

CW3 RUN-WET® Metal Detector and Checkweigher Systems Designed for Harsh Washdown Environments









The CW3 RUN-WET® is a fully IP69K rated system available as both a metal detector and checkweigher combo or a standalone checkweigher, designed to the latest industry leading principles for optimum hygienic standards.*

Created to withstand harsh, high-pressure and high-temperature cleaning regimes, the systems are suitable for high-care food environments where raw ingredients are handled or food is processed prior to cooking or final packaging, such as protein, dairy produce, meat, convenience food and more.



Quicker & Easier Cleaning

Frame and parts designed for quick and easy deep cleaning, minimizing bacterial harboring,



More Productive Operation

With no drying time following washdown, equipment uptime is extended saving you money.



Higher Reliability of Equipment

IP69K rating prevents water ingress damage, keeping your line operational for longer and reducing cost of ownership.



Better Food Safety Standards

More hygienic to avoid bacterial contamination, increasing food safety and satisfying strictest Codes of Practice and Food Safety Standards.

RUN-WET® offers a host of new features and smart design details to **keep factories running better**







Better Drainage



Fully Accessible



Improved Hygienic Design



Removable Covers with Light Safety Curtain



All Blue Plastics



IP69K Sealing



IP69K Lamp & Sounder



RFID User Access



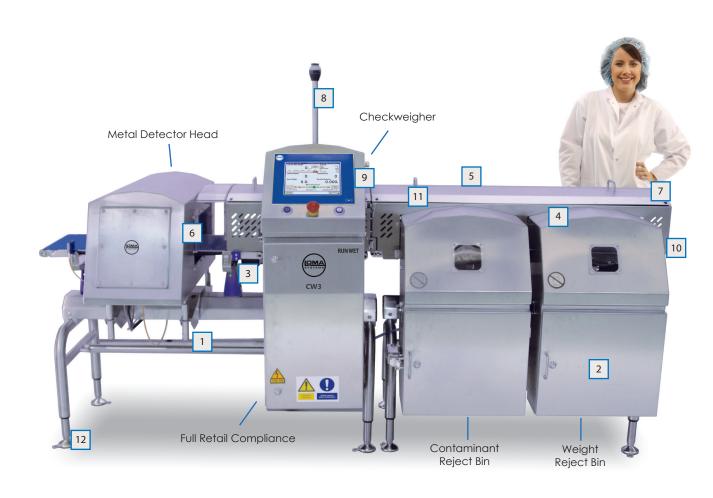
IP69K Pneumatics

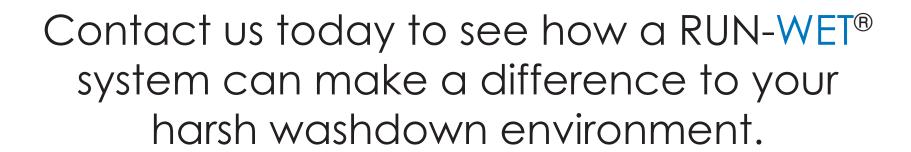


Improved Surface Finish



Hygienic Feet





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Metal Detection | Checkweighing | X-Ray Inspection

