

RoughDeck® QC-X

WASHDOWN FLOOR SCALE



RICE LAKE[®]
WEIGHING SYSTEMS

800-472-6703

www.ricelake.com

Safeguard Against Contamination

What can't be seen can lead to devastating consequences—both for production facilities and consumers. Rice Lake's RoughDeck QC-X washdown floor scale is engineered to meet strict sanitary design principles to safeguard against microscopic pathogens and contaminants in food processing, pharmaceutical and chemical applications.

With food safety measures becoming more stringent, a foodborne illness outbreak is oftentimes sourced back to in-plant contamination. The RoughDeck QC-X is the ideal complement to strict hygiene control and clean-in-place programs as part of a multi-barrier protection system to prevent contamination and the potential for recalls. When it comes to food processing equipment, what lies beneath the immediate food contact surface not only needs to be cleaned—it needs to be completely removed. The RoughDeck QC-X base is composed of solid, stainless steel, vertical plates—providing superior protection against liquid, product and microbacterial collection. This unique design

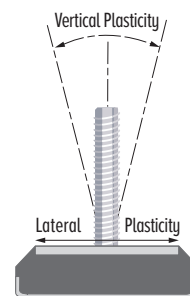
also includes continuous welds, ensuring that during the washdown process, no contaminants are left behind. The rugged design incorporates 304 stainless steel construction and four IP69K load cells with PTFE cable for steam cleaning and washdown environments.

The quick-clean washdown floor scale opens to 75 degrees, the widest in the industry, for optimal cleaning and sanitation. The top plate features tool-less locks and maintains the rugged strength RoughDeck floor scales are known for while keeping efficiency and safety in mind.



TUFFSEAL® JUNCTION BOX PROTECTS CIRCUITRY

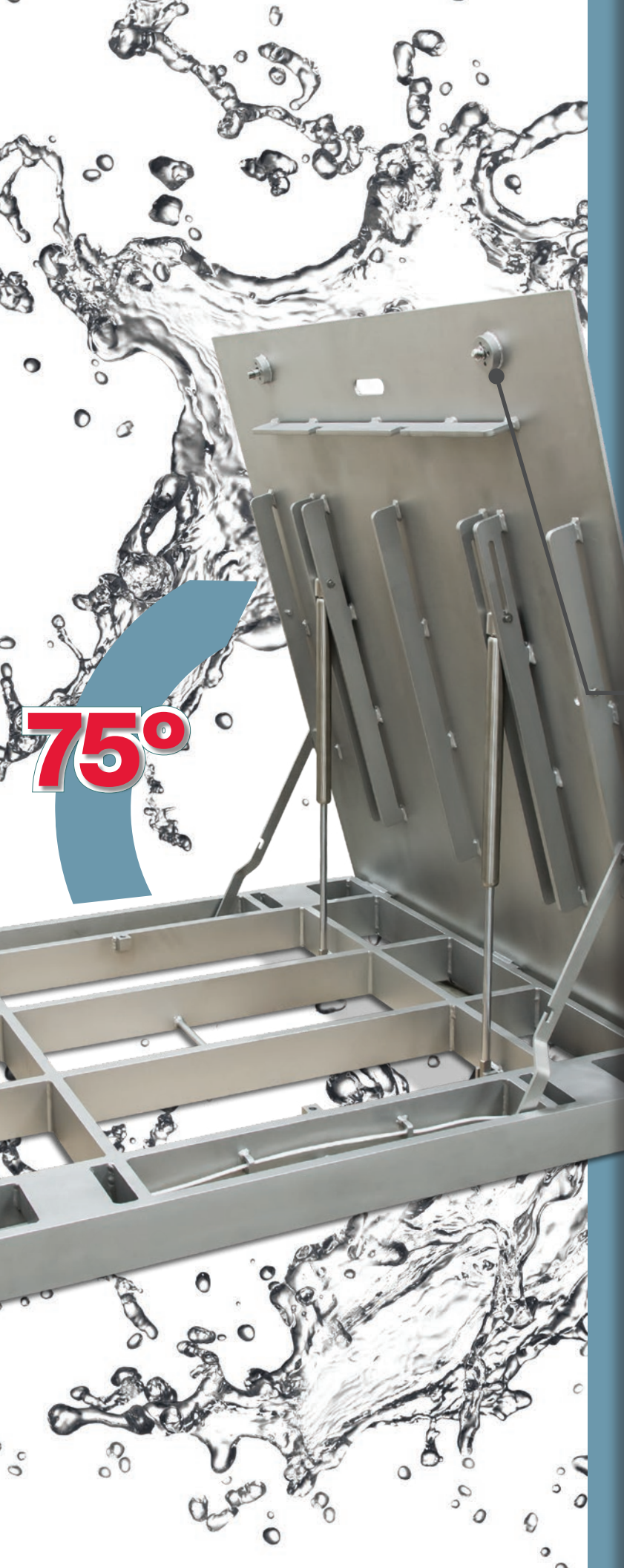
The rugged, stainless steel TuffSeal junction box is specifically designed to protect sensitive circuitry. Its unique enclosure design prevents moisture access and a Gore™ breather vent helps equalize the pressure inside the enclosure, which can be caused by sudden temperature or environmental changes.



