

Atrax Washdown Bench Scales

Engineered tough for hygienic,
food-grade precision



ATRAX



Precision weighing engineered for food-grade environments, combining Atrax's world-leading weighing expertise with hygienic design, accuracy and durability.

Engineered for hygiene, built for hard work



Atrax Washdown Bench Scales are purpose-built for food production lines where hygiene, accuracy and uptime are non-negotiable.

A fully stainless-steel construction, IP68/IP69K hermetically sealed load cell and RTE-ready clean design help you minimise contamination risk while standing up to aggressive washdown regimes, day after day.

Backed by Atrax's global experience in industrial weighing and control systems, these bench scales bring the same proven reliability trusted in demanding airport and logistics environments into your food-grade operations.

Key Benefits at a Glance

- **Food-grade hygiene** – Smooth stainless-steel surfaces and open, crevice-reduced design minimise food traps and make it easier to clean to RTE standards.
- **Withstands harsh washdown** – Stainless-steel IP68/IP69K load cell and sealed construction handle frequent high-pressure, hot-water and chemical cleaning.
- **Consistent accuracy** – OIML C3-approved load cell delivers stable, repeatable results across the full capacity range, supporting tight portion control and yield management.
- **Built to last** – Robust frame and load deck resist corrosion and impact, reducing unplanned downtime and replacement costs.
- **Flexible power supply** – Choose mains only, or mains plus internal battery with up to 500 hours run time to keep weighing even when power outlets are limited.
- **Easy to use, easy to clean** – Intuitive operation and simple geometry allow operators to clean around and under the scale quickly during shift changeovers.
- **Scalable solution** – Multiple platform sizes and capacities let you standardise across your site while tailoring each station to its task.

Designed from the load cell up

Hygienic design

- Full stainless-steel frame and load deck
- Clean-in-place friendly layout for RTE environments
- Minimal horizontal surfaces and crevices to reduce food entrapment
- Easy access for thorough cleaning around and beneath the scale

Performance & durability

- IP68/IP69K stainless-steel hermetically sealed load cell designed specifically for washdown and wet environments. Other load cell options available on request
- OIML C3-approved load cell for high-accuracy weighing performance
- Rigid frame construction for stable weighing and faster settling times
- Adjustable feet for stable installation on uneven surfaces
- Compatible with Atrax digital weight indicators and control system. Other digital weight indicators available on request.

Options & configurations

- Choice of three platform sizes and four capacity ranges
- Mains only or mains plus long-life internal battery
- Multiple indicator mounting options (bench, column, wall – if applicable)
- Configurable units (kg/g) and weighing modes (e.g. checkweighing, portion control, backlight colour change, packing limits mode)

MODEL	LOAD RECEPTOR SIZE	CONFIGURATION	FLINTEC TYPE PC6 C3 LOAD CELL (EMAX)
RTE2323	230mm x 230mm	3 kg x 0.001 kg Min Cap = 20g	20 kg
		6 kg x 0.002 kg Min Cap = 40 g	
		15 kg x 0.005 kg Min Cap = 100 g	
RTE3030	300mm x 300mm	15 kg x 0.005 kg Min Cap = 100 g	50 kg
		30 kg x 0.01 kg Min Cap = 200 g	
		6 kg x 0.002 kg Min Cap = 40 g	20 kg
		15 kg x 0.005 kg Min Cap = 100 g	
RTE4030	400mm x 300mm	30 kg x 0.01 kg Min Cap = 200 g	50 kg
		15 kg x 0.005 kg Min Cap = 100 g	

Ideal for wet, cold and harsh food environments

Specifically developed for food-grade use, Atrax Washdown Bench Scales thrive wherever water, cleaning chemicals and chilled conditions are part of everyday production.

- Primary and further processing rooms
- RTE (ready-to-eat) production and packing areas
- Chilled and refrigerated rooms
- Boning and cutting rooms
- Seafood and fish processing areas
- Poultry and meat portioning stations
- Dairy processing and cheese rooms
- Wet prep and ingredient batching stations
- Commercial and industrial kitchens
- Supermarket back-of-house prep areas
- Meat and poultry processing
- Seafood processing and packing
- Dairy and cheese manufacturing
- Bakery and confectionery production
- Fresh produce and salad/kit assembly
- Ready-meal and convenience food manufacturing
- Foodservice, catering and central kitchens
- Supermarkets, delis and food retail operations
- Pet food and treat manufacturing

Atrax Service & Support

Atrax backs every washdown bench scale with expert technical support, spares and integration assistance. Whether you're installing a single workstation or standardising across multiple sites, our team can help configure a solution that fits your process, compliance requirements and growth plans.

Talk to Atrax about your washdown weighing needs

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