

CW(N)

Portion Control

A unique design, constructed from durable stainless steel.

The CW series by *Accu-Weigh has all the great features of our standard Universal Dial Scales including a standard air dashpot. Plus, it is really three scales in one: general weighing, portion control, and batching!

Although not everything needs to be portion controlled, food products of all kinds are simply too costly to be served without close attention to the size of each portion. If the portion is too small, you will eventually lose your customers. If the portion is too large, you will lose profits.

Most Portion Control scales are very similar in construction and performance. However, the CW series scales by *Accu-Weigh are unique in concept and design. They are fast and easy to use. A rotating chart not only allows you to select the weight of each portion, but also provides three different, color coded "tolerance" guide zones. This allows for weighing of commodities within zones of 1/8 oz., 1/4 oz., and 1/2 oz. All, at any given weight and WITHOUT READING GRADUATIONS!

A graduated segment of the rotating dial chart allows for the individual weighing of various ingredients for recipe formulation. It is also used for "on-the-plate" portion control since it permits easy and quick compensation for the difference in weight of different plates. This is especially useful for carving uniform portions of sliced roast beef, turkey, ham or cheese.



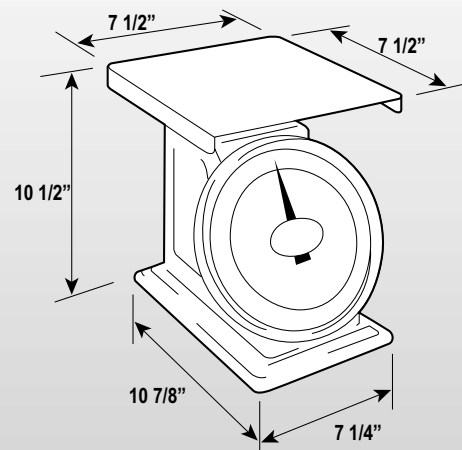
CW(N) with optional 10" scoop and mounting spider

Specifications

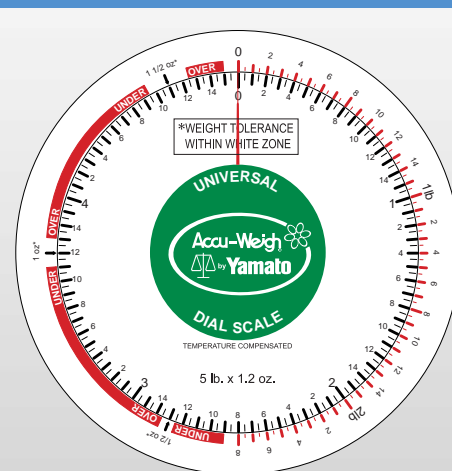
Model	CW(N)	
Weighing System	Temperature compensated spring mechanism	
Capacities	CW(N)-1K/SS	1000 g x 5 g
	CW(N)-2/SS	2 lb x 1/8 oz
	CW(N)-5/SS	5 lb x 1/2 oz
Material	Stainless Steel	
Operating Temp.	14°F to 104°F (-10 C to 40 C)	
Shipping Weight	10 lb (5 kg)	

All weights and dimensions are approximate. Dimensions are given in inches.

Dimensions



Indicator



UDS Series



The quality, reliability and accuracy of *Accu-Weigh by Yamato universal dial scales, now with NSF certification.

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Yamato

UNIVERSAL DIAL SCALES

Tabletop Scales . . .

. . . Now NSF Certified!

A scale for any application

A large choice of models is available with stainless steel construction. Capacities from 2 lb to 50 lb (900 g to 22 kg), with graduations as small as 1/8 oz. (1 g), provide a wide range of choices to suit your needs.

Accurate and sensitive

A temperature compensated spring mechanism, combined with a high precision, fine-tooth rack and pinion, produces the greatest possible accuracy. The balanced, extra-lightweight, fine-point indicator guarantees sensitivity of not less than one half of one graduation.

Fast and easy to use

With an Universal Dial Scale, you get direct, fast weight readings. There are no weights to handle, slide, or lose! The deeply etched graduations, in black for "lb and oz." and in red for "kg and g," keep reading errors to a minimum. Many models feature "dual graduations" in lb and/or oz. as well as in kg and/or g.

