



CHOCOLATE MANUFACTURER

WEIGHING INGREDIENTS FOR DEVELOPING A NEW TYPE OF CHOCOLATE

PRECISION BALANCES | KERN PCB

A new type of chocolate is created in the laboratory. The individual ingredients are carefully weighed using precision scales. This meticulous work is important in order to achieve the reproducibility of the recipe. A process that pays off afterwards in production, creates an excellent product and generates customer loyalty



Model	Weighing capacity	Readability	Weighing surface (d)	Price
PCB 300-2	300 g	0.01 g	105 mm	€ 250.-
<b>Suitable Accessories:</b> <ul style="list-style-type: none"><li>• DAkkS calibration certificate 963-127 - 963-127 - €103.-</li></ul>				



<https://partner.kern-sohn.com/Segment/B010A>

\* DAkkS calibrations are also possible on site  
All prices are net, valid until 12.12.2025 plus shipping cost

Personal consultation from our product specialist:



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Application number: EN - 84 1

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