

HYGIENX PLATFORMS

For food contact and demanding hygiene requirements

QUICK START GUIDE

ENGLISH











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Introduction

This document contains all the information and precautions for the use of the HCV certified HYGIENX platforms produced by Dini Argeo.

This certification guarantees that the product can be used in contact with food, in environments which comply with the hygiene requirements of the HACCP system.

Follow this document carefully, actions not described in this manual are considered as improper use; therefore the manufacturer declines all responsibility in relation to any damage caused to things or persons and considers any kind of warranty on the product to be void.

For further information please contact Dini Argeo s.r.l.

Identification

The HYGIENX platforms are identified by a label next to the serial number. The weighing plate has a laser marking in one of its corners:







The marking in the illustration is for example only



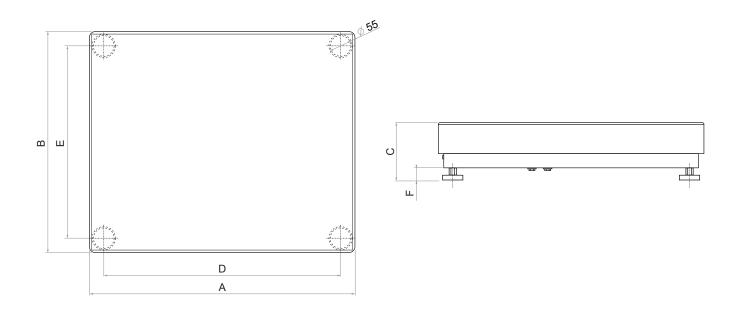






Technical specifications

Certification	HCV (HACCP compliant verification)	
Material	AISI 316 stainless steel (rubber-coated feet)	
IP rating	IP68 / IP69K	
Load cell cable	Shielded 6-poles, 3 m length, 5 mm diameter	
Load cell	Single point, made of 17-4 PH stainless steel	
Limit switch	One for each corner + one central (factory set by Dini Argeo)	
Load plate surface treatment	Load plate: satin-finishing Structure: micro-painting	
Working temperature	-10 °C / +50 °C	
Safe overload	150 % FS	
Break load	300 % FS	
Linerity	0,0166 % FS	
Legal for trade resolution	3000d	
Maximum supply voltage	15 VDC	
Sensitivity	2 mV/V ± 10%	



Model	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)
TSEXX - HCV	330	230	90 - 108	290	179	30 - 45
TTExx - HCV	330	330	90 - 108	290	278	30 - 45
TQExx - HCV	400	400	115 - 130	345	345	30 - 45
TMExx - HCV	500	400	115 - 130	445	345	30 - 45

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To change the plate, please observe the drilling areas in the dimension technical drawing, which can be downloaded from www.diniargeo.it

