



# Valor™ 3000 Xtreme

Compact Precision Scales



**SUPPORTS HACCP  
COMPLIANCE**

***Rugged, full stainless steel design in a high performance, easy-to-use, portable scale.***

The Valor™ 3000 Xtreme Compact Precision Scale continues the OHAUS tradition of building high quality, durable products that are easy to use and hard to beat. The Valor 3000 Xtreme takes these OHAUS virtues to a new level by offering high precision 20,000d readability, durability, and ease-of-use, encased in a sleek and fully stainless steel compact housing. Washdown versions ensure that the Valor 3000 Xtreme meets the needs of even the most demanding environments.

### ***Standard Features Include:***

- **Extreme Design** – Full stainless steel housing with added chemical resistance and removable stainless steel weighing pan are durable and easy to clean (NEMA 4X/IP65 water resistant models available)
- **Extreme Protection** – Technically advanced overload protection rated at 10x capacity is ideal for tough environments where capacity is frequently exceeded
- **Extreme Performance** – The Valor 3000 Xtreme offers resolutions up to 20,000d and 0.01g, providing precise measurements in demanding environments. User adjustable filtering and stability settings allow the Valor 3000 Xtreme to operate accurately in drafty and unstable conditions
- **Extremely Friendly** – OHAUS' SmarText™ user interface utilizes a bright backlit LCD and simple text prompts to guide users through application use and scale setup, making the Valor 3000 Xtreme very easy to use

# Compact Bench



## VALOR 3000 XTREME

- ✓ Easy to clean Smooth Stainless steel housing with Stainless Steel pan construction
- ✓ Multiple weighing units including: g, Fr.:oz, Dec. oz, Fl oz
- ✓ Easy to see bright backlit LCD.
- ✓ Multiple Weighing modes: Basic weigh, Percent weigh, Fluid ounce weigh
- ✓ Fast stabilization with Auto-tare.
- ✓ Integrated level bubble\* and adjustable feet
- ✓ Food safety approvals: USDA, NSF
- ✓ Standard AC power adapter or 4C cell battery operation (batteries not included)
- ✓ Low Battery Detect, (low bat warning, safe shut down)
- ✓ NTEP, OIML and EC type approved models available\*\*



Item #	V31XH202	V31XH2	V31X3	V31X6	V32XW301	V31XW3	V31XW6
Capacity x Readability	0.20000 x 0.00001kg 200.00 x 0.01g	2.0000 x 0.0001kg 2000.0 x 0.1g	3.000 x 0.001kg 3000 x 1g	6.000 x 0.001kg 6000 x 1g	0.3000 x 0.0001kg 300.0 x 0.1g	3.0000 x 0.0005kg 3000.0 x 0.5g	6.000 x 0.00kg 6000 x 1g
Typical Battery Life	50 hours Minimum		120 hours Minimum		50 hours Minimum		
Pan Size	12 cm dia	14.6 x 15.8 cm					
Ingress Protection	Dry Use				IP-65 / NEMA 4X washdown protection		
Construction	All stainless steel						

NSF Listed/Certified to NSF/ANSI 169-2005 Special Purpose Food Equipment and Devices (formerly NSF C-2); USDA/AMS Accepted to NSF/3-A 14159-1 Hygiene Requirements for the Design of Meat and Poultry Processing Equipment; meets requirements for HACCP conformity.

Item #	V31XH402	V31X501	V31XH4
Capacity x Readability	0.4 x 0.00001kg 400 x 0.01g	0.5 x 0.0001kg 500 x 0.1g	4 x 0.0001kg 4000.0 x 0.1g
Typical Battery Life	50 hours Minimum	120 hours Minimum	50 hours Minimum
Pan Size	12 cm dia	12 cm dia	12.6 x 15.8 cm
Ingress Protection	Dry Use		
Construction	All stainless steel		



## VALOR™ 2000 SCALE

- ✓ NEMA 4 / IP65 Washdown Protection
- ✓ 1:6,000 or 1:7,500 maximum displayed resolution
- ✓ NSF Listed/Certified, USDA-AMS Accepted, supports HACCP systems
- ✓ ABS housing, dishwasher-safe removable stainless steel pan
- ✓ Dual LED displays (front and back of housing)
- ✓ g or kg
- ✓ AC power adapter or 40 hour internal rechargeable battery (included)

Item #	V21PW3	V21PW6	V21PW15
Capacity x Readability	3000g x 0.05g 3kg x 0.0005kg	6000g x 1g 6kg x 0.001kg	15000g x 2g 15kg x 0.002kg
Pan Size	23.3 x 18.4 cm		
Construction	ABS housing and stainless steel pan		

NSF Listed/Certified to NSF/ANSI 169-2005 Special Purpose Food Equipment and Devices (formerly NSF C-2); USDA/AMS Accepted to NSF/3-A 14159-1 Hygiene Requirements for the Design of Meat and Poultry Processing Equipment; meets requirements for HACCP conformity.

