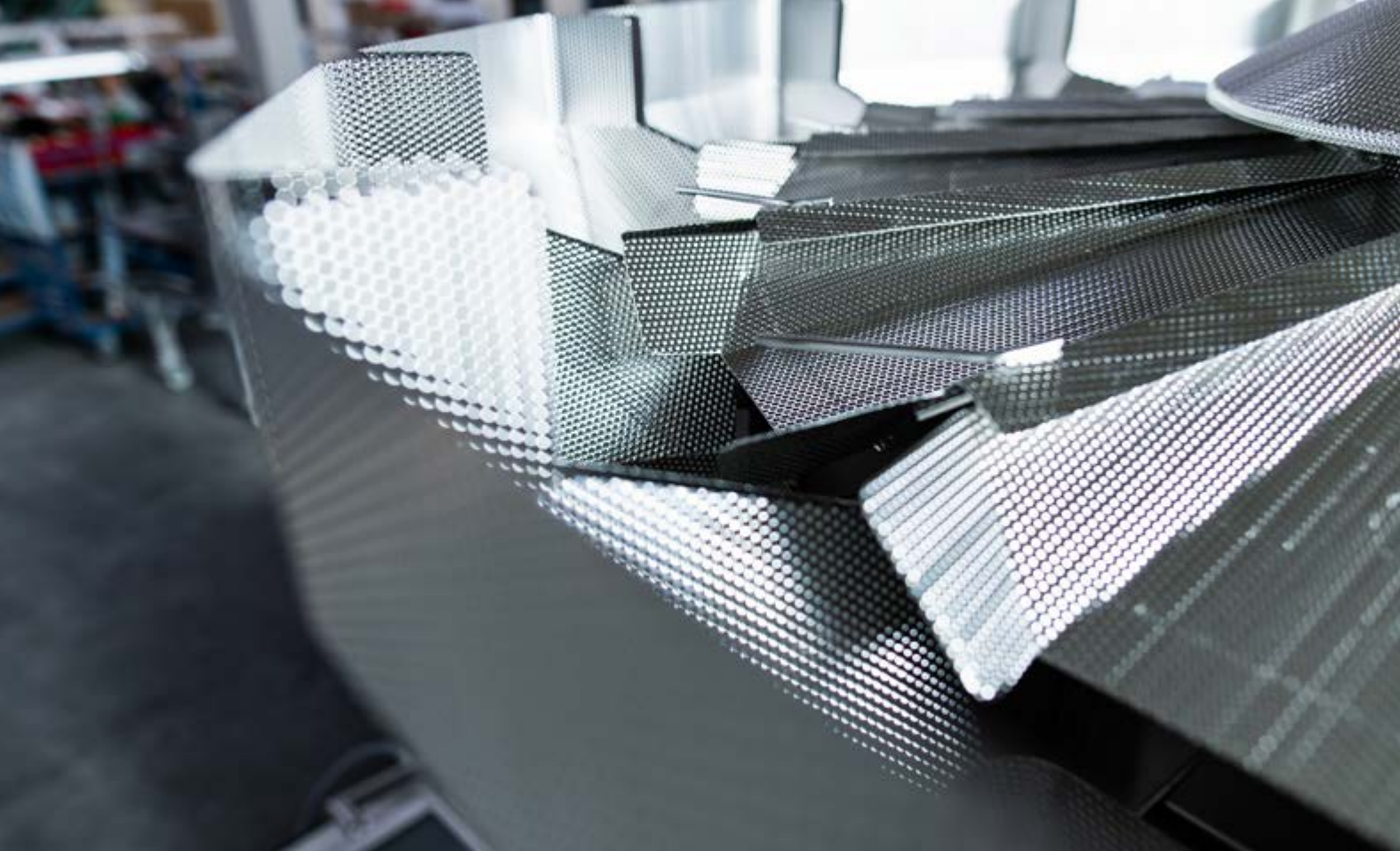




# Multihead weighers for industrial applications

Precise, fast and cost-efficient

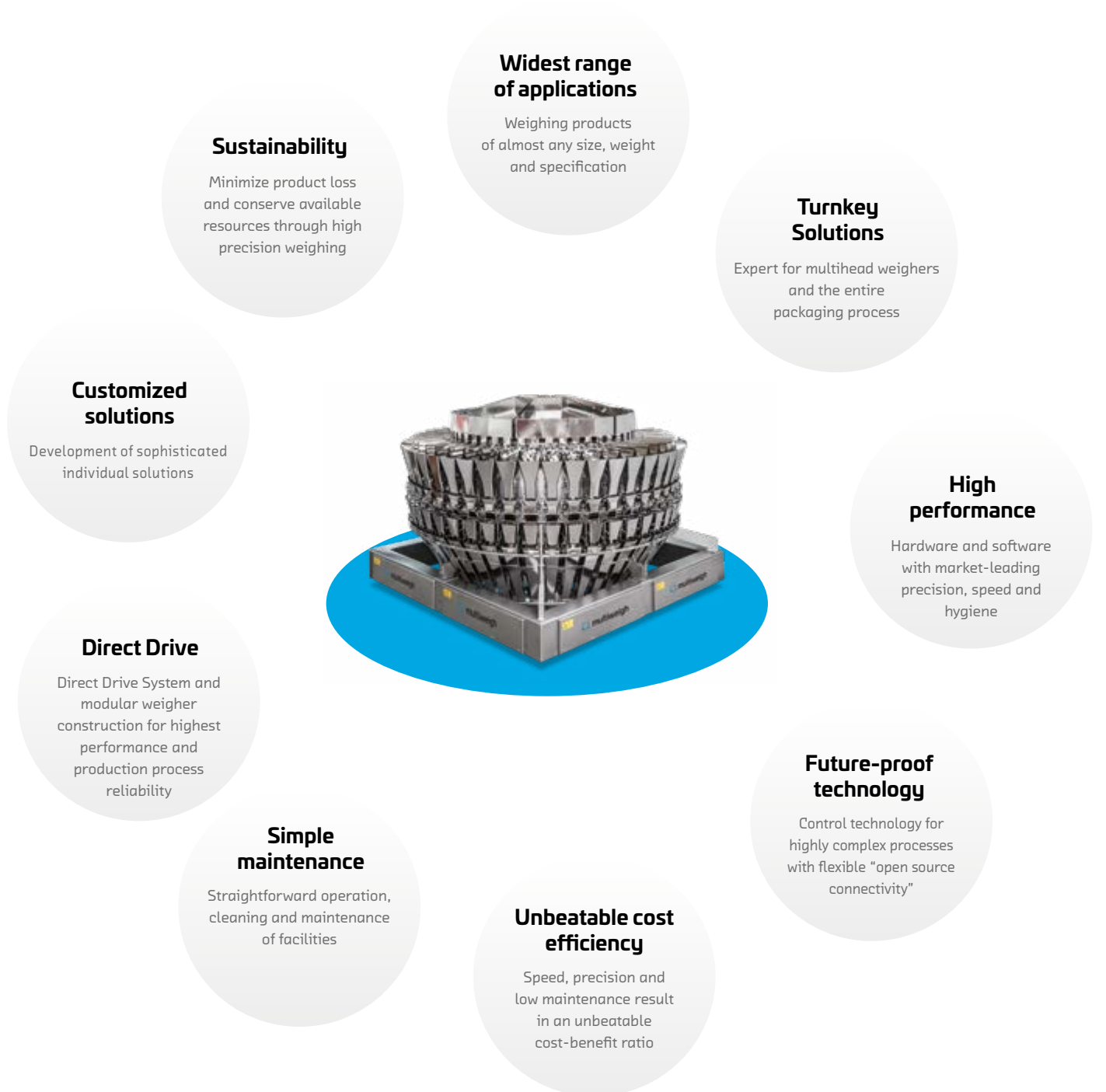




For more than 20 years multiweigh has been developing and producing high-quality multihead weighers and special packaging solutions for industrial applications - Innovation and quality „Made in Germany“.