Easy to read

The functional design, with a 30° slanted dial, eliminates the need to stoop or bend over to get accurate weight readings. Parallax reading errors are eliminated and worker safety is enhanced.

Rugged and durable

All models are made of stainless steel, and feature an exclusive weighing platform reinforcement. All internal parts are either nickel or zinc plated to provide maximum protection against corrosion. All fulcrum rods are made out of stainless steel to prevent friction due to rusting.

Many options

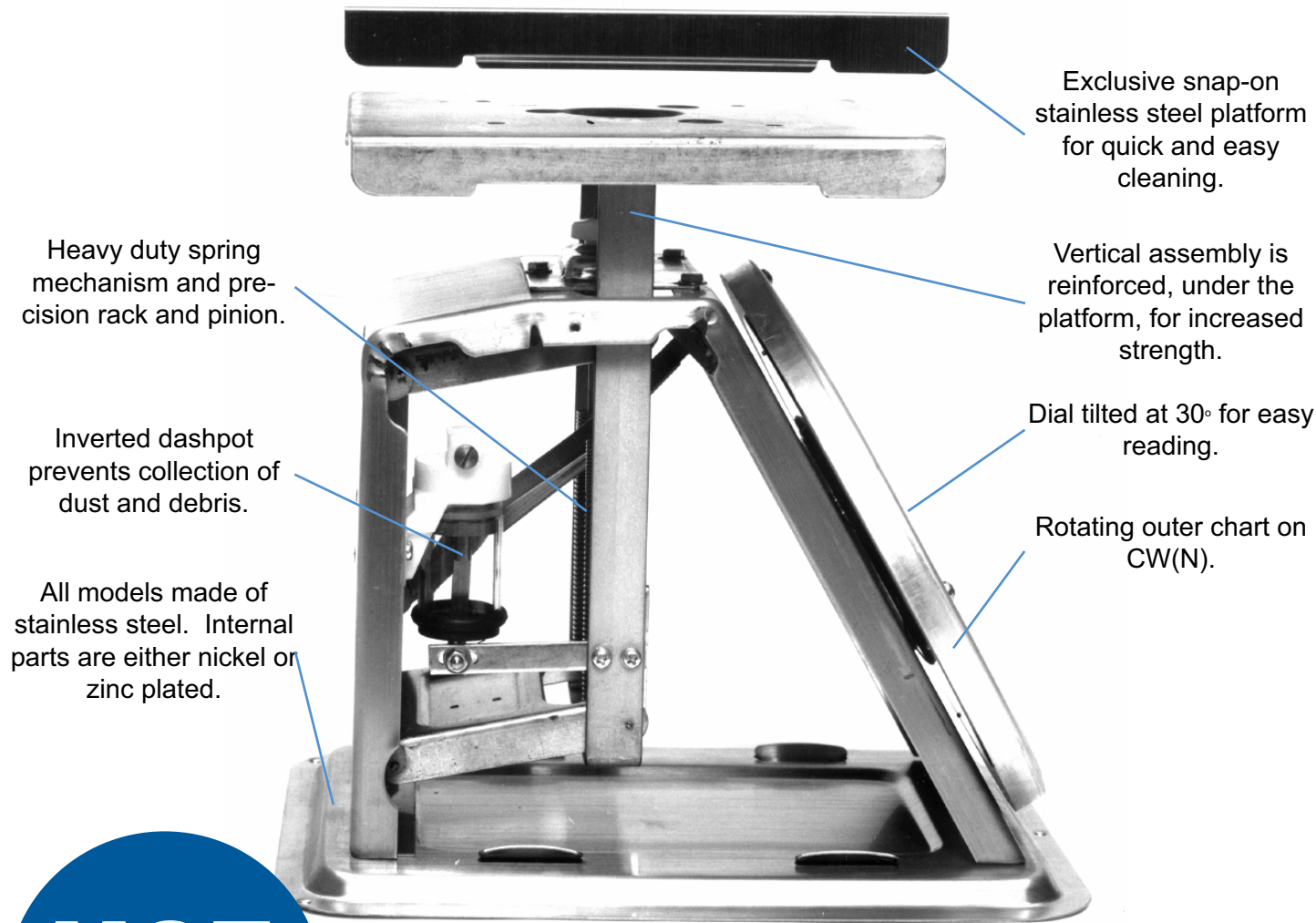
You can customize your Universal Dial Scale by choosing from many options, such as the 10" pan, 5 quart bowl, carrying handles and air dashpots.