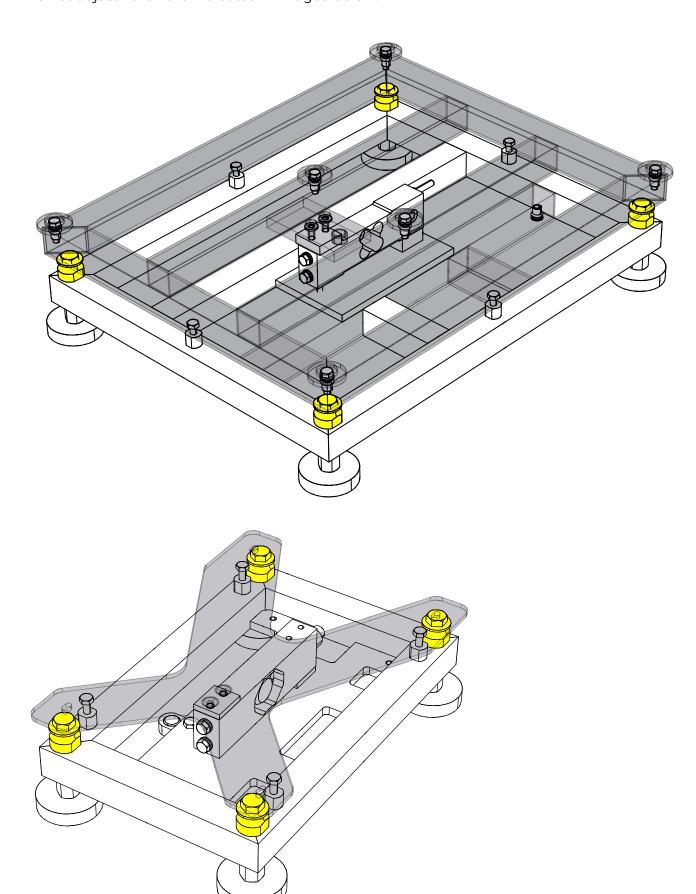






Overload Protection

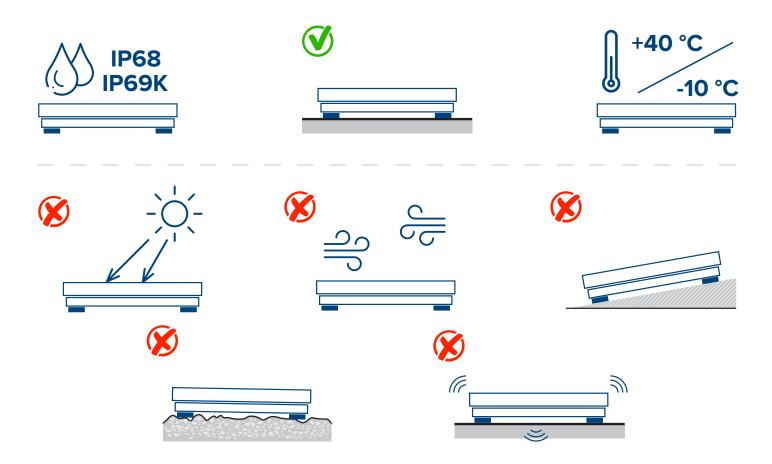
Overload protection is integrated into the HGX platform and regulated by Dini Argeo. Do not adjust hardware indicated in images below.





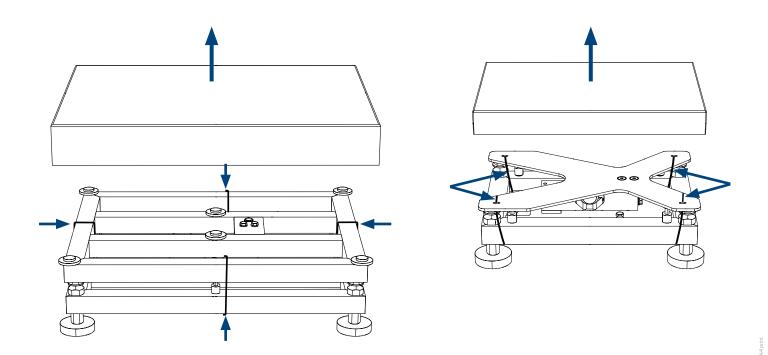


Operating Environment Surface Placement



Lower Transportation Protection Bolts

- 1. Lift cover away from platform to access platform frame.
- 2. Cut cable ties.

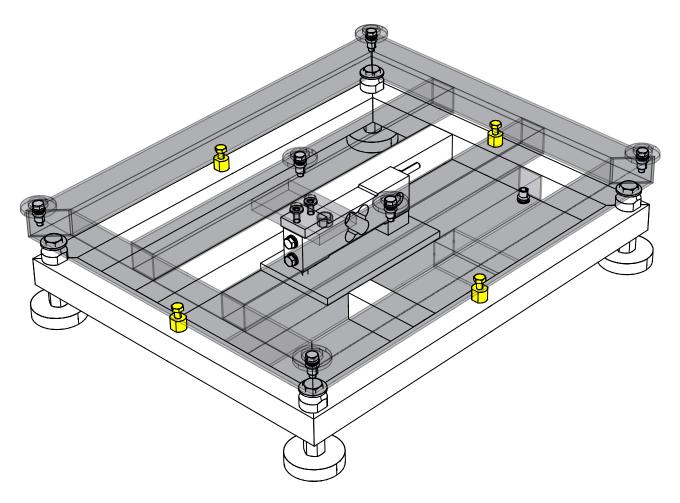


3. Locate the transportation protection bolts.

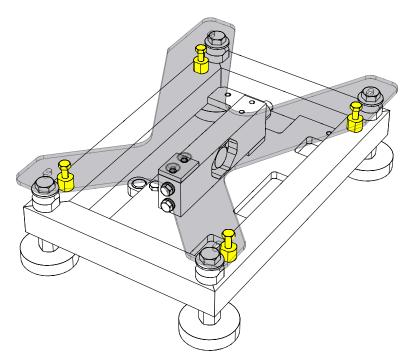


 $NOTE: TSE-HGX \ and \ TTE-HGX \ models \ have \ X-shaped \ underplates, \ while \ TQE-HGX \ and \ TME-HGX \ have \ rectangular \ underplates.$

The example below displays the location of protection bolts for TQE-HGX and TME-HGX platforms.



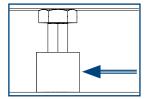
The example below displays the location of transportation protection bolts for TSE-HGX and TTE-HGX platforms.

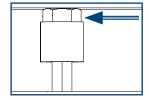


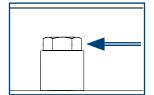




- **4.** Loosen lock nut and position to top of bolt head.
- 5. Twist bolt and lock nut into frame.
- **6.** Repeat for remaining transportation protection bolts.









NOTE: Install cable ties and restore transportation protection bolts to original positions before transport.

