## M12i V

The M12i V stainless steel weigher with dosing buckets is designed with cherries and cherry tomatoes in mind. It is equipped with V-shaped weighing buckets that open on two sides. The V -shaped buckets allow for gentler product handling. The M12i V is optimized for high capacity with small weights. With a low drop, the weight will be directly applied to the discharge belt, giving you better handling of your product. The M12i V offers a packing range from 1 to 50 pounds at rates up to 60 bags per minute.

## FEATURES

- 10 extra-large bucket scales to weigh a variety of produce types and handle them gently
- High speed computer scans the weights available in all 12 buckets and chooses the best combination to provide the most accurate weight
- Strong, stable frame with vibration isolation
- Touchscreen computer
- Two computers for performing diagnostics or maintenance while also operating the weigher
- Operators can save packing styles in a user-friendly program for quick and easy changeovers
- Optional belts available versus vibrating lanes
- Optional router for remote assistance
- All product contact points are either stainless steel or plastic


## DISCHARGE OPTIONS

Stainless Steel, Single Discharge Belt

## PARTNER OPTIONS

- DLM Clamshel
- Pouch Bagger
- Rollstock Pouch Bagger
- Vertical Form, Fill, \& Seal



## PACKAGE SIZE RANGE

1 to 50 pounds

## CAPACITY / RATE

- 1 to 4 pounds up to 60 packages per minute*
- 5 pounds up to 40 packages per minute*
- 10 pounds up to 35 packages per minute*
- 20 pounds up to 20 packages per minute*
- 50 pounds up to 8 packages per minute*


## AIR CONSUMPTION

6 CFM**

## POWER

230 Volt, 3 Phase and Ground

## MOST COMMON PRODUCTS

- Cherries
- Cherry Tomatoes
- Brussel Sprouts
- Creamer Potatoes
- Shallots
- Key Limes
- Baby Carrot
- Fresh Cut Produce

Custom testing available for any product.

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Measurements are rounded off to the nearest inch.


[^0]:    * Depends on product, infeed, and discharge system.
    ** Actual air consumption will increase based on discharge system(s) chosen.