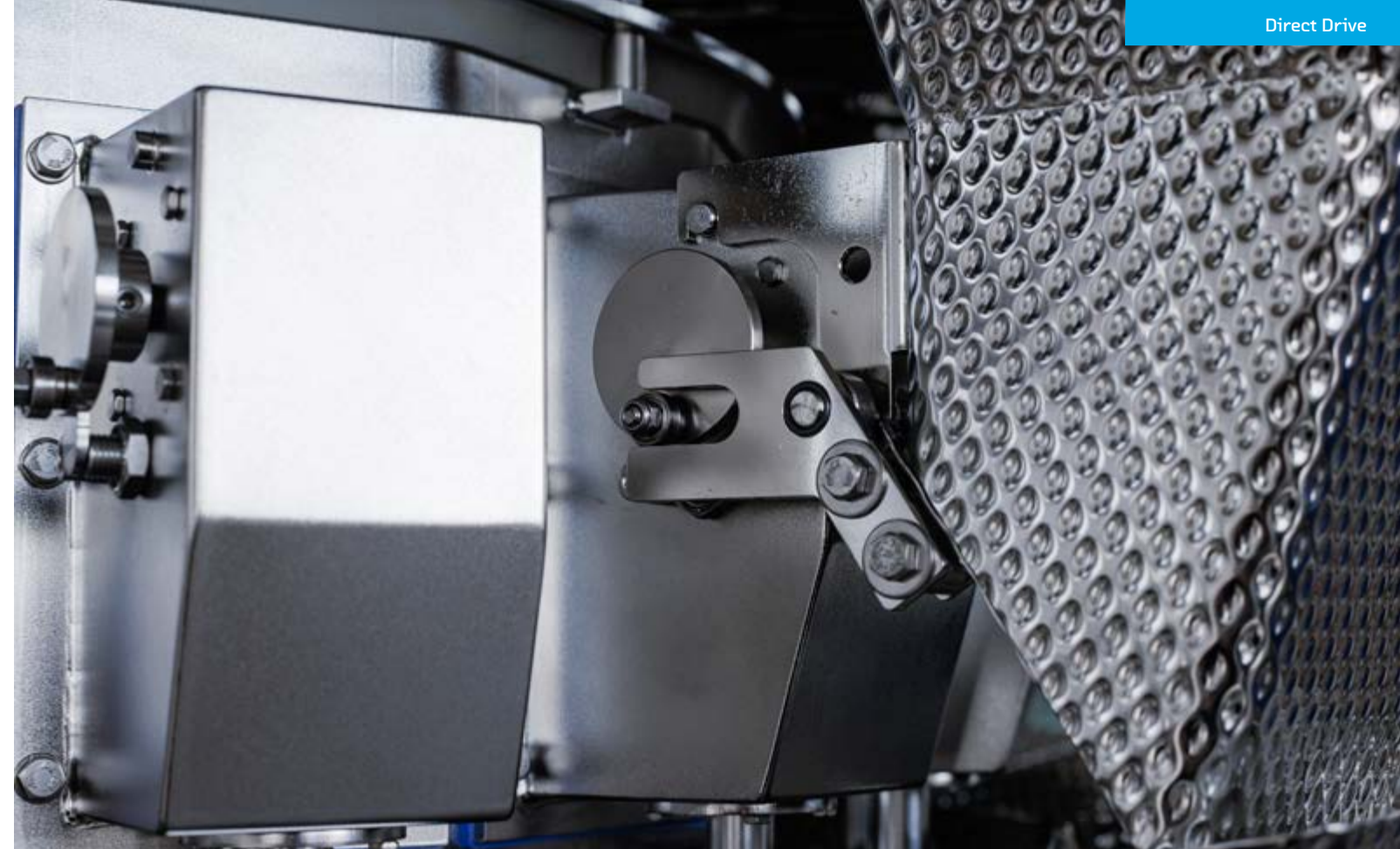
With our extensive range of multihead weighers, we are the market leader. Here, we are focused on the special requirements of the food industry. At multiweigh, we develop and optimize our weighers individually for each customer and each product - be it for frozen foods, product mixes, hard-to-handle products such as salads, fragile products, but also many non-food products. With more than a thousand machines already installed, we have extensive expertise in a wide range of specialized product applications.

We are at your disposal for a personal consultation.





Maintenance free  
Low noise pollution  
Process reliable  
Efficient



## Direct Drive

The Direct Drive System was developed especially for the multiweigh weighers and enables precise operation of the hopper gates without using any internal or external springs. This enables us to achieve increased accuracy and higher outputs.

By using stepper motors to operate the hopper gates, the Direct Drive System works without springs. This results in a significant increase in the accuracy and performance of the scale. Each Direct Drive actuator module has its own precision load cell and an integrated electronic board for analyzing the weighing signals and actuating the motor. The system is completely maintenance-free, operates quietly, and offers particularly high production reliability thanks to its modular design.





## multiweigh Hygienic Design

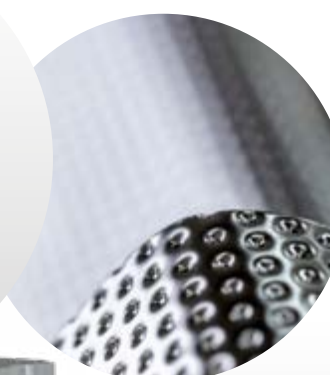
### Meets the highest hygienic requirements

Inclined surfaces in the frame design prevents product accumulation and allows cleaning water to drain off optimally. Optionally, the scale can be designed in protection class IP69. In addition, a precise controlled overpressure is generated in the scale frame and a heater can be installed to prevent condensation inside the frame. All parts of the scale are electro polished to ensure that the surfaces are as smooth as possible.

The GMP-compliant design eliminates hollow spaces with completely closed welding seams.



**IP69 CERTIFICATION**  
AVAILABLE  
for all scale sizes



**GMP COMPLIANT**  
DESIGN,  
no hollow spaces and  
closed weldings.

**BEVELED SURFACES**  
prevent product buildup  
and allow cleaning  
water to drain.



Complete scale  
**ELECTRO POLISHED**,  
hygienic surfaces  
with the maximum  
smoothness.







## Process control technology

Through real-time calculation, the multiweigh software achieves high accuracies and speed with outstanding flexibility.

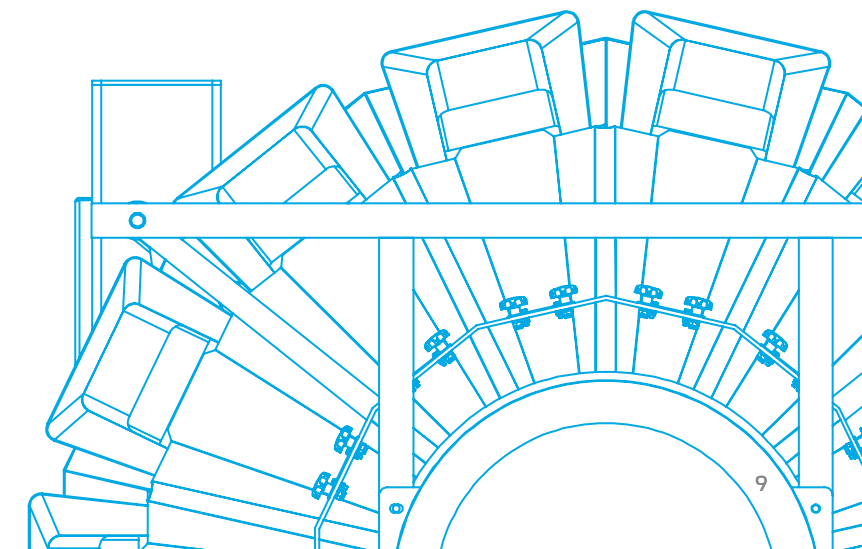
The weighers are equipped with the state-of-the-art touchscreens that provide menu-driven operator guidance. The in-house team of electronics specialists and software developers ensures maximum flexibility and quality in the manufacture of the process control components.