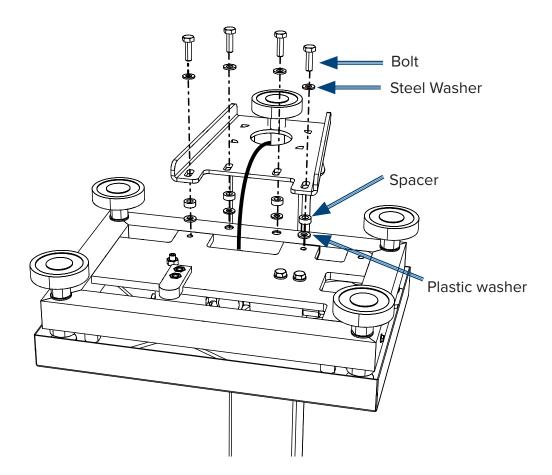
Column Mounting (optional)

1. Attach platform to column with four M6 hex bolts, steel M6 washers, spacers and plastic washers.



Note: The TME-HGX and TSE-HGX platforms provide two mounting positions, this procedure shows examples of both positions. Be aware, the alternate mounting position is only available to TME-HGX and TSE-HGX platforms.

The example below displays the platform in the standard mounting position.

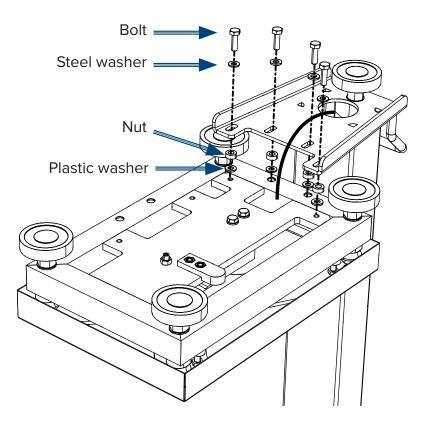




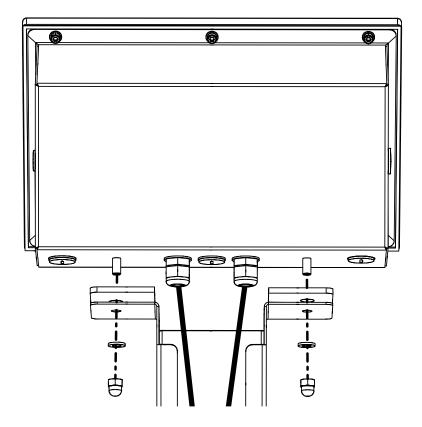




The example below displays the platform in the alternate mounting position.



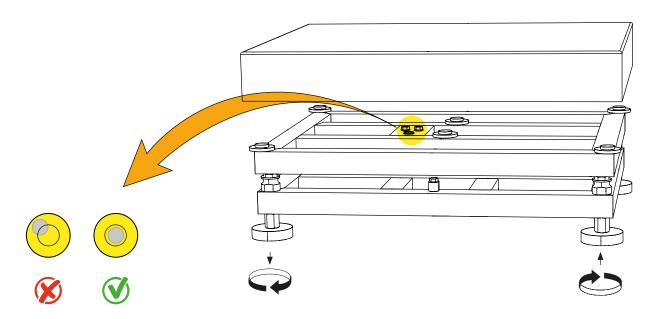
2. Attach the indicator to column with provided washers and nuts.





Feet Adjustment

- **1.** Screw or unscrew the feet to lower or raise the corners of the platform until the bubble centres in the black circle.
- **2.** When the adjustment is complete, position the bushing so that the thread of the foot is not visible.



Connection to the Weight Indicator

COLOR	DESCRIPTION	TERMINAL ON DINI ARGEO INDICATOR	
BLACK	Excitation -	(EXC -)	
BLUE	Excitation +	(EXC +)	
GRAY	Sense -	(SEN / REF -)	
GREEN	Sense +	(SEN / REF +)	
RED	Signal -	(SIG -)	
WHITE	Signal +	(SIG +)	



Cleaning

To mantain the platform in optimal condition, special attention must be paid to the cleanliness of its surfaces.

In the food industry, organic residues accumulating on surfaces can cause rust.

This rust is created by oxidation of the ferrous component of the residue and can affect the surface treatment of the platform causing unsightly marks.

Clean the table at the end of each working day, following the "How to clean" section.

If the table is used in direct contact with saltiness (fish processing or sale) or salt (dairies, milk processing), it must be rinsed with fresh water at the end of each working day. If, despite careful cleaning, small traces of rust appear on the surfaces, they can be easily removed using the product SSCLEANER described in the "Recommended cleaning products" section.

Refer to the stainless steel corrosion tables (annex QSG_SS_CORROSION) to find out which substances can damage the platform the most.





How to clean

In order to keep the product in good condition, it is essential that the following cleaning instructions are followed:

I. Use a pressure washer to remove large residue.



II. If necessary, apply a stainless steel degreasing agent.



III. Remove product residue with running water.



IV. Dry with paper towels or a dry cloth.



It is also recommended

V. Apply a stainless steel protective spray to the load cell.



Recommended cleaning products

Code Dini Argeo "SSCLEANER": Detergent that combines the actions of cleaning, polishing and surface protection.

Removes organic residues, ink stains, rust, encrustations, salt residues, oil and grease deposits. Does not scratch or damage surfaces.

Not corrosive and does not harm the skin (pH 10.3 \pm 0.5). Avoid eye contact.







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