Air dashpot

For volume applications, where the fastest weighing speed is required, all units can be equipped with air dashpots. Acting as a "shock absorber", the air dashpot controls the oscillations of the indicator to provide weight readings within a fraction of a second. Mounted upside down inside the scale, the air dashpot is protected from accumulation of dust, moisture, or any other damaging materials.

Special food service models

Several models within this extensive line are designed specifically for portion control, recipe preparation, verification of receiving goods, etc.



NSF certification

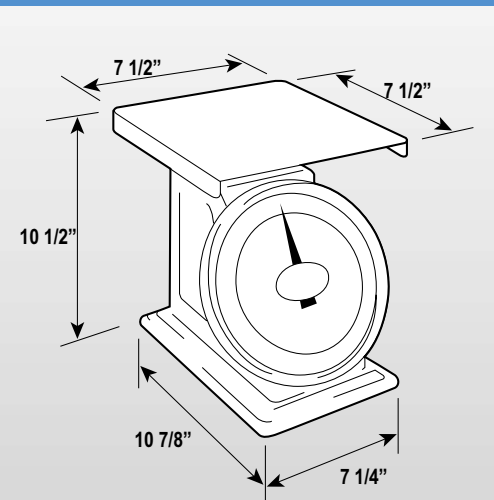
NSF International, The Public Health and Safety Company™, has been serving the world community for more than 50 years in the fields of standards development, product certification and registration and educational services for public health and safety. The NSF Mark has become an international symbol for quality assurance and is respected by health officials worldwide. NSF is accredited by ANSI and OSHA in the United States, and by the SCC in Canada. NSF certification of the *Accu-Weigh Universal Dial Scales assures you of acceptance of the scales by your state health officials.

Specifications

Model	SM(N)
Weighing System	Temperature compensated spring mechanism
Capacities	<div><div>□ SM(N) / 24□</div>32 oz x 1/4 oz</div> <div><div>□ SM(N) / 24PK□</div>32 oz x1/4 oz and 900 g x 2 g</div> <div><div>□ SM(N) / 28□</div>32 oz x 1/8 oz</div> <div><div>□ SM(N) / 28PK□</div>32 oz x 1/8 oz and 900 g x 2 g</div> <div><div>□ SM(N) / 5□</div>5 lb x 1/2 oz</div> <div><div>□ SM(N) / 5PK□</div>5 lb x 1/2 oz and 2 kg x 10 g</div> <div><div>□ SM(N) / 10□</div>10 lb x 1 oz</div> <div><div>□ SM(N) / 10 PK□</div>10 lb x 1 oz and 4 kg x 20 g</div> <div><div>□ SM(N) / 20□</div>20 lb x 1 oz</div> <div><div>□ SM(N) / 20PK□</div>20 lb x 1 oz and 9 kg x 50 g</div> <div><div>□ SM(N) / 25D□</div>25 lb x 0.1 lb</div> <div><div>□ SM(N) / 25PK□</div>25 lb x 2 oz and 11 kg x 50 g</div> <div><div>□ SM(N) / 30 PK□</div>30 lb x 2 Oz and 13.5 kg x 50 g</div> <div><div>□ SM(N) / 40□</div>40 lb x 2 oz</div> <div><div>□ SM(N) / 40 PK□</div>40 lb x 2 oz and 18 kg x 50 g</div> <div><div>□ SM(N) / 54 PK□</div>50 lb x 4 oz and 22 kg x 100 g</div> <div><div>□ SM(N) / 800□</div>800 g x 1 g</div> <div><div>□ SM(N) / 410□</div>4 kg x 10 g</div> <div><div>□ SM(N) / 1250□</div>12 kg x 50 g</div>
Material	Stainless Steel
Operating Temp□	14°F to 104°F (-10 C to 40 C)
Shipping Weight□	9 lb(4 kg)

All weights and dimensions are approximate. Dimensions are given in inches.

Dimensions



Accessories/Options

OULD-171 10" Scoop (mounted)

OULD-170 5 Qt. Bowl (mounted)