Up to 999 product-specific recipes, several available languages, self-diagnosis and error analysis, network capability („connectivity“), statistics and production data, operation data logging as well as an OPC UA server for recording and monitoring production data in real time are just some of the numerous features.

Furthermore, the software features permanent performance optimization, automatic taring, average value optimization, and optional communication with the downstream checkweigher. By means of a remote maintenance option via VPN, production reliability is significantly increased by a faster response time and more cost-efficient support from our service technicians. A USB interface is available for user-friendly backup.

- Precision, reliability, high performance
- Fault detection in case of product adhesion
- Modular structure
- Automatic performance optimization
- Mean value optimization
- Future-proof control technology
- Automatic taring
- Touchscreen operation
- Menu-guided operator guidance
- Up to 999 recipes
- Several selectable languages
- Self-diagnosis and error analysis
- Network and OPC-UA capability
- Data backup via thumb drive
- Remote maintenance via VPN
- Statistical analysis
- Production data acquisition
- Control of the product infeed

If you have high requirements for the individualization of your control software, we will be happy to advise you.





## The right scale for every application



**MW XV-W**

The all-rounder



**MW XV-W Memory**

Large and heavy products



**MW XV-HR**

Hygienic dosing  
of sticky products



**MW XV-L-Salad**

Up to 20% faster throughput  
using HDX vibration technology



**MW XV-Compact**

Light and small products



**MW XV-Compact Memory**

Dosing with high performance:  
up to 920 weighings / minute



**MW XV-GS**

Gentle and precise dosing  
for delicate products



**MW XV-S**

Dosing and lengthwise  
product packaging



**MW XV-L/LS**

Gentle and precise dosing for  
large-volume products



**MW XV-L/LS for IQF**

Large-sized frozen food  
with a length of up to 300 mm



**MW XV-SN**

High performance dosing  
of chips and snacks



**MW XV-Triple**

High performance dosing  
of sweets and snacks





multiweigh  
MW XV-W

Technology without compromise:  
universally applicable

Type	Weighing range	Max. volume / Discharge	Performance
MW XV 10-2.0	30 g up to 2,500 g	5,000 ccm	70 / min
MW XV 10-4.0	30 g up to 5,000 g	10,000 ccm	60 / min
MW XV 10-6.0	30 g up to 5,000 g	15,000 ccm	60 / min
MW XV 10-8.0	30 g up to 5,000 g	15,000 ccm	70 / min
MW XV 14-2.0	30 g up to 2,500 g	5,000 ccm	120 / min
MW XV 14-4.0/6.0	30 g up to 2,500 g	10,000 ccm	110 / min
MW XV 14-5.0/7.0	30 g up to 2,500 g	12,000 ccm	100 / min
MW XV 16-2.0	30 g up to 2,500 g	5,000 ccm	140 / min
MW XV 16-4.0	30 g up to 2,500 g	10,000 ccm	130 / min
MW XV 18-2.0	30 g up to 2,500 g	5,000 ccm	140 / min
MW XV 20-2.0	30 g up to 2,500 g	5,000 ccm	140 / min
MW XV 20-4.0	30 g up to 2,500 g	5,000 ccm	130 / min
MW XV 24-2.0	30 g up to 2,500 g	5,000 ccm	140 / min
MW XV 30-2.0	30 g up to 2,500 g	5,000 ccm	200 / min



multiweigh  
MW XV-Compact

High performance for small products  
and target weights

Type	Weighing range	Max. volume / Discharge	Output
MW XV 10-0.5	1 g up to 250 g	750 ccm	70 / min
MW XV 10-1.0	1 g up to 500 g	1,500 ccm	70 / min
MW XV 10-1.3	1 g up to 750 g	2,000 ccm	70 / min
MW XV 14-0.5	1 g up to 250 g	750 ccm	150 / min
MW XV 14-1.0	1 g up to 500 g	1,500 ccm	150 / min
MW XV 16-0.5	1 g up to 250 g	750 ccm	160 / min
MW XV 16-1.0	1 g up to 500 g	1,500 ccm	160 / min
MW XV 18-0.5	1 g up to 250 g	750 ccm	180 / min
MW XV 18-1.0	1 g up to 500 g	1,500 ccm	180 / min
MW XV 20-0.5	1 g up to 250 g	750 ccm	180 / min
MW XV 20-1.0	1 g up to 500 g	1,500 ccm	180 / min
MW XV 20-1.3	1 g up to 750 g	2,000 ccm	180 / min
MW XV 24-0.5	1 g up to 250 g	750 ccm	180 / min
MW XV 24-1.0	1 g up to 500 g	1,500 ccm	180 / min
MW XV 24-1.3	1 g up to 750 g	2,000 ccm	180 / min
MW XV 30-0.5	1 g up to 250 g	750 ccm	180 / min
MW XV 30-1.0	1 g up to 500 g	1,500 ccm	180 / min
MW XV 36-1.0	1 g up to 500 g	1,500 ccm	180 / min

