

like the feedscrew, the CM9400 improves worker safety and speeds changeovers. Compared to traditional checkweighers, the CM9400 also requires less line space.

The patented CM9400 achieves seam-to-seam weighing of cans, bottles and jars by using a weighpan that is virtually the same length as the containers being weighted. This is possible because the containers are

supported by two chains positioned near the outer edges of the container rather than the middle, which reduces the perceived length of the container by two-thirds as it is presented to the weighpan. The net effect is accurate weighing at high production rates.

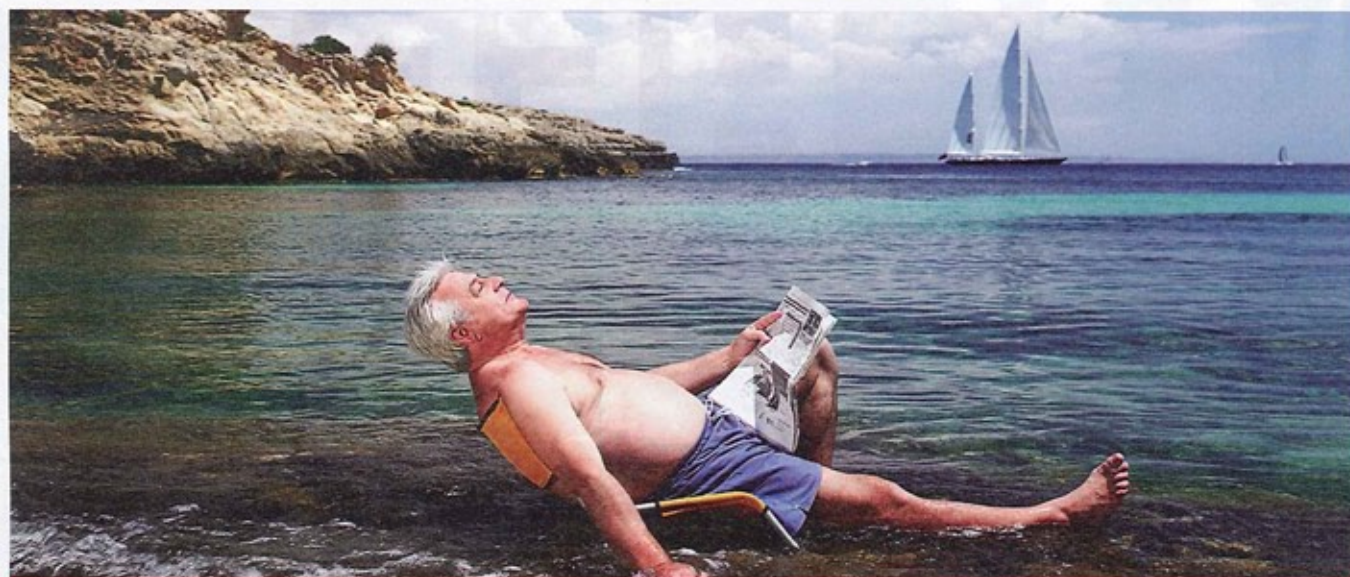
"The accuracy of the Hi-Speed Canweigh is very good—it is consistent down to one or two grams," notes Rod Jones, packaging maintenance

supervisor at Matt Brewing Co. "We're running 600 containers per minute on the canning line but the checkweigher is capable of running 750, so we've got room to grow."

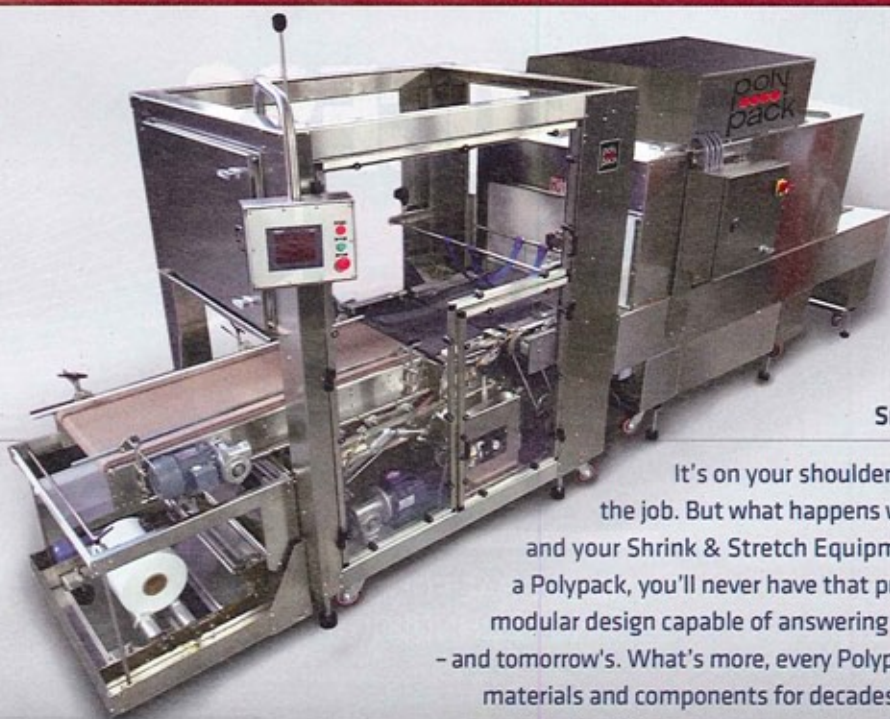
Last year, Matt Brewing Co. produced 300,000 barrels of beer, which was a 20 percent increase over the previous year. It is now the seventh largest craft brewer in the country and the 14th largest brewer



Cans of Saranac beer line up on the conveyor before entering the checkweigher to ensure fill accuracy.



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overall in the U.S. Its Saranac and Utica Club beers are distributed throughout New England while some of its private label and contract brewing customers distribute products nationwide and overseas.

It has three packaging lines and operate two at any given time because the lines share a pasteurizer. To meet rapidly growing demand, it recently extended operations from 10 hours a day, four days a week to 12 hours a day, five days a week.

The CM9400 at Matt Brewing

"We measure the success of the Canweigh based on the accuracy of the weigh, the reliability of the system and customer service."

Co. inspects 12- and 16-oz cans. Line space is tight and the compact nature of the checkweigher is critical.

Despite the compact design—despite the shorter weighpan—the CM9400 actually allows more time to weigh than traditional checkweighers. This is because traditional checkweighers accelerate products entering the scale to achieve separation, and this faster rate of speed on the scale actually results in less isolated time.

Looking at a container that is four inches in diameter on a production line running 600 packages per minute (200 feet per minute), a traditional checkweigher must accelerate the package to 500 feet per minute, which allows only 50 milliseconds on the weighpan. By comparison, the CM9400 does not accelerate