

# Scale Selection Matrix: Find Your Perfect Bizerba Model

## Interactive Decision Guide for Commercial Food Operations

Use this tool to match your specific operation to the right Bizerba scale model. Answer the 5 questions below, then follow the recommendation path.

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### STEP 1: DAILY TRANSACTION VOLUME

What is your estimated daily weighing/transaction volume?

#### Question 1A: How many customers per day (or weighing events)?

- Under 100 transactions/day → Small specialty shop or boutique operation
- 100-300 transactions/day → Small-to-medium retail deli or bakery
- 300-800 transactions/day → Typical supermarket deli counter
- 800-2,000 transactions/day → Large supermarket or multi-section deli
- 2,000+ transactions/day OR High-volume processing → Central commissary, processing facility, or multi-location chain

Your selection: \_\_\_\_\_

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### STEP 2: AVERAGE ITEM WEIGHT & PRODUCT TYPE

What is the typical weight range of items you weigh?

#### Question 2A: Average item weight

- 0.1-1 lb → Specialty items (premium cheeses, small portions, artisan products)
- 1-3 lbs → Standard deli counter items (sliced meats, cheese portions, prepared foods)
- 3-10 lbs → Bulk items, whole products, or processing-line portions
- 10-30 lbs → Platform/industrial items (primals, bulk containers, receiving)
- 30+ lbs → Industrial/processing line heavy items

Your selection: \_\_\_\_\_

#### Question 2B: Primary product category (select all that apply)

- Sliced Deli Meats (ham, turkey, roast beef)
- Cheese (sliced, shredded, cubed)
- Prepared Foods (salads, marinades, deli platters)
- Bakery Items (bread, pastries, cakes)

- Meat Processing (grinding, portioning, bulk)
- Bulk/Receiving (incoming deliveries, large containers)

Your selection(s): \_\_\_\_\_

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## STEP 3: ENVIRONMENT & SANITATION REQUIREMENTS

Where will the scale be located and how will it be used?

### Question 3A: Location environment

- Retail counter (climate-controlled, dry deli case area)
- Back-of-house prep room (controlled temperature, occasional washdown)
- Processing facility (frequent washdown, high moisture, temperature variability)
- Bulk receiving area (exposed to outdoor conditions, high variability)
- Mobile/multiple locations (needs portability)

Your selection: \_\_\_\_\_

### Question 3B: Water/sanitation exposure

- Minimal (dry environment, label printing only, no water contact)
- Light (occasional splash, semi-regular cleaning)
- Moderate (regular washdown, semi-aqueous environment)
- Heavy (constant washdown, high-pressure water jets, extreme moisture)
- Extreme (processing floor with heavy water, humidity, temperature swings)

Your selection: \_\_\_\_\_

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## STEP 4: POINT-OF-SALE (POS) INTEGRATION

How does the scale need to integrate with your business systems?

### Question 4A: POS integration requirement

- No POS integration (standalone scale, manual entry to register)
- Label printer integration only (scale → printer for label generation)
- POS system integration (scale → register for price auto-calculation)
- Full system integration (scale + POS + inventory + backend database)
- ERP/batch data system (scale logs data for processing/manufacturing)

Your selection: \_\_\_\_\_

### Question 4B: Which POS platform do you use (or plan to use)?

- Square
- Lightspeed
- Toast

- Shopify
- Proprietary/Custom system
- No POS (manual)
- Not yet decided → See compatibility section below

Your selection: \_\_\_\_\_

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## STEP 5: ACCURACY & COMPLIANCE NEEDS

What level of accuracy and certification do you require?