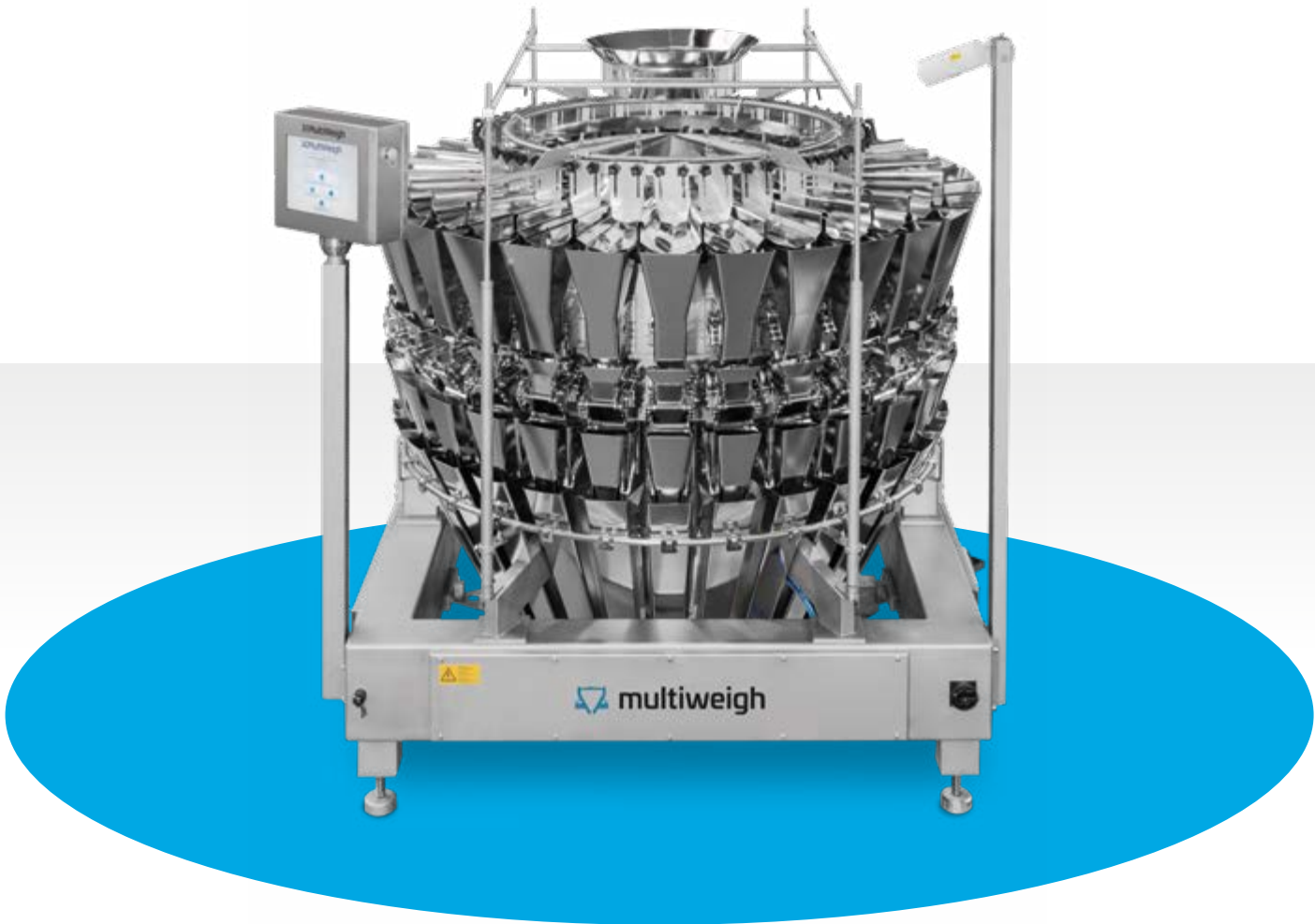




multiweigh  
MW XV-W Memory

High performance for larger products  
and target weights

Type	Weighing range	Max. volume / Discharge	Performance
MW XV 16-2.0-M	30 g up to 2,500 g	5,000 ccm	160 / min
MW XV 20-2.0-M	30 g up to 2,500 g	5,000 ccm	200 / min
MW XV 24-2.0-M	30 g up to 2,500 g	5,000 ccm	240 / min
MW XV 30-2.0-M	30 g up to 2,500 g	5,000 ccm	300 / min



multiweigh  
MW XV-Compact  
Memory

Dosing with highest performance:  
Up to 920 weighings/minute

Type	Weighing range	Max. volume / Discharge	Output
MW XV 14-0.5-M	1 g up to 250 g	750 ccm	160 / min
MW XV 16-0.5-M	1 g up to 250 g	750 ccm	160 / min
MW XV 16-1.0-M	1 g up to 500 g	1,500 ccm	160 / min
MW XV 18-0.5-M	1 g up to 250 g	750 ccm	225 / min
MW XV 18-1.0-M	1 g up to 500 g	1,500 ccm	225 / min
MW XV 20-0.5-M	1 g up to 250 g	750 ccm	200 / min
MW XV 20-1.0-M	1 g up to 500 g	1,500 ccm	200 / min
MW XV 24-0.5-M	1 g up to 250 g	750 ccm	240 / min
MW XV 24-1.0-M	1 g up to 500 g	1,500 ccm	240 / min
MW XV 30-0.5-M	1 g up to 250 g	750 ccm	300 / min
MW XV 30-1.0-M	1 g up to 500 g	1,500 ccm	300 / min
MW XV 36-0.5-M	1 g up to 250 g	750 ccm	540 / min
MW XV 36-1.0-M	1 g up to 500 g	1,500 ccm	540 / min
MW XV 48-0.5-M	1 g up to 250 g	750 ccm	920 / min
MW XV 48-1.0-M	1 g up to 500 g	1,500 ccm	920 / min







multiweigh  
MW XV L/LS

Careful and precise dosing  
of large-volume products

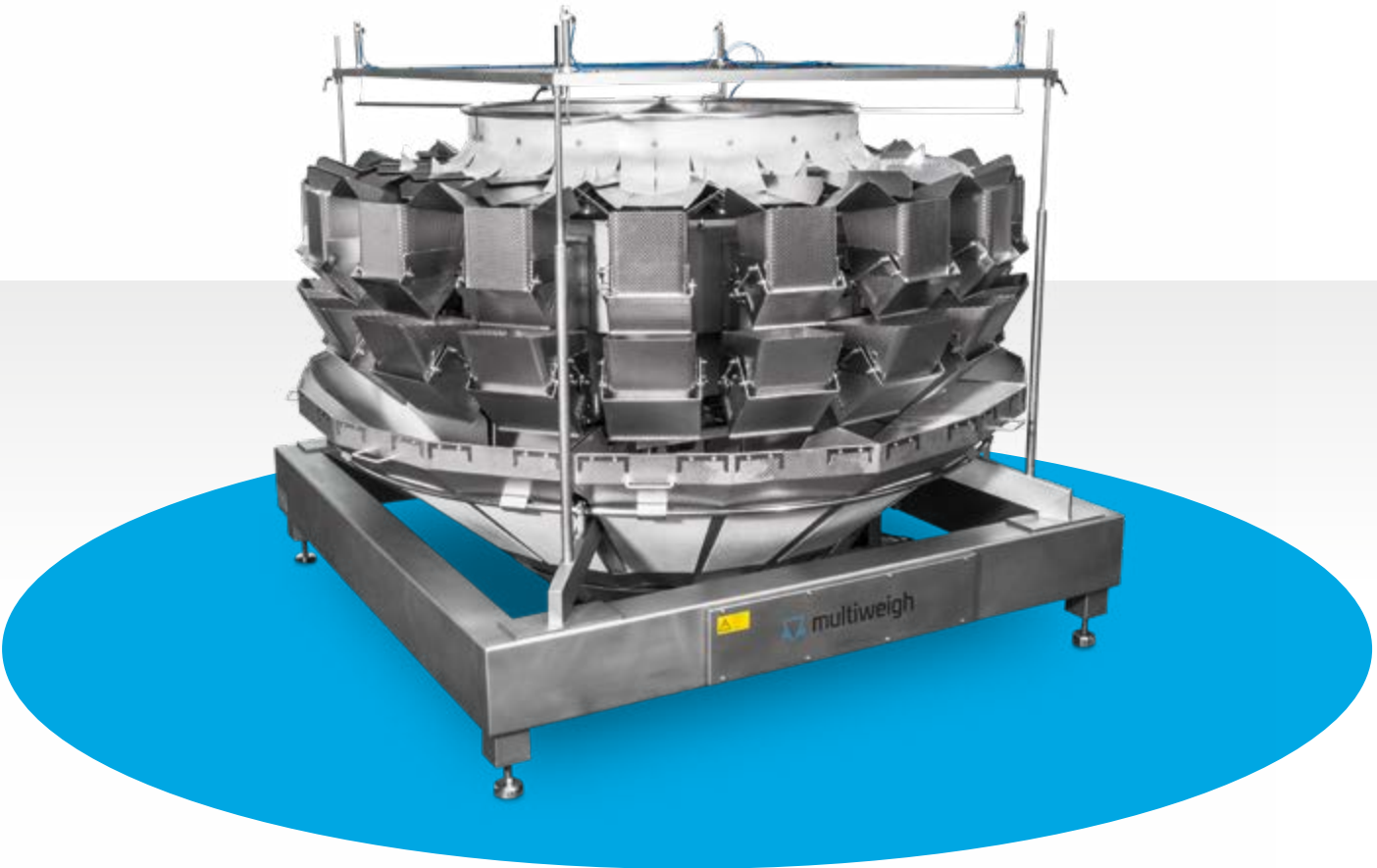
Type	Weighing range	Max. volume / Discharge	Output
MW XV 10-8.0-L/LS	20 g up to 20,000 g	15,000 ccm	50 / min
MW XV 14-8.0-L/LS	100 g up to 20,000 g	20,000 ccm	80 / min
MW XV 18-8.0-L/LS	100 g up to 20,000 g	20,000 ccm	100 / min



multiweigh  
MW XV-L/LS for IQF

For large frozen products  
up to 300 mm in length

Type	Weighing range	Max. volume / Discharge	Output
MW XV 10-8.0-L/LS	20 g up to 20,000 g	15,000 ccm	50 / min
MW XV 14-8.0-L/LS	100 g up to 20,000 g	20,000 ccm	80 / min
MW XV 18-8.0-L/LS	100 g up to 20,000 g	20,000 ccm	100 / min





multiweigh  
MW XV-HR

Easily dispense sticky products  
with high hygiene requirements

Type	Weighing range	Max. volume / Discharge	Output
MW XV 14-1.0-HR	5 g up to 1,000 g	1,500 ccm	80 / min
MW XV 20-1.0-HR-Twin	5 g up to 1,000 g	1,500 ccm	120 / min
MW XV 10-2.0-HR	5 g up to 2,000 g	4,000 ccm	50 / min
MW XV 14-2.0-HR	5 g up to 2,000 g	4,000 ccm	80 / min



multiweigh  
MW XV-L-Salad

Up to 20 % more output using our patented  
multiweigh HDX vibration technology

Type	Weighing range	Max. volume / Discharge	Output
MW XV 14-8.0-L	20 g up to 2,500 g	15,000 ccm	80 / min
MW XV 14-8.0-LS	100 g up to 5,000 g	20,000 ccm	65 / min





