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Reasons to Consider a Combo* System for Improved Food Safety and Quality



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A New Combo System Upgrades Your Entire Production Line: Food safety and quality go together. So why have new technology for one part of your product inspection solution and old technology for the other? A new combo system gives you the best of both, upgrading your capability for the ultimate in brand protection.



2

Combos Save Space: Floor space and line length can be precious in a typical food processing facility. A combo where the metal detector is mounted on the same conveyor as the checkweigher can have up to a 50% smaller footprint than two stand-alone systems.



3

Combos Are Easier to Use: With the Thermo Scientific™ VersaWeigh™ Checkweigher and Thermo Scientific™ Sentinel™ 3000 Multiscan Metal Detector harmonized, communications between the metal detector and checkweigher means operation, set-up, program management, statistics, alarms and rejection can be managed through a single controller for ease of use.



4

Combos Provide Superior Value: Truly integrated combos share hardware resulting in significant savings compared to purchasing a separate metal detector and checkweigher.



5

Combos Are More Convenient to Service/Repair: Thermo Scientific™ combos are designed to operate as one system, so troubleshooting is easier and faster. A single point of contact also means you get factory-trained field service engineers for the complete system to diagnose problems and maximize equipment uptime.

*Combos are systems that integrate a checkweigher and metal detector into a single end-of-line inspection point.

Find out more at thermofisher.com/combos