

RP30 series INGREDIENT SCALES



- 30 lb x 0.1 oz capacity
- Choice of two 360-degree rotating platform sizes
- Displays individual ingredient weights and total product weight

RP30 series INGREDIENT SCALES



Rotating stainless steel tray for even distribution of ingredients

The scale that pays for itself

QUICK RETURN ON INVESTMENT

Take a bite out of expenses with DETECTO's RP30 digital ingredient scales. A cake produced in a retail bakery can have up to eight ounces of excess icing applied. The Detecto RP30 series allows you to view the exact amount of icing as it's applied, reducing ingredient inventory costs based on weight. With a busy bakery completing several cakes per hour, product savings adds up fast. The rotating platform further reduces production time, creating big savings and a fast payback on your investment.

- Backlit LCD displays pounds and ounces
- Weight Accumulator memory to store the weights of total ingredients being used
- Built-in rechargeable battery with Auto-Off / Sleep Mode



Detecto's model RP30S with large rectangular stainless steel platter

DETECTO RP30R

Round Stainless Steel Platform
13 in / 330 mm Diameter



DETECTO RP30S

Rectangular Stainless Steel Platform
17 in W x 13 in D / 432 mm W x 330 mm D



*Add ingredients, rotate,
and weigh all at the same time!*

Pizza Kitchens

Detecto's RP30 series scales are great for pizza preparation. The cost cutting advantages of monitoring ingredients become clear when you start considering the numbers. Eliminate excess usage of high-cost ingredients like deli meats, olives, and cheese, and this scale typically pays for itself in 3-6 months.

Sandwich Shops

This scale is a must for any sandwich shop. Monitor the weight of sandwiches as they are being prepared, making it an excellent training tool to teach young apprentices the importance of consistently making a great product without giving away valuable commodities. Equal and consistent proportions every time!

Retail Bakeries

It's not uncommon for frosted cake to carry between 6 and 8 ounces of excess frosting. Frosting costs around 75 cents per pound, so at 25 cakes per day, 6 days per week, 52 weeks per year, that's over \$2,500 a year in wasted overages in ingredients. Detecto's RP30 series helps prevent this with consistent portioning.

Detecto's model **RP30R** with round 13-in/33-cm diameter stainless steel platter



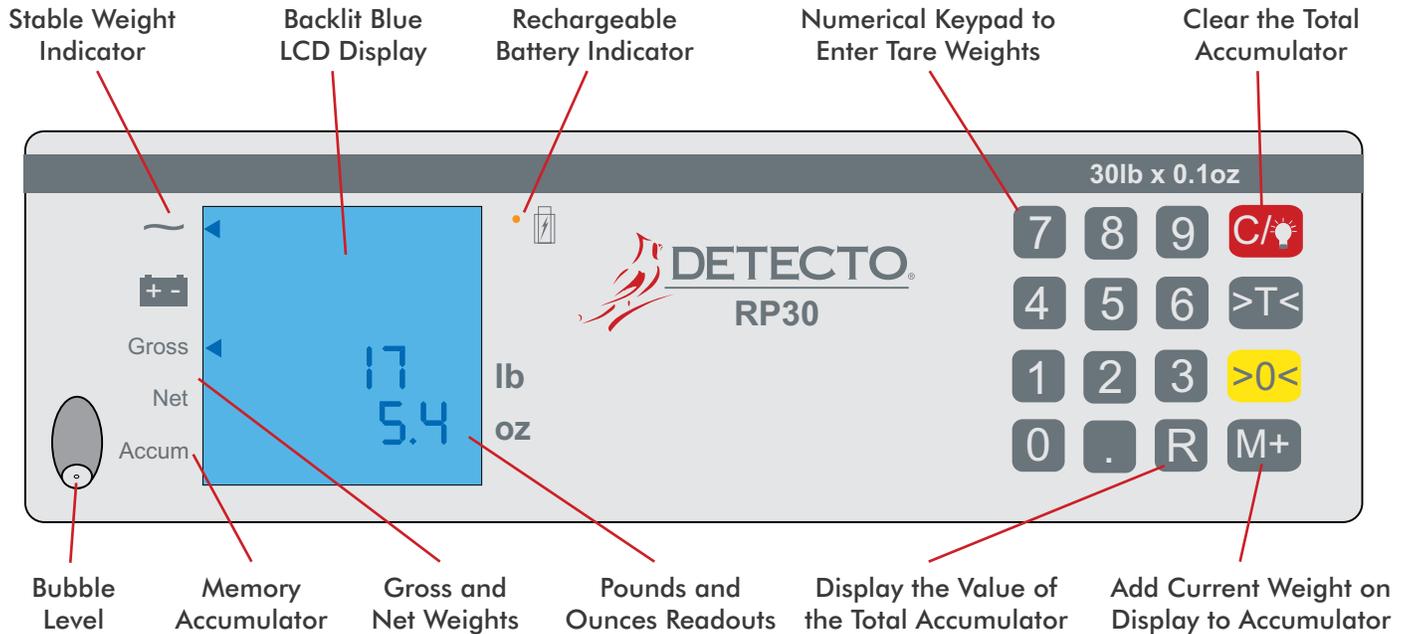
Simply tare the weight of each ingredient's layer after reaching the individual target weights, then remove the finished product from the scale to view the total weight.

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PUSHBUTTON TARE Speeds Weighing Operations

Detecto's RP30 series allows you to view the weight of icing or ingredients while they are being prepared directly on the scale. Pressing the TARE key allows you to view the weight of each individual ingredient as it's added to the product. Once the product is prepared, simply remove it from the scale and view the total weight of all ingredients.



MODEL	RP30S	RP30R
Capacity	30 x 0.1 oz	30 x 0.1 oz
Display	Six digit, seven segment, 0.5 inch / 13 mm high LCD (both lb and oz)	
Power	Built-in rechargeable 6v/4Ah battery and 115 VAC 50/60Hz or 230 VAC 50/60 Hz AC adapter	
Operating Temperature	14° to 104° F / -10° to 40° C	
Scale Dimensions	12.5 in W x 13.5 in D x 4 in H / 318 mm W x 343 mm D x 102 mm H	
Platform Size	Rectangular: 17 in W x 13 in D / 432 mm W x 330 mm D	Round: 13 in / 330 mm Diameter
Platform Construction	Stainless steel	
UPC Code	809161188103	809161188202
Shipping Weight	18 lb / 8 kg	15 lb / 7 kg

Detecto Scale reserves the right to improve, enhance, or modify features and specifications without prior notice.

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