



# Ishida Sanitary Standards Weigher



Ishida's new "H" option to the CCW-R weigher features construction that is designed to meet or exceed American Meat Institute sanitary standards.

- Ideal for meat and poultry plants
- Cost-effective alternative to USDA Dairy or 3A construction
- Designed to prevent contaminants from dripping, draining, or being drawn into the product area
- Product infeed chute permanently welded to mounting plate
- Dispersion table mounting eliminates areas for water pooling
- Hopper bracket surface reduced 80%
- Continuous welding prevents build-up of contaminants on bracket joints



**Sanitary  
"H" Hopper**



**Standard  
Hopper**

*Unlike the standard hopper (right) the "H" hopper (left) features fewer bracket surfaces and continuous welding that reduces build-up areas for contaminants.*

**HEAT AND CONTROL**

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