



WEIGH FEEDERS - JESBELT K

The JesBelt K weigh feeder is specially designed for the food industry. Compared with traditional weigh feeders, the JesBelt K design is considerably simpler, as the weighing part is inserted into the actual construction, and by means of a single point loadcell, excellent stability and accuracy is created.

The JesBelt K is constructed in modules and is very cleaning-friendly. The belt can easily be demounted, and all idlers can be dismantled and washed in a washing machine.

The weigher is carried out in stainless steel (AISI304)

JESBELT K-550/1600

Construction	: 205550 - 20903
Capacity	: 12 tph, density 1.0 t/m ³
Product	: Meat pieces
Execution	: Stainless steel (AISI304)



JESBELT K-550/5000

Construction	: 205730 - 21211
Capacity	: 30 tph, density 1.0 t/m ³
Product	: Meat pieces
Execution	: Stainless steel (AISI304)



JESBELT K-600/1800

Construction	: 205950 - 21868
Capacity	: 25 tph, density 1.0 t/m ³
Product	: Meat pieces
Execution	: Stainless steel (AISI304)





RELIABLE ACCURACY

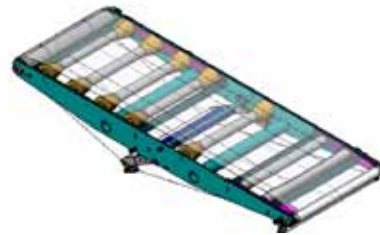
JESBELT K-600/2800

Construction : 205970 - 21868
Capacity : 25 tph, density 1.0 t/m³
Product : Meat pieces
Execution : Stainless steel (AISI304)



JESBELT K-650/2200

Construction : 205560 - 20903
Capacity : 25 tph, density 1.0 t/m³
Product : Meat pieces
Execution : Stainless steel (AISI304)



JESBELT K-750/2100

Construction : 205292 - 20232
Capacity : 1.5 - 5 t/h, density 0.8 - 1.8 t/m³
Product : Salmon fillets
Execution : Stainless steel (AISI304)



JESBELT K-950/2200

Construction : 202490 - 18462
Capacity : 3 tph, density 0.8 t/m³
Product : Pieces of chicken
Execution : Stainless steel (AISI304)