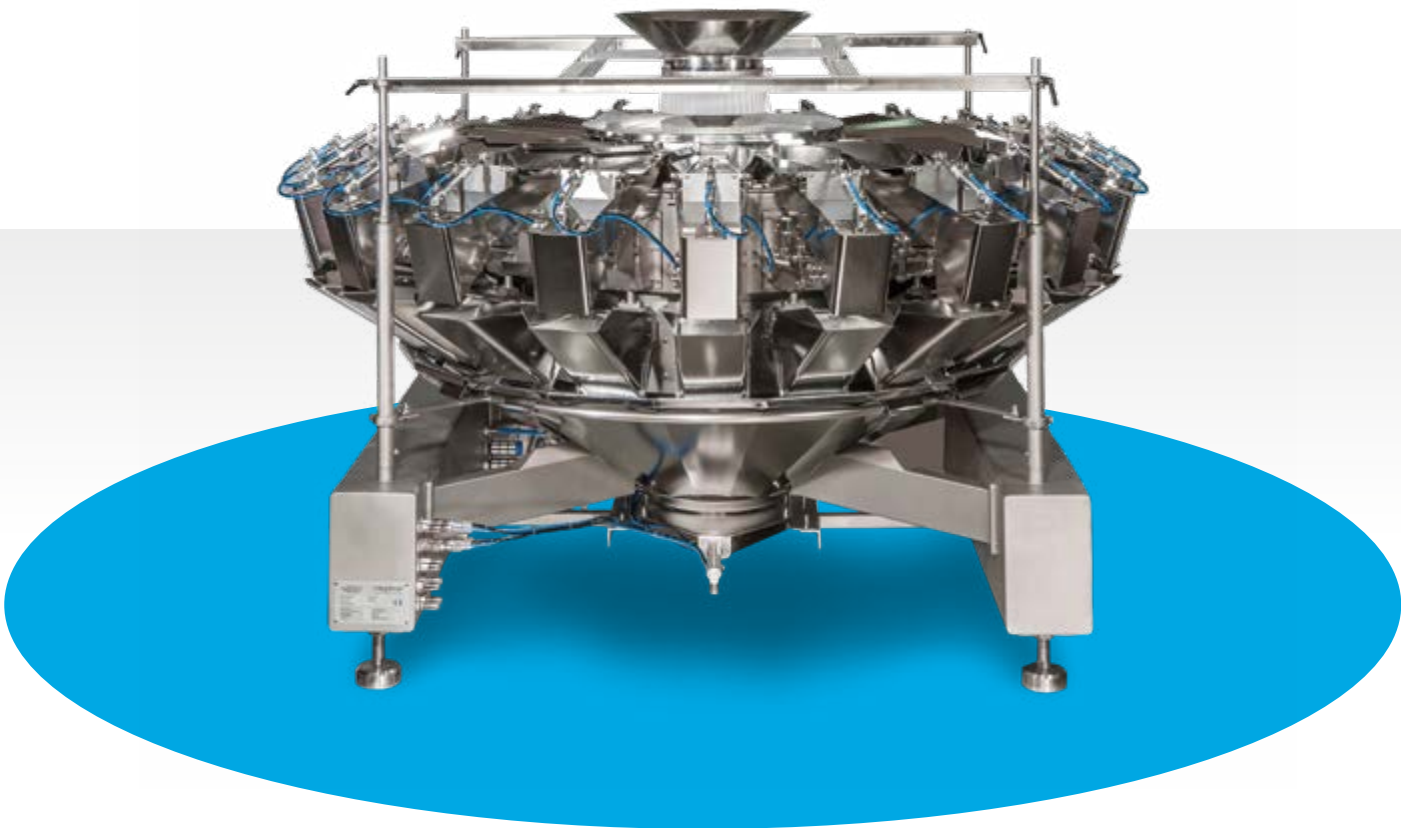


multiweigh  
MW XV-GS

## Gentle handling for fragile and easily bruised products

Gentle and precise dosing of cookies, wafers, fruits etc.

Type	Weighing range	Max. volume / Discharge	Output	Mixture
MW XV 10-1.0-GS	5 g up to 500 g	750 ccm	40 / min	
MW XV 14-1.5-GS	5 g up to 1,000 g	3,000 ccm	60 / min	
MW XV 20-1.0-GS	5 g up to 500 g	750 ccm	80 / min	2-Mix
MW XV 24-1.0-GS	5 g up to 500 g	750 ccm	120 / min	2-Mix, 3-Mix



multiweigh  
MW XV-S

## Weighing of stick shaped products and transferring them aligned into the packaging

Type	Weighing range	Max. volume / Discharge	Output
MW XV 14-1.0-S	5 g up to 1,000 g	1,500 ccm	70 / min
MW XV 16-1.0-S	5 g up to 1,000 g	1,500 ccm	90 / min





multiweigh  
MW XV-SN

Dosing chips and snacks  
with high performance

Type	Weighing range	Max. volume / Discharge	Output
MW XV 14-1.5-SN	10 g up to 300 g	3,000 ccm	200 / min
MW XV 14-3.0-SN	10 g up to 500 g	6,000 ccm	120 / min



multiweigh  
MW XV-Triple

Dosing confectionery and snacks  
with high performance

Type	Weighing range	Max. volume / Discharge	Output
MW XV 18-1.0-Triple	2 g up to 50 g	250 ccm	180 / min
MW XV 18-1.0-M-Triple	2 g up to 500 g	750 ccm	210 / min



