



G Series

The ideal **checkweigher** for hostile conditions



Chemical



Cans



Jar



Bricks



Cheese



Fish



Meat



 20 g up to 8 kg

 IP66

The flexible, accurate and high-washable solution for the harsh environments.

G Series checkweighers, thanks to their **IP66** protection, have been engineered for the application in **high humidity conditions**.

Especially suitable for the dynamic weighing of unpacked food products, as meat and cheese, they feature a **full stainless steel frame** and an innovative architecture, that allows the **easiest and fastest disassembly, washing and sanitizing operations**.



Application examples

Hamburgers

Soft cheese

Cod

Chicken filets

Berries

Sauces

Parmigiano Reggiano

Seafish

Jams

Chocolate



Main Features



Smart Architecture

Special conveyors' design, for the **fast and easy disassembly** and **removal of the tapes**.



Easy to Wash

100% stainless steel structure and **IP66 protection**: ideal when frequent washing is crucial.



User-friendly

With **EasyWeigh®** technology there is **no need for calibration or learning procedures**.



Certified

MID European Directive and **OIML R-51** full certified. NEMESIS is an **ISO 9001** company.

 20 g up to 8 kg

 IP66



AUTOMATIC EJECTORS

- Side pneumatic ejector
- Air blast ejector
- Double-nozzle air blast ejector



INFORMATION PACKS

- 7" touchscreen control panel
- 10" touchscreen control panel
- NEMESIS Data Manager
- NEMESIS Analytics
- Integrated printer for reports
- Lights and acoustic alarm tower



SECURITY DEVICES

- Air pressure check
- Rejection photocell
- Reject bin full photocell
- Plastic reject bin
- Stainless steel reject bin



APP-SPECIFICS

- Proactive feedback correction
- Remote control panel
- Reinforced architecture

Technical Datasheet

Capacity	20 g up to 8 kg
Scale interval "e"	≥ 1 g
Display resolution "d"	≥ 0.2 g
Accuracy (3σ)	≥ ±0.1 g
Throughput	≤ 300 ppm
Belt Speed	≤ 90 m/min
Power Consumption	≤ 0.3 kw
Configuration	3 conveyors
IP Protection	IP66
Height	460 mm up to 1,200 mm
Conveyor(s) width	160 mm up to 360 mm
Conveyor(s) length	250 mm up to 450 mm
Conveyor(s) type	Polyurethane Belt

Easy conveyors disassembly



Side ejector



Case study: Bulk Filets and Hamburgers

Series G checkweighers are specifically designed for **harsh environments** and applications like unpacked products, where **cleaning and sanitizing play a major role**.

Featuring **IP66 protection**, **easy-to-disassembly** smart conveyor's structure, **highly washable** architecture and **100% stainless steel frame**, these systems are the ideal solution for the food processing industry.

Here is a Series G checkweigher in action, scaling and sorting bulk filets and hamburgers.



Quick tape removal



7" touchscreen control panel

