



# OCS CHECKWEIGHER<sup>®</sup> HIGH FIVE

- 1 For who**

The checkweigher Haton·OCS was developed for industrial bakeries for the use in high speed dough make up systems < 8800 dough pieces per hour.
- 2 Advantages**

The machines can be integrated in automatic bread lines for weighing individual dough pieces, for feed back of information to the divider, for ejecting dough pieces even at very high capacities and monitoring and administrating the production.  
All relevant data of the process can be stored or being transferred digitally for evaluation.
- 3 Savings**
  - More accurate dividing because of feed back of deviation in weight of each dough piece to the divider and immediate correction
  - Trend analysis of the process: therefore action can be taken in processing and mixing of the doughs
  - Better production analysis and control by a constant flow of statistical data
  - Ejection of under weights
- 4 Features**
  - Reliable hardware for maximum speeds and high precision
  - Ejection of dough pieces by means of air piston
  - Statists program of the production
  - Feed back to divider to correct the weight according trend analysis
  - Washable hardware
  - Simple menu driven operation via colour touch screen
  - On line help function
  - 4 pass word protected user levels
  - Simple exchange of belts
- 5 Products**
  - For all type of bread dough pieces round and long

## OCS CHECKWEIGHER DOUGH CONCEPT

