well as preparing prescription medicines

› Determine the price on the basis of mass (retail scales)

This approval is basically a sign for the customer, that the scale is accurate and reliable, which is very important in the food processing market. The approved scales can be used in court, and what is most important – if the scale used in court does not have the approval, it can lead to invalidation of proof and even charges.

Regulations and certificates can be different, according to the region, to special markets or use of the product. There is also a certificate that is

dedicated to a particular region, but is recognizable around the world. It is NSF mark – it follows the standards of the American National Standards Institute (ANSI) and is required only in the United States. Although for the consumers outside of the US it is an assurance that the product has been tested by one of the most respected independent certification organizations.

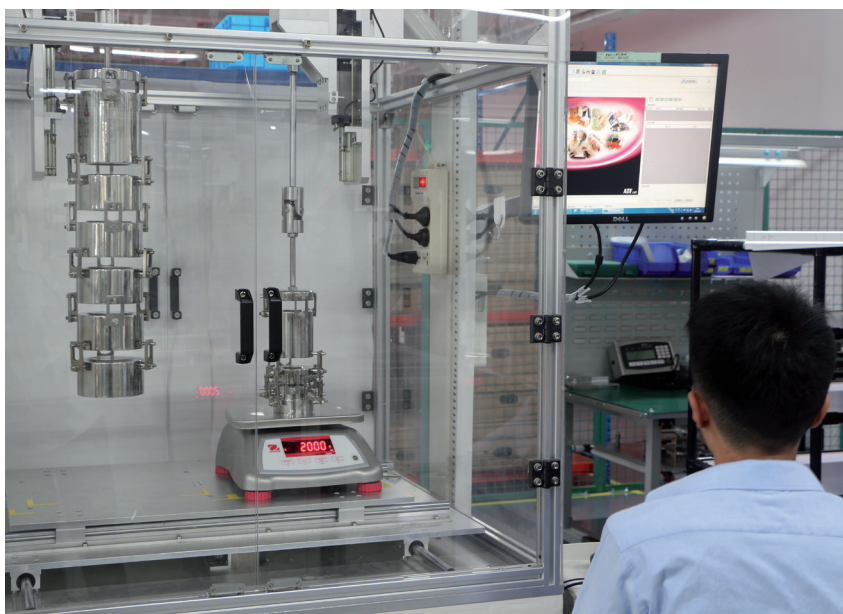
Certifications are a good way to recognize a good scale. They assure its reliability, accuracy and durability. It is very important, especially in the food industry, where even the smallest error can contaminate the final product.

“30 years in the weighing industry taught me that the biggest mistake that one can make is to forget about the importance of the little parts of the process – even the smallest components of the scale should offer the best quality in order to make the scale work properly and effectively, says Zbigniew Pobocho, General Manager of OHAUS Europe. But the greatest skill is to combine the elements, which will perfectly fit the needs of specific market – so the Client can be sure that the product they chose is the product they need. In the food industry OHAUS has been present for almost a 100 years, certificates, marks and approvals are a crucial factor in confirming the scales’ quality. These elements are essential both for the customers as well as the company, as it ensures that the products are perfectly reliable and efficient.”

The new food scales created with a special care and attention

Thanks to many years of experience, OHAUS knows how demanding the food market is.

Creating the newest scales for the food line was really a challenge, yet Valor 2000 and 4000 have become a great achievement. Their efficiency is ensured by many approvals – it is safe and fully waterproof.



Valor 2000 and 4000 are NSF Certified and have an IP68 flow-thru design which channels fluids that may enter the housing through strategically located drain holes, ensuring the scale remains clean and operational. The Valor 4000 provides precise measurements with OIML / EC Type Approval to meet or exceed the Class III accuracy requirements in accordance with EC Directives and EN45501.

Valor 4000 is fast and efficient - touchless sensors combined with a half-second stabilization time increase the productivity of weighing operations without sacrificing accuracy. Checkweighing, percent weighing and accumulation modes increase the functionality of this ef-

ficient scale. By creating the scales in two optional designs – plastic or stainless steel - we have widened the practicality of our scales. We did this because we know how many meanings the word “food processing environment” has. The stainless steel versions are best for harsh working conditions, whereas plastic ones will suit better the food preparation environment.

Valor 2000 and 4000 scales have all the features that make them the best choice for food processing tasks – from the smallest elements to the housing design they are prepared to face the whole range of tough situations. 🏠

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