Avery Weigh-Tronix

Sanitation and hygiene

When it comes to the food processing industry, hygiene is paramount. Certified by NSF to NSF/ANSI Standard 3-A, the ZQ375 has been specifically designed to meet the needs of this demanding environment:

IP69K rating

A durable, stainless steel, IP69K rated enclosure ensures that this product is completely resistant to dust and water ingress, making the ZQ375 ideal for use in high pressure and heavy washdown applications.

Hygienic enclosure

We recognize that good hygiene is vital to business success in the food industry. In line with USDA and other sanitation and hygiene standards, this NSF certified piece of equipment guarantees hygiene safety at all times. The ZQ375 has been designed for ease of cleaning. A smooth pickled and polished surface finish helps to stop microorganisms from growing on the surface of the scale. Curved corners and the easy-to-remove cover make thorough cleaning simple, fast and effective, minimizing food trap areas where bacteria could thrive. All threads are hygienically covered with domed nuts to aid and speed up cleaning processes.

Easy to remove base cover for thorough cleaning

IP69K GORE® Vent

In food applications, checkweighers may be subject to rapid temperature change, whether due to operating conditions or washdown procedures. Extremes of temperature inside and outside the enclosure can result in expansion and contraction of gases, which in turn can lead to moisture and humidity becoming trapped inside. To avoid this issue, the Avery Weigh-Tronix IP69K certified checkweighers are fitted with a GORE® Vent membrane, which allows the checkweigher to breathe without compromising the IP69K enclosure. This industrial food grade technology guarantees no down time due to water ingress.