### Question 5A: Scale accuracy class needed

- Standard retail (Class III,  $\pm 0.5\%$  tolerance) - Acceptable for most deli items
- High-volume retail (Class III L,  $\pm 0.2-0.3\%$  tolerance) - Premium/high-value items, busy counter
- Industrial/bulk (Class II or II L, coarser tolerance) - Processing, non-retail sales
- Unsure → Class III L is recommended for all retail food operations (provides margin of safety)

Your selection: \_\_\_\_\_

### Question 5B: Regulatory compliance priority

- NTEP certification required (mandatory for retail sales by weight)
- Highly preferred (to avoid weights & measures issues)
- Good to have (for credibility but not mandatory for internal use)

Your selection: \_\_\_\_\_

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## STEP 6: CAPITAL & BUDGET PARAMETERS

### Question 6A: Equipment budget (optional - helps prioritize within category)

- Under \$2,000 (compact, basic models)
- \$2,000-\$4,000 (mid-range retail PC scales)
- \$4,000-\$8,000 (premium retail + some industrial)
- \$8,000+ (industrial, multi-feature, high-durability)
- Budget is not a constraint (prioritize features over cost)

Your selection: \_\_\_\_\_

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## YOUR SCALE RECOMMENDATION

Based on your answers above, follow the decision path below:

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## **PATH A: SMALL SPECIALTY SHOP (Under 100 transactions/day, 0.1-3 lbs average)**

Recommended Model: BIZERBA CP5 (Compact Precision Scale)

Why this fits:

- ✓ Space-efficient (fits on small counter)
- ✓ Accurate (Class III L, perfect for premium items)
- ✓ Affordable (\$1,200-\$2,000)
- ✓ Manual or USB label printer integration
- ✓ Ideal for artisan cheese, specialty deli shops

Specifications:

- Capacity: 5 lbs (2.2 kg)
- Resolution: 0.01 oz
- IP Rating: IP54 (splash-resistant, not washdown)
- Display: Digital readout, no customer screen
- Connectivity: USB for label printer

Best for:

- Boutique cheese shops
- Artisan bakeries
- High-end deli counters
- Specialty food retailers

Installation ease: Very easy (plug-and-play, USB label printer)

Compliance: NTEP Class III L certified

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## **PATH B: SMALL-TO-MEDIUM RETAIL DELI (100-300 transactions/day, 1-3 lbs, retail counter)**

Recommended Model: BIZERBA K3 FLEX or KH II 800 PRO (Mid-size Retail PC Scale)

Why this fits:

- ✓ Perfect for single-counter operation
- ✓ Customer-facing display (builds confidence)
- ✓ Integrated label printer (thermal or linerless)
- ✓ POS integration (Square, Lightspeed, custom systems)
- ✓ Good balance of features and affordability
- ✓ Hygienic design (Easy-Clean for deli use)

Specifications:

- Capacity: Up to 30 lbs (14 kg)
- Resolution: 0.01 lbs

- Accuracy Class: III L ( $\pm 0.2\%$  tolerance)
- IP Rating: IP54 (splash-resistant)
- Display: 12.1" operator display + 12" customer display
- Integrated Printer: Thermal or linerless label capability
- Connectivity: USB, Ethernet, optional WLAN
- Network capability: Direct POS integration

Best for:

- Supermarket deli counters
- Grocery store meat sections
- Bakery departments
- Prepared food sections

Installation ease: Moderate (needs power outlet, optional network)

Compliance: NTEP Class III L certified, suitable for all US states

Price range: \$2,500-\$4,500

## **PATH C: LARGE SUPERMARKET OR MULTI-SECTION DELI (300-800 transactions/day, multiple scales needed)**

Recommended Model: MULTIPLE BIZERBA KH II 800 PRO or K3 FLEX units

Why this configuration:

- ✓ Deploy 2-3 scales (meats, cheeses, prepared foods)
- ✓ Centralized PLU database (RetailPowerScale software)
- ✓ Synchronized labeling and pricing
- ✓ Shared customer data platform
- ✓ Reduces bottlenecks during peak hours

Configuration Example (for typical supermarket deli):

- Scale 1: Premium meats (sliced ham, roast beef) - KH II 800 Pro with premium-product focus
- Scale 2: Cheeses & prepared (multiple cheese types, deli salads) - KH II 800 Pro or K3 Flex
- Scale 3: Backup/bakery (bread, pastries) - Compact scale or additional KH II 800 Pro

Centralized Management:

- Bizerba RetailPowerScale software (controls all scales)
- Shared ingredient/allergen database
- Unified label templates
- POS integration to single system (Square, Lightspeed, etc.)

