

QuickSilver

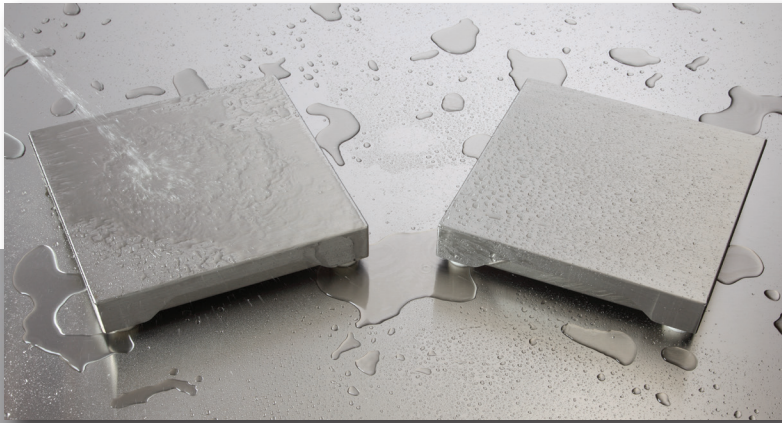
SANITARY SCALE PLATFORMS

Ideal for food, chemical and pharmaceutical applications

QuickSilver
scales exceed
industry standards
for sanitation!



Fairbanks.com



Engineered to meet NAMI's 10 Principles of Sanitary Design.



Exceeds sanitation needs of most pharmaceutical/chem applications.

QuickSilver

SANITARY SCALE PLATFORMS

QuickSilver scales are innovative, stainless steel, sanitary weighing platforms constructed of 304 Series stainless steel — the same steel grade found in most food, beverage, pharmaceutical and chemical facilities.

SANITARY DESIGN

The mechanical design of the QuickSilver platform follows sanitary specifications for processing equipment developed by the North American Meat Institute's (NAMI) Equipment Design Task Force. Every detail of the QuickSilver is tailored to reduce potential for colonization by harmful microbes, such as *Listeria monocytogenes* and *E. coli*. All areas of this scale, within or near critical food/chemical contact zones, can be cleaned to a microbial level. This product will improve sanitation audit scores and increase overall food safety in any facility.

Sanitary shield — Platform constructed from 304 Series stainless steel — the same stainless grade found in most food, beverage, pharmaceutical and chemical facilities.

PERFORMANCE APPLICATIONS

- RTE washdown
- Gross/Tare/Net weighing
- Food processing
- Manual batching/filling/blending

COMPATIBLE WITH ANY ANALOG INSTRUMENT

QuickSilver Platforms are compatible with all Fairbanks Scales' analog instruments, as well as analog instruments produced by other manufacturers.

No splash points — The platform cover's closed corners prevent process materials from collecting inside the scale.

Sizes & capacities — QuickSilver platforms come in five standard sizes from 10" x 10" to 24" x 24" and weighing capacities up to 1000 lbs.



Ideal for a variety of applications in the poultry, fish and meat industries.



Cleaning SOP included in the QuickSilver service / installation manual.

The optimal scale for high-pressure, high-temperature washdown environments!

Hyper-drainage
— Many large openings in scale base for thorough drainage during cleaning and washdown cycles.

Sanitary design — All surfaces are visible and accessible for cleaning and sanitizing

Load cell options — Choose the load cell that is right for your QuickSilver application. This scale comes with choice of stainless IP69K, stainless NEMA 4X or aluminum IP67. See back page for details.

No pooling or collection points — Open corners and base allow water to flow out and away from the scale's interior. No small gaps where product can get trapped.