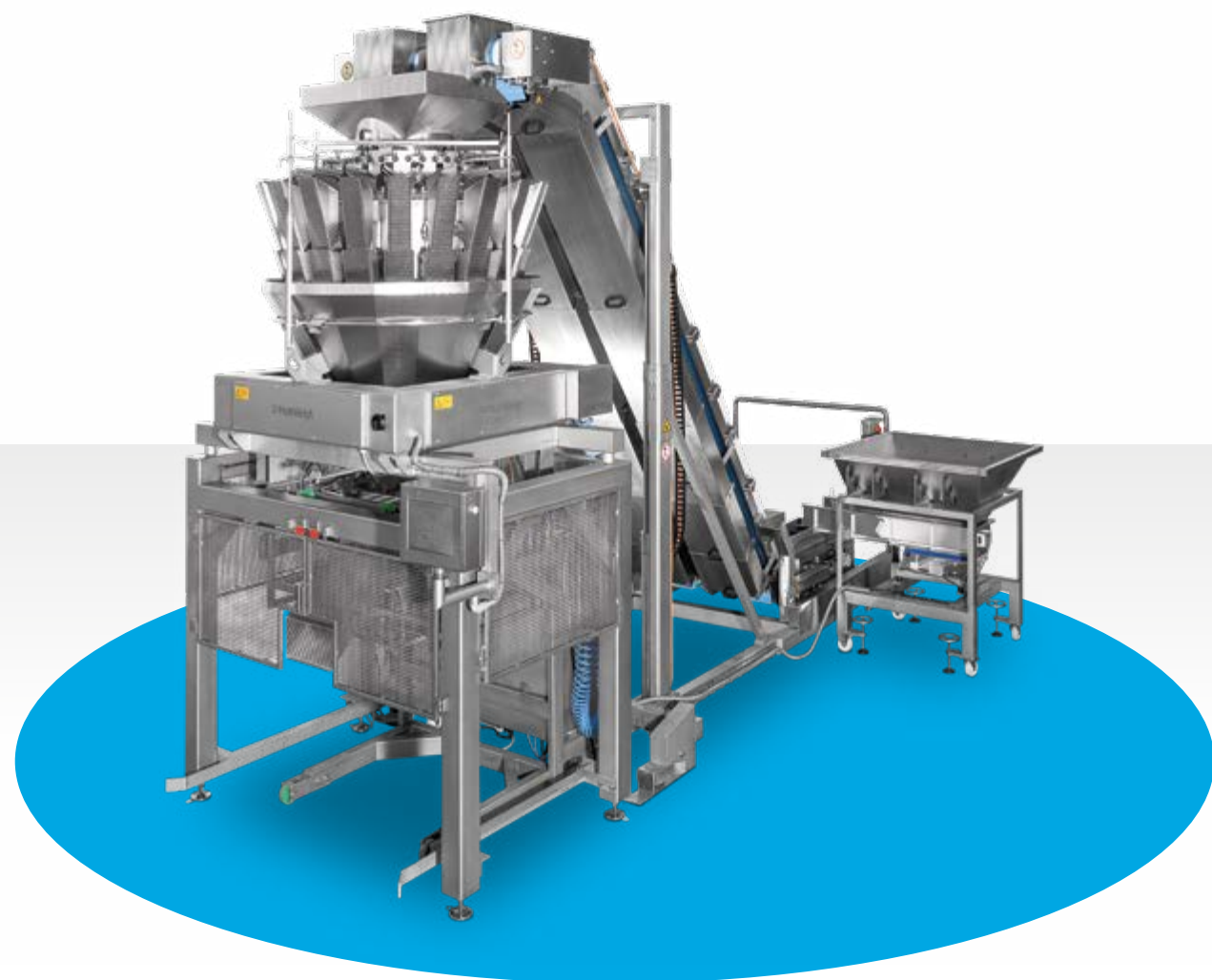


multiweigh  
Mobile solutions

## Mobile solutions for filling trays on different production lines

Type	Weighing range	Max. volume / Discharge	Output
MW XV 10-1.0	5 g up to 500 g	1,500 ccm	60 / min
MW XV 14-1.0	5 g up to 500 g	1,500 ccm	100 / min
MW XV 20-1.3-Twin	10 g up to 1,500 g	2,000 ccm	2 x 60 / min

The mobile solutions by multiweigh provide an ideal way to a flexible use of weighers on various production lines. For this purpose, the scale is equipped with a lifting frame, which enables easy and safe transport.



Due to the electro-hydraulic height adjustment, the weighers may be brought into the right position quick and easy. The mobile use of the weigher allows high flexibility in production. The electro-hydraulic height adjustment allows the weigher to be moved into an easy accessible position for effective cleaning and maintenance. This becomes important in environments with high hygienic requirements, such as the food or pharmaceutical industries.



Lift, transport away from the filling station



Lower into cleaning position



Base Unit



Feed belt in cleaning position

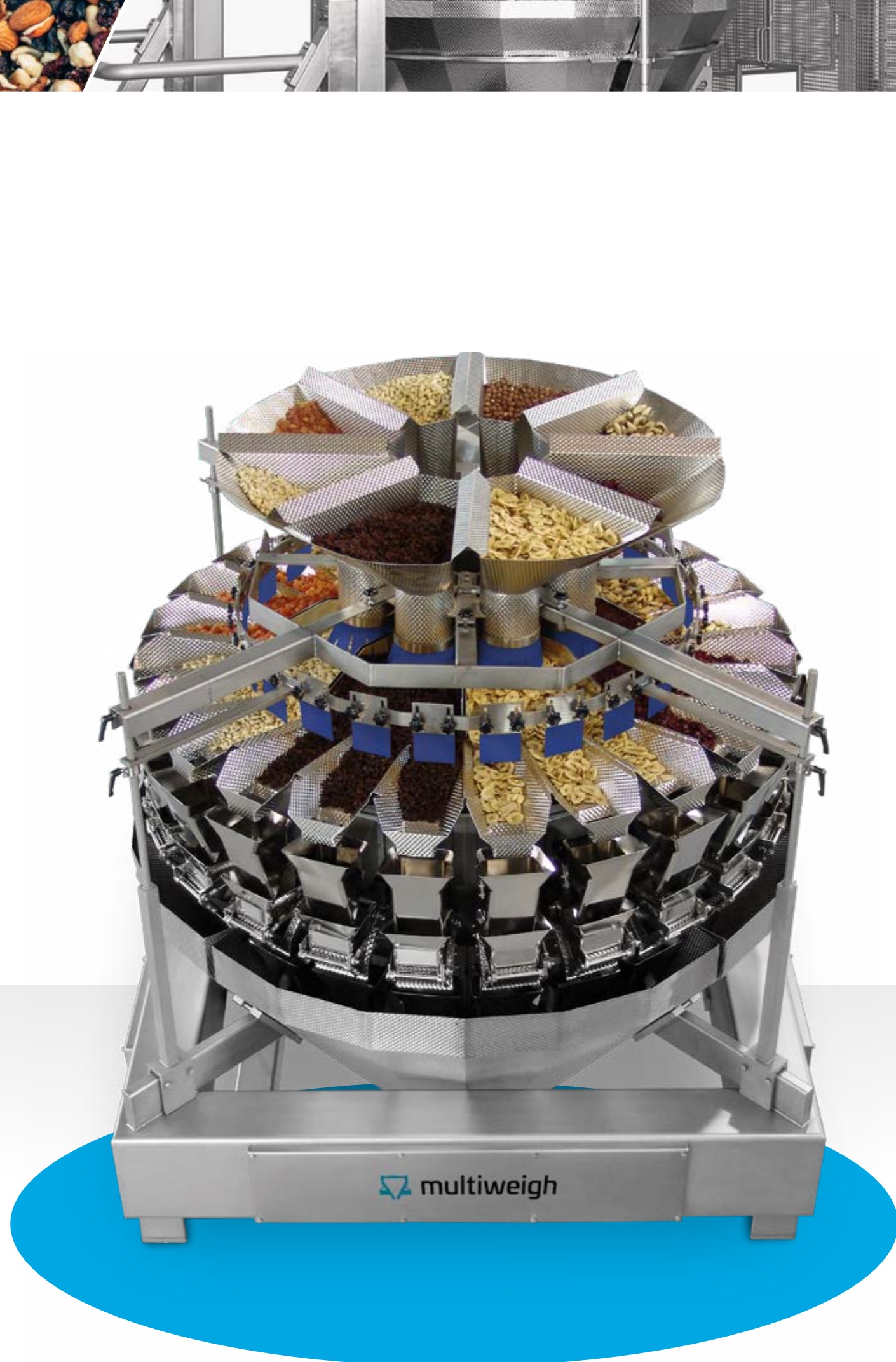


Tray filling unit



Power trolley





## Mix product recipes with high output rates

Dosing frozen food, nut mixtures etc.  
at high speeds

The multiweigh multihead weighers can be variably segmented to precisely combine up to 12 different ingredients based on a given recipe. This enables the mixing of, mueslis, ready meals, nuts or candies or similar products

The multiweigh MW XV-GS series offers weighing with the special Gentle-Slope technology. This ensures gentle product handling of the products, avoiding damage or product harm.