Best for:

- Multi-section supermarket delis
- Large-format grocery stores
- Chains with 1-5 locations per store

- Operations with 5+ staff on deli counter

Installation ease: Moderate-to-complex (network infrastructure needed)

Compliance: Each scale NTEP III L certified

Price range: \$7,500-\$15,000 (for 2-3 scales + software)

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## **PATH D: LARGE CHAIN OR MULTI-LOCATION OPERATION (800+ transactions/day, 5+ locations)**

Recommended Model: BIZERBA ENTERPRISE SOLUTION

- Multiple KH II 800 Pro scales per location
- Bizerba RetailPowerScale Enterprise software (cloud-based)
- Centralized label template management
- Real-time inventory & pricing synchronization
- Mobile app for managers to monitor all locations

Plus integration with:

- Enterprise POS (Toast, Lightspeed Enterprise, custom integration)
- Inventory management system
- Accounting/reconciliation

Why this fits:

- ✓ Scalability (add locations without complexity)
- ✓ Consistency (identical labeling/pricing across chain)
- ✓ Compliance tracking (audit trails, label history)
- ✓ Labor efficiency (centralized management)
- ✓ Real-time data visibility

Best for:

- Grocery chains (5-50 locations)
- Regional supermarket groups
- Franchise deli operations
- Multi-store food retailers

Installation ease: Complex (requires IT infrastructure, integration consulting)

Compliance: All scales NTEP certified, enterprise-grade audit trail

Price range: \$20,000-\$80,000+ (depending on number of locations and integration complexity)

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## **PATH E: FOOD PROCESSING / BULK OPERATION (30+ lbs, processing facility, heavy washdown)**

Recommended Model: BIZERBA Q1 800 or Q5 PLATFORM SCALES

Why this fits:

- ✓ Heavy-duty stainless steel (resists corrosion)
- ✓ IP65-IP67 rating (fully washdown-rated)
- ✓ Industrial accuracy (Class II L suitable for bulk)
- ✓ Batch data logging (for HACCP/traceability)
- ✓ Overload protection (handles extreme conditions)
- ✓ Integration with ERP/MES systems

Specifications:

- Capacity: 300+ lbs (varies by model)
- Resolution: 0.1 lbs or coarser
- Accuracy Class: II or II L (suitable for non-retail bulk transactions)
- IP Rating: IP65-IP67 (fully washdown-rated)
- Material: 304 or 316 stainless steel
- Connectivity: RS-232, Ethernet (for batch data logging)
- Optional: Integration with batch record systems

Best for:

- Meat processing plants
- Central commissaries
- Food manufacturing
- Bulk receiving areas
- Portion/batch processing lines

Installation ease: Moderate (requires 3-phase power, may need custom integration)

Compliance: NTEP certified for bulk/processing use

Price range: \$3,000-\$12,000+ (depending on capacity and features)

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## **PATH F: UNCLEAR / NEED MORE HELP**

If your operation doesn't fit neatly into the categories above:

1. Review the question responses above—what was your primary driver?
  - If transaction volume was highest: See PATH C or D
  - If product weight was highest: See PATH E
  - If POS integration was critical: See PATH B
  - If accuracy/compliance was priority: See PATH B (Class III L recommended)
2. Common hybrid scenarios:
  - Scenario: Small shop with high-end POS integration needs  
→ Recommendation: CP5 + external label printer + custom POS integration  
(\$2,500-\$3,500)
  - Scenario: Processing facility + retail counter  
→ Recommendation: Q1 800 (processing) + KH II 800 Pro (retail counter)  
(\$6,000-\$10,000)
  - Scenario: Growing chain planning expansion  
→ Recommendation: Start with PATH C (2-3 scales per location), plan upgrade to PATH D

- in 2 years
- Scenario: Budget-conscious bakery
- Recommendation: K3 FLEX (lower cost than KH II 800 Pro, same Class III L accuracy) (\$1,800-\$2,500)
3. Contact Bizerba directly:
- They can assess your specific needs
  - Discuss integration options
  - Provide site survey for power/network
  - Arrange demo units