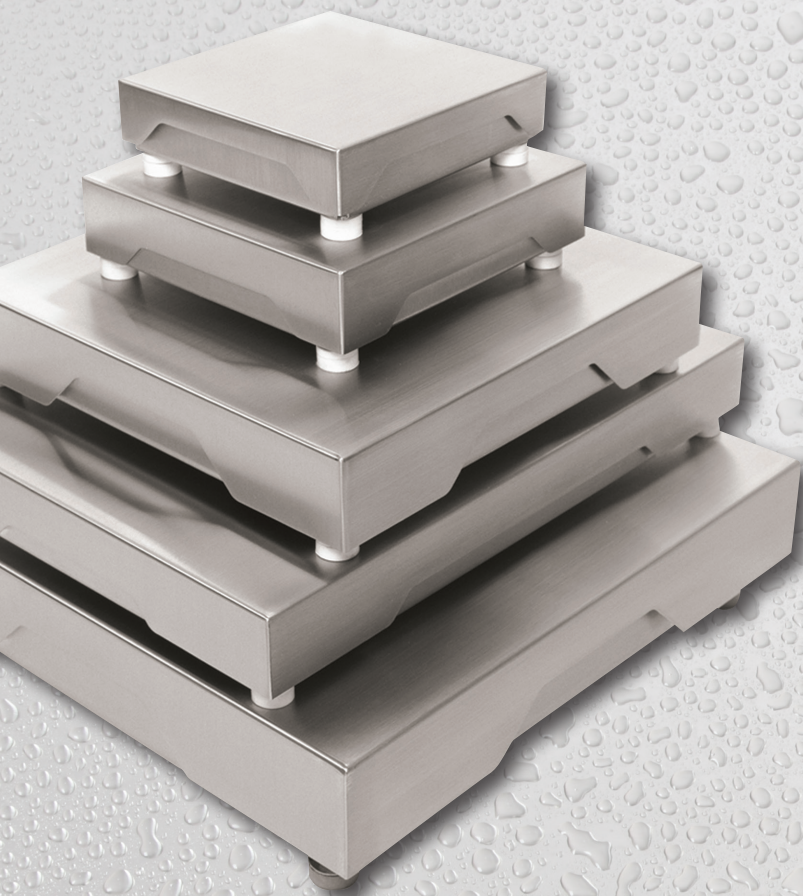
Superior traction — The QuickSilver's adjustable, hard rubber feet and cover supports are designed specifically for food-grade environments. They stabilize the scale on wet or dry surfaces and won't scratch stainless countertops.



fairbanks.com

QuickSilver

SANITARY SCALE PLATFORMS



QuickSilver Scale Platforms achieve all North American Meat Institute standards for Ready-to-Eat equipment.

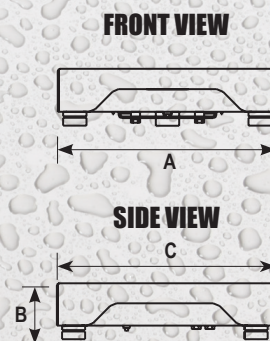
SPECIFICATIONS

Capacities	2 to 1000 lbs.
Platform sizes (See chart below)	10" x 10" to 24" x 24"
Overload	Type 304 stainless steel 18" x 24" and 24" x 24" - 300% All other models - 500%
Resolution	5,000 divisions
Configurations	Platform; platform with remote instrument; platform, pillar & instrument
Approvals	NTEP CC# 94-100 5000d, MC# AM-5107, AM-5279, AM-5573, FM approved load cells

DIMENSIONS

Platform Size	A	B	C
10" x 10"	10"	2.89"	10"
12" x 12"	12"	3.10"	12"
18" x 18"	18"	3.87"*	18"
18" x 24"	18"	5.06"	24"
24" x 24"	24"	5.77"	24"

* 4.12" for 300 lb model.



QUICKSILVER LOAD CELL OPTIONS



Stainless Steel IP68/69K Load Cell
Designed for washdown applications with high pressure (1160 – 1450 psi) and high temperatures (up to 176 degrees F).



Stainless Steel IP66/67 Load Cell
Applications requiring a degree of protection against the ingress of water from splashing or hose-directed spraying.



Aluminum IP66/67 Load Cell
Aluminum IP66/67 load cell – Applications requiring limited exposure to water, however it can resist temporary immersion.

NAMI's 10 Principles of Sanitary Design

- ✓ Principle 1. Cleanable to a micro-biological level.
- ✓ Principle 2. Made of compatible materials.
- ✓ Principle 3. Accessible for inspection, maintenance, cleaning and sanitation.
- ✓ Principle 4. No product or liquid collection.
- ✓ Principle 5. Hollow areas Hermetically sealed.
- ✓ Principle 6. No niches.
- ✓ Principle 7. Sanitary operational performance.
- ✓ Principle 8. Hygienic design of maintenance enclosures.
- ✓ Principle 9. Hygienic compatibility with other plant systems.
- ✓ Principle 10. Validate cleaning and sanitizing protocols.

Call toll-free for the representative nearest you:

(800) 451-4107

Call between 8:00 a.m. – 5:00 p.m. Central Time

Corporate Headquarters: 6800 W. 64th Street, Overland Park, Kansas 66202

(816) 471-0231 Internet Address: <http://www.Fairbanks.com>

Models and specifications subject to change without notice. © Fairbanks Scales Inc.



St. Johnsburys manufacturing
facility registered in
compliance with ISO 9001.



09/21 100068