SUREFOOT™ FOR ACCURACY

SUREFOOT decreases extraneous forces on the load cell, resulting in superior accuracy and repeatability. A stainless steel cup sits on the floor and is bonded by a pliable neoprene cushion to a stainless steel top plate with an attached threaded stem, allowing the stem and top plate to move laterally and tilt independently of the bottom stainless steel cup.





WHEN PROTECTION MATTERS MOST, RICE LAKE'S QC-X IS THE IDEAL SOLUTION FOR STRICT SANITARY WASHDOWN ENVIRONMENTS.

EXTREME HYGIENIC DESIGN

Meets AMI Sanitary Design Principles

Hygienic clean-in-place (CIP) design

Meets HACCP requirements

Food processing equipment compliant

Fully compliant with NSF International standards



EXTREME PROTECTION

IP69K load cells deliver unrivaled environmental protection.

The top plate opens 75 degrees, allowing the entire scale interior to be washed and inspected.



EXTREME RESISTANCE

The scale base is built from solid, stainless steel plates. The absence of tubes or channels means peace of mind when cleaning the scale.

Continuous welds on the solid base plates follow strict sanitary design principles.



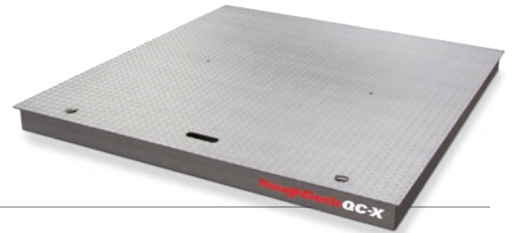
EXTREME STRENGTH

304 stainless steel construction provides structural integrity to minimize deflection in the toughest hygienic environments.



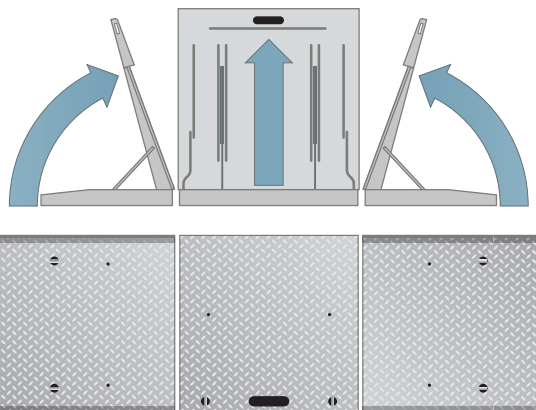
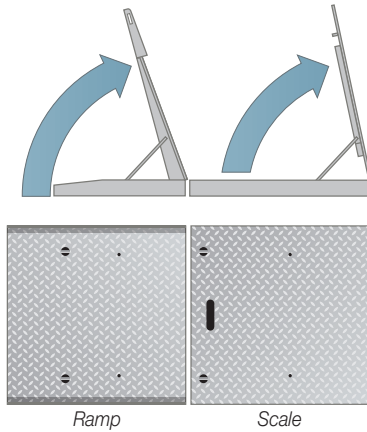
RoughDeck[®] QC-X

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Quick Clean Extreme Ramps

Possible RoughDeck QC-X configurations are shown below.



The RoughDeck QC-X is available in standard sizes of 4 x 4 feet and 5 x 5 feet in capacities of 5,000 lb/2,500 kg and 10,000 lb/5,000 kg.

Need a custom size or capacity? Rice Lake can create custom RoughDeck QC-X designs for your application.

Quick Clean Extreme Ramps

The RoughDeck QC-X has optional ramps that open similarly to the top plate of the scale, facilitating easy cleaning. The ramp supports are scalloped to help ensure water can flow freely during cleaning processes.

STANDARD FEATURES

- Rugged washdown design with rigid 304 stainless steel construction includes continuous welds
- Meets HACCP requirements
- Manual drop-in-place safety bars
- Four stainless steel, welded-seal IP69K, shear beam load cells
- 20 ft of SURVIVOR[®] EL147HE hostile environment cable for connecting junction box to indicator
- Remote TuffSeal[®] JB4SS stainless steel, NEMA Type 4X junction box can be mounted up to 15 ft/4.5m away
- Four adjustable stainless steel SUREFOOT[®] support feet
- Heavy-duty top plate to prevent deflection
- Top plate opens 75 degrees
- Tool-less top plate lock downs
- Two ½-20NF threaded eyebolt holes for lifting scale into pit frame

OPTIONS

- Pit frames
- Ramps
- Stainless steel floor anchor plates
- Stainless steel RoughDeck floor stand for indicator

SPECIFICATIONS

END LOAD CAPACITY: 100% full scale at 5,000 lb
80% full scale at 10,000 lb

WARRANTY: RoughDeck QC-X weldment five years, load cells two years, all other components one year

APPROVALS

In our commitment to the food processing industry, the RoughDeck QC-X is fully compliant with NSF standards. NSF International provides certification* services for equipment used in the processing of meat and poultry. These standards have been specified by the USDA to be sure the highest quality equipment is used for food manufacturing purposes.

