

Food industry

Weighing technology from Soehnle Industrial Solutions

Innovative. Flexible. Reliable.





Soehnle Industrial Solutions GmbH

People, items and foodstuffs have been weighed on Soehnle scales since 1868. Today, Soehnle Industrial Solutions is owned by the international corporation RIVA-Holding. With the Soehnle Professional brand, the company is one of the leading manufacturers in the field of professional weighing and measuring technology. Developed, produced and quality tested at our **German site**, our products are used all over the world – for example, in the check-in areas of almost all European airports, by major large parcel services and industrial companies, in the food industry and in hospitals. In fact, anywhere precise measuring results are required. As a medium-sized company, we stand for a strong brand, high-quality products and customer-oriented service.

Individual customer requirements carry particular weight for us

In addition to proven standard products, we also offer system solutions and custom products – always precisely tailored to the most diverse requirements. We welcome your specific questions and will be happy to advise you on the technical options for realising your ideas, develop a prototype for you and then bring it to production.

We offer our customers many weighty advantages

Our aim is to provide you with high-quality appliances and components that will make your work processes more transparent and enable reliable controlling, optimised logistics and greater profitability. Thanks to the company's problem-solving expertise, built up over many years, and the strong innovative thinking at Soehnle Industrial Solutions, your company will benefit from momentum, efficiency and competitiveness.

Combining tradition with innovation

Consistent quality control, certified in accordance with ISO 9001, is the basis of our work. This also pays off for the quality assurance of our customers. With our industrial scales, we guarantee compliance with processes requiring calibration as well as stringent directives.



Scales for the food industry - precise, clean, safe

Food processing plants, suppliers, bakeries and butchers all equally appreciate a long service life, low space requirements, ease of operation as well as optimal functionality of their appliances. Soehnle Professional food scales comply with the most stringent hygiene requirements and are approved for calibratable weighing.

Food processing – extensive range of applications

With a wide selection of scales – from simple compact scales to weighing and taring via drive-on or ground-level floor scales, fold-up wall-mounted scales up to overhead track scales – very different applications can be realised. Taring the packing weights and adding components or pass/fail control during processing and packaging are just a few examples. Our continuous weighing applications enable the weight value of individual foods or packaged items to be determined dynamically during the production flow.

Furthermore, weighing technology is indispensable in modern plants for filling, measuring, costeffective working and quality control. If you have any questions, please ask. Our experts will be pleased to advise you on weighing technology for your application.

Weighing components

In addition to complete scales and systems, we also offer you components for individual installation in your systems and machinery. These include load cells, force sensors, terminal boxes, connections, individual parts or subsystems for various weighing tasks such as packing, sorting and categorising as well as process monitoring and control. All components are of the highest technical standard to ensure fast and accurate results. If you let us know your technical requirements, we will compile the right components for you or, on request, develop individual customised solutions.



Overhead track scale and wall-mounted scale for fast, reliable weighing and control in the production flow

Scales for butchering

For butchers, meat processors and abattoirs

The hot-dip galvanisation process and the stainless steel used ensure outstanding corrosion protection. Specially designed for **use in wet areas** are the scales with an IP 65 to IP 68/69K protection rating against spray. Abattoirs and meat packing plants appreciate the robust combination of conveyor system and scales. Even the heaviest slaughtered animals can be comfortably weighed, transported and have their data recorded.

Particularly narrow wall-mounted scales can be folded up against the wall, making it possible to clean the floor below the scales and to use it for other purposes. Integrated access ramps or floor-level installation make it easy to drive across floor scales. Compact scales or weighing platforms with a separate terminal are available in **numerous designs** and weighing ranges.

Defined interfaces to well-known IT suppliers are available for data transfer.



Splashproof compact scale



Stainless steel weighing platform with separate terminal



Stainless steel weighing platform with terminal 3035 for various applications

Scales for the bakery trade

For bakeries, confectioneries, bakery production and sales stands

Scales in conjunction with terminals and user programs ensure the best results and fast work processes. Professional terminals are used to store recipes and ensure that the weighing of individual ingredients is simple and quick.

The scales can be positioned in the production flow, at individual workstations or mobile scales can be set up as desired. Compact scales, weighing platforms, wall-mounted scales and floor scales are available in numerous weighing ranges and degrees of precision.

Check weighing during throughput ensures 100% control, reducing give-away and therefore also your costs.



Stainless steel weighing platform with terminal 3035



Standard gastro scale



Stainless steel weighing platforms with terminal 3010 for fast and exact weighing on the assembly line

Scales for cheese farms & dairies / fruit & vegetables

For sales, production, market stalls or automated machinery

Vegetable and fruit farms, agricultural operations or dairy processing firms also appreciate the fast and precise weighing provided by our scales.

Scales in the production flow offer the optimum opportunity for precision portioning and packaging. Compact scales, bench scales or stand scales enable food, crates, packages or individual parts to be weighed depending on the application.

When weighing liquids, such as when bottling milk, load cells and weighing electronics can be integrated in your appliances or automated machinery.



Standard stand scale



Basic compact scale



Mobile stainless steel compact scale for weighing, taring and adding

Scales for catering kitchens & canteens

For the production, portioning and sale of food

Compact scales with a taring function are ideal for weighing individual foods or for complete portioning. In stainless steel, the scales are easy to clean and durable.

For sales at fruit or vegetable stands, compact scales with a price calculation function are available.

In addition, our compact scales with a second display can be used for a customer display. Either attached to the weighing platform or separately attached to the wall or on a stand.



Retail scale 9360



Standard gastro scale - Customer display





Durability, ease of use and the highest quality – purchasing your Soehnle Industrial Solutions product has been an excellent decision.

Our **customer service** will also ensure that your scales have outstanding protection.

- S The warranty extension for end customers gives you the option to extend the two-year manufacturer's warranty by a further two years.
- S Complete a Soehnle Industrial Solutions **service agreement** to rely on cost predictability and enjoy continuous professional maintenance.
- S Do not miss any more recalibrations, have your scales inspected and receive support during calibration – call on our expert calibration service for scales requiring calibration.

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