The multiweigh MW XV-M series is available with up to 48 weighing heads and features memory technology that allows up to 12 different products to be mixed.

In summary, multiweigh's products enable an effective and cost-efficient solution for weighing solid ingredients to produce high-precision blends.

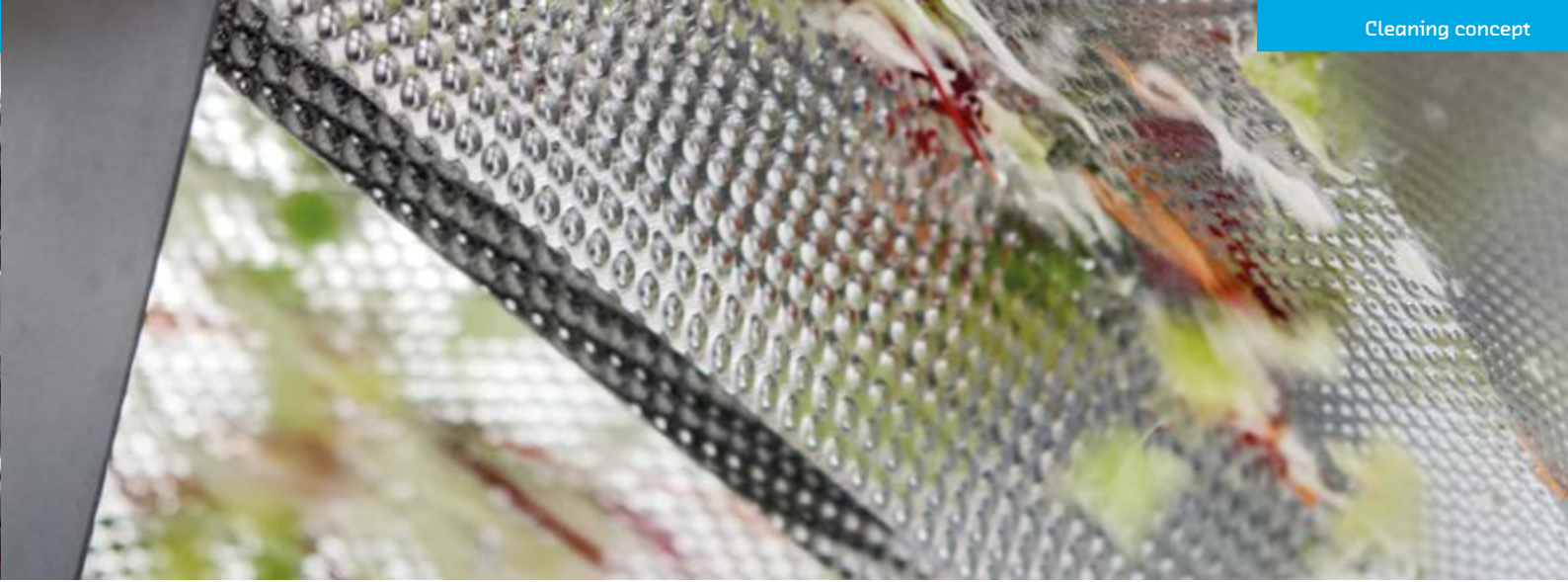


Sample nut mix



Suitable for numerous other product mixtures.





## Distribution station VTS

Our individual distribution systems provide the optimal connection between your tray, thermoforming or multi-lane machine and our scale.

With our modular and well-engineered system, different formats and filling points can be realized. Our distribution stations are designed to work perfectly with the weigher control software. For this purpose, we have integrated the control of the distribution station directly into the software to ensure seamless interaction between the aggregates.

Our team designs our distribution stations with the highest hygienic standards in mind. We develop these to provide the best solution for your requirements.

If you would like to learn more about our distribution systems or have individual requirements, please feel free to contact us. We are open to discuss your individual needs.



## Cleaning concept

Rapid and effective cleaning without tools, thanks to modular design and smart cleaning solutions.



Wash racks and washing machines



Discharge chutes in the cleaning rack



Feed Hoppers and weigh hoppers in the cleaning rack

As part of the food production chain, the highest hygiene regulations apply to all multiweigh products. In addition to archive the legal hygiene requirements, our systems are available in water- and dust-protected versions (IP69). We would be happy to present our special cleaning concept for the multiweigh systems to you personally.

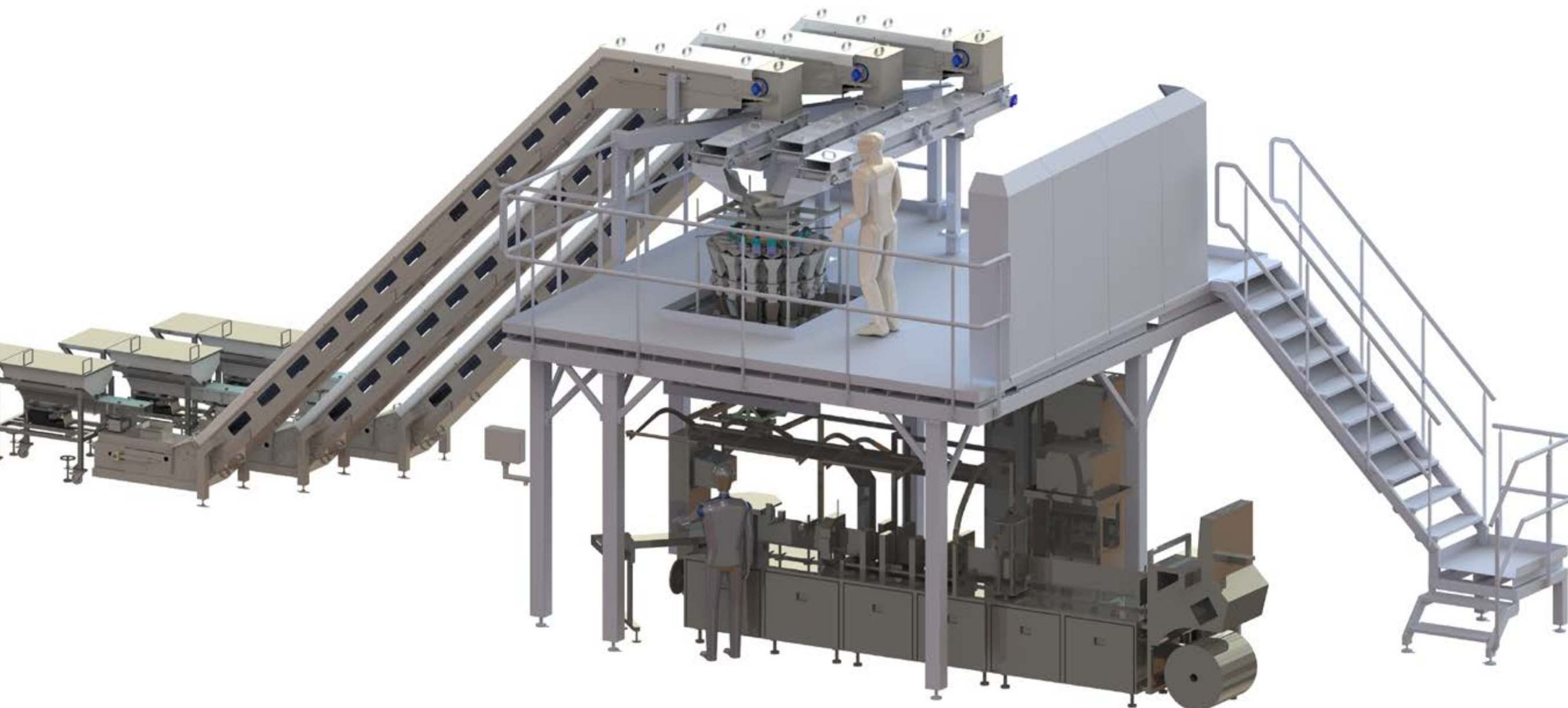
All versions of the multiweigh MW XV are particularly easy to clean. All parts that come into contact with the product have a modular design and can be removed from the machine with minimal effort.

