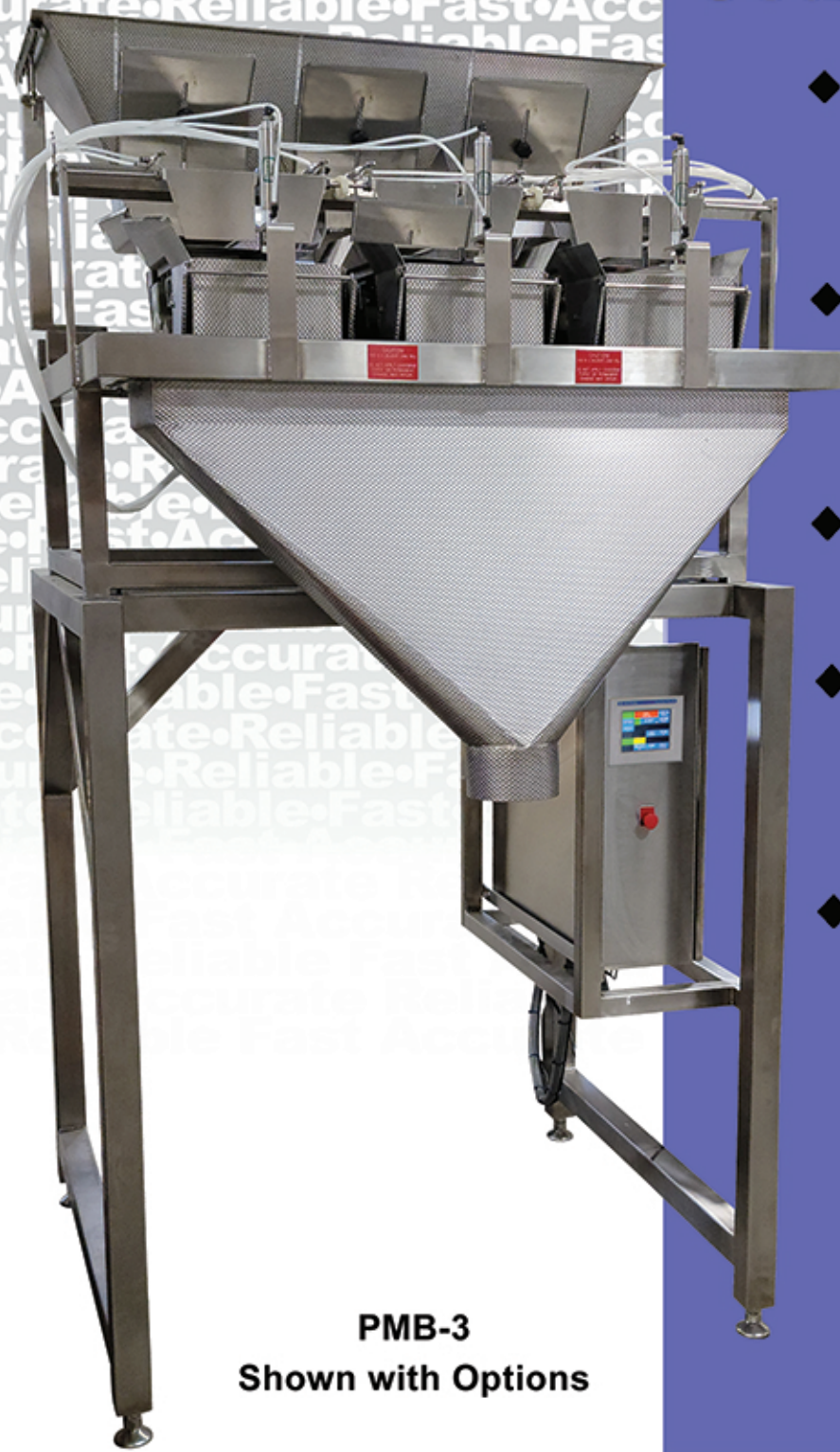


PMB-3 Net Weigh Scale

Three Lane Vibratory Net Weigh Scale



PMB-3
Shown with Options

- ◆ To Weigh and Fill Food and non-food products
- ◆ For Semi-Automatic or Fully Automatic Applications
- ◆ Washdown and non-washdown available
- ◆ Single or multiple vibratory tray feed designs
- ◆ Menu-Driven, touchscreen controls for easy-use



PMB-3 Automation

Performance: The PMB-3 net weigh scale is designed to operate either semi-automatically with an operator or fully automatic with a conveyor or bagger.

The PMB-3 offers fill rates up to 40 per minute!

Fully automate your new scale



PMB-3 with bagger (made by others)

PMB-3 with indexing conveyor



MORE AUTOMATION:
Add an infeed conveyor with a vibratory Stoker Feeder allowing a large volume of product to be stored and automatically fed to the conveyor.

An optional perforated tray can be added to the Stoker Feeder to help eliminate fines letting them sift thru holes in the vibratory pan to a collection tub below.



PMB-3 Scale Options



Scale fed by infeed conveyor



Non-washdown with frame designed to mount over a bagger



All stainless washdown with frame designed to mount over a bagger



Scale with triple discharge hopper interfaced with jar indexing conveyor



All stainless steel USDA upgrade wash down model with textured contact surfaces

PMB-3

Vibratory Tray Feeder Designs

Not all products to be packaged are created equal.

A customer packaging coffee beans requires a different designed scale than a customer packaging frozen meatballs.

Weigh Right tailors each PMB-3 scale for your application. To deliver accurate fills, we tailor the right tray configuration based on your product type.



Single Tray Design: Used for products like coffee beans, granulated spices, small candies, rice, fertilizer and similar.

Free flowing products that are granular or small piece size



Dual Tray Design: Used for products like popcorn, granola, ground coffee, teas, plastic pieces, small hardware and similar.

Free flowing and semi-free flowing products that are medium size.



Triple Tray Design: Used for products like IQF meatballs, wrapped candies, plastic pieces, hardware and similar.

Free flowing and semi-free flowing products that are medium size and need singulation during dribble mode for optimum accuracy.



Four Tray Design: Used for products like chili peppers, larger dog treats and similar.

Non-free flowing products that are medium or larger size, will require automatic feeding from an infeed conveyor for optimum control.