For cleaning, the pool and weigh hoppers can be hung on a separately available washing wall. Because no springs are used in the hopper design. Other parts in contact with the product, such as discharge chutes and radial feeders, can be placed in a cleaning wagon for manual cleaning. Alternatively, cleaning can be carried out very quickly and effectively with an automatic washing system. For this purpose, the cleaning trolley is equipped with a washing basket, which can be transferred directly into the washing machine.



## Everything from a single source: Turnkey Solutions

Our customers expect a customized packaging solution that meets their individual requirements. As a manufacturer of multihead weighers, and specialist in special purpose machinery, we have comprehensive know-how in the entire packaging process. Therefore, multiweigh is more and more appearing as a Turnkey solution provider. We develop a complete concept, organize the cost-efficient procurement of all necessary equipment, coordinate sub-suppliers, and install the entire packaging solution - all from one single source.







## Service

The real costs of a machine can be argued about. Some only calculate the costs of the initial setup and the immediate operating costs. That certainly does not go far enough in our opinion. What happens if your weigher stops working properly or - even worse - breaks down during production? This can result in soaring costs.

Buying a machine means considering not only the initial costs and the immediate operating costs. What happens if the machine is suddenly no longer operational and production is delayed as a result? The costs can quickly become immeasurable. At multiweigh, we have taken on this challenge and developed a well-considered service concept. Our highly reliable multihead weighers rarely break down, but if they do, we make sure they are back up and running as quickly as possible. We offer professional remote maintenance and, if required, the on-site deployment of a service technician at short notice to keep downtime to a minimum.

We are happy to offer a maintenance contract to ensure that your machines are always in perfect condition and provide you with best possible performance. Our maintenance contracts are tailor-made to your needs and provide the following benefits:

- Regular maintenance and inspection by qualified technicians
- Preventive measures to avoid malfunctions
- Reduction of downtime
- Lifetime extension
- Transparent cost structure customized to your needs

We will be happy to discuss the details with and put together an individual package for you.

### Warranty extension for uninterrupted reliability

A warranty extension provides the continuous reliability your production needs. By extending the warranty, which directly follows the contractual warranty, your costs remain as predictable as possible.

### Regular maintenance makes a scale life longer

A maintenance contract for your multiweigh machine assures you regular and professional maintenance to extend its lifespan. We offer maintenance contracts, which optionally include spare parts, at a fixed price to guarantee you a maximum valid business case.

### Individual offers for individual machines

Our proposal for the warranty extension or for the maintenance contract is just as individual as your machine. Focusing on the type of scale you use, the environmental variables, age and the resulting expenditure, we create a customized quotation in close contact with you. Please feel free to call us.

### Quality Made in Germany

At multiweigh, we are proud to deliver weighing technology „Made in Germany“, as quality, reliability and security of investment are of utmost importance to us.

### Remote support

For immediate and direct assistance, multiweigh technicians can support the customer day and night via remote maintenance using a VPN connection. In most instances, remote access combined with the operating personnel on site leads to getting production up and running again as quickly as possible.

### Service in local language

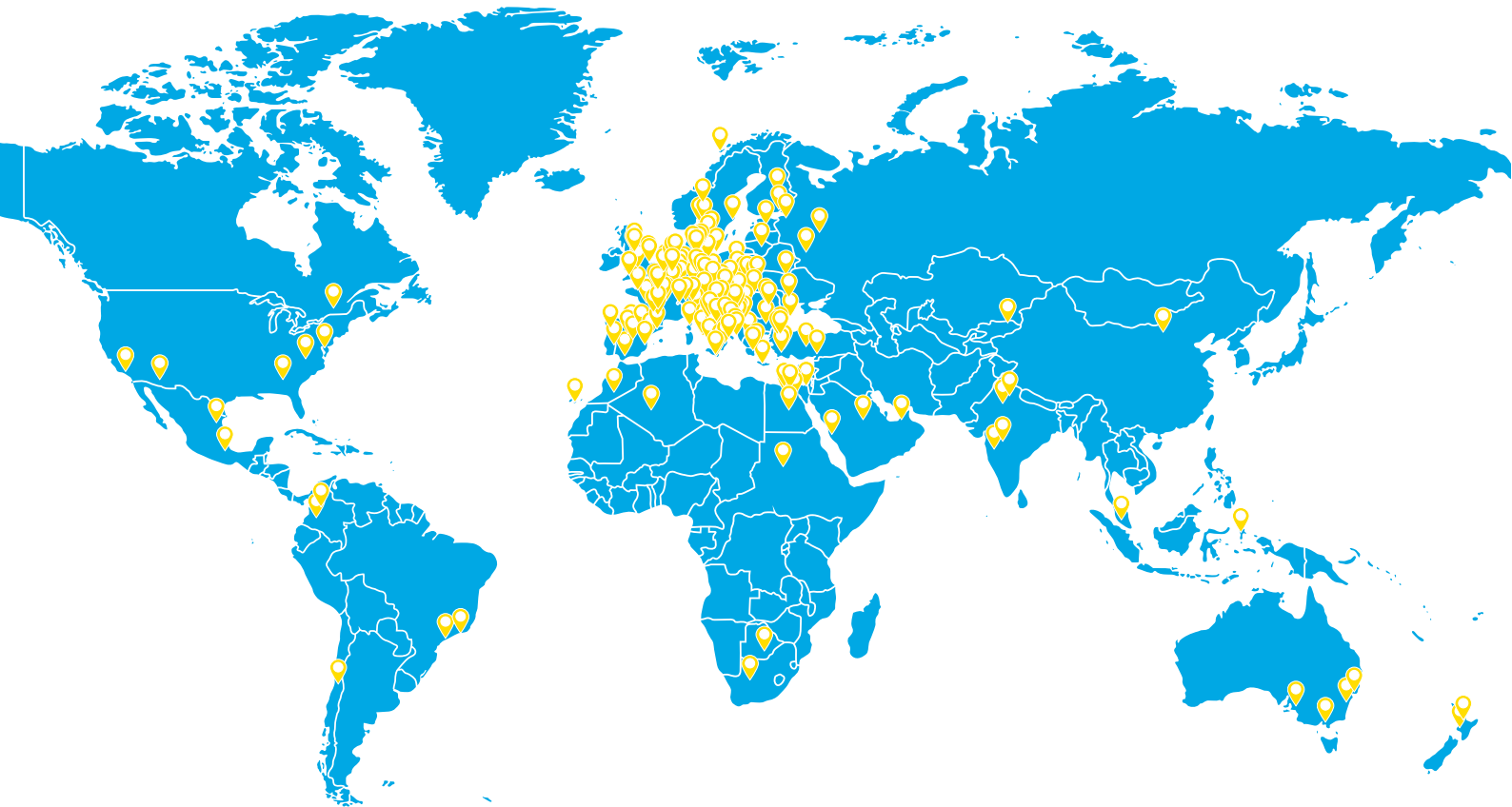
Multiweigh ensures that the service is in line with our development and quality requirements. As far as possible, local service is provided in the customer's native language.



## Wetzlar site and international partners

Since the establishing of multiweigh in 2001, the company headquarters have been located in Wetzlar. On more than 5,000m<sup>2</sup>, the mechanical components, the associated control electronics and software for well-proven and new types of weighers are engineered and manufactured.

Internationally, the worldwide multiweigh network for sales and service with local specialists is available to our clients around the clock.



## Are you looking for an individual solution? Talk to us!

Are you looking for a customized solution? Please do not hesitate to contact us. Our experienced team is at your disposal to develop, plan and implement the right solution together with you.

We are looking forward to your inquiry!





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