QUICK REFERENCE: MODEL COMPARISON TABLE

Feature	CP5	K3 Flex	KH II 800 Pro	Q1 800
Best For	Specialty shops	Small deli	Supermarket	Processing
Capacity	5 lbs	15-30 lbs	30 lbs	300+ lbs
Resolution	0.01 oz	0.01 lbs	0.01 lbs	0.1 lbs
Accuracy Class	III L	III L	III L	II/II L
IP Rating	IP54	IP54	IP54	IP65-IP67
Customer Display	No	Optional	Yes (12")	No
Label Printer	USB only	Optional	Integrated	No
POS Integration	Limited	Good	Excellent	ERP/Batch



Washdown Ready	No	No	No	Yes
Price Range	\$1.2-2K	\$1.8-2.5K	\$2.5-4.5K	\$3-12K
Transaction Vol	<100/day	100-300/day	300-800/day	Processing

## POS COMPATIBILITY QUICK CHECK

### For PATH B, C, or D (Retail PC Scales):

Bizerba scales are compatible with:

- ✓ Square (most models, direct USB or Ethernet integration)
- ✓ Lightspeed (via Hyperspace integration or API)
- ✓ Toast (Ethernet integration)
- ✓ Shopify (with extensions)
- ✓ Custom systems (USB or Ethernet, with driver support)
- ✓ Standalone label printers (USB or Ethernet)

Verify before purchase:

- Contact your POS vendor + Bizerba to confirm your specific combination is supported
- Ask for: integration guide, driver software, test procedures
- Request: 48-hour trial/test before final purchase

## IMPLEMENTATION TIMELINE BY PATH

### PATH A (CP5): 1-2 weeks

- Week 1: Purchase, delivery, setup
- Week 2: Staff training, label templates, go-live

### PATH B (Single KH II 800 Pro): 2-4 weeks

- Week 1-2: Electrical/network preparation
- Week 2-3: Installation, POS integration testing
- Week 4: Staff training, compliance audit, go-live

### PATH C (Multiple scales, large store): 4-8 weeks

- Week 1-2: Site survey, equipment ordering

- Week 2-4: Electrical/network infrastructure
- Week 4-6: Installation (staggered by location)
- Week 6-8: Integration testing, staff training, go-live

## **PATH D (Multi-location enterprise): 8-16 weeks**

- Week 1-4: Planning, consulting, POC (proof of concept)
- Week 4-8: Infrastructure rollout, pilot location
- Week 8-12: Regional rollout
- Week 12-16: Full deployment, training, optimization

## **PATH E (Industrial/Processing): 4-12 weeks**

- Week 1-2: Site assessment, 3-phase power confirmation
  - Week 2-4: Equipment ordering, facility prep
  - Week 4-8: Installation, calibration, HACCP integration
  - Week 8-12: Staff training, compliance validation, go-live
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## **NEXT STEPS AFTER SELECTION**

1. Contact Bizerba or authorized distributor with your PATH recommendation
  2. Request equipment proposal including:
    - Detailed specifications
    - Pricing (equipment + installation + training)
    - Implementation timeline
    - Warranty & support terms
  3. Arrange site survey (if not already done):
    - Electrical requirements assessment
    - Network infrastructure check
    - Space/layout confirmation
  4. Download Compliance Checklist (separate document):
    - Prepare for NTEP validation
    - POS compatibility testing
    - Installation readiness
  5. Review Food Processing Equipment Guide (if considering industrial scales):
    - Total Cost of Ownership (TCO) analysis
    - Vendor selection criteria
    - Implementation roadmap
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## **QUESTIONS? RESOURCES**

For Bizerba-specific info:

- Bizerba US Sales: [contact info from your distributor]
- NTEP Database: [ncwm.net](http://ncwm.net)
- Product datasheets: [bizerba.com](http://bizerba.com)

For regulatory compliance:

- NIST Handbook 44: [nist.gov](http://nist.gov)
- State Weights & Measures: [search "[Your State] weights and measures"]
- FDA Food Labeling: [fda.gov](http://fda.gov)

For POS/integration support:

- Your POS vendor's technical support
- Bizerba integration support: [contact distributor]

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Scale Selection Matrix completed by: \_\_\_\_\_

Date: \_\_\_\_\_

Selected Path: ☐ A ☐ B ☐ C ☐ D ☐ E ☐ F / Hybrid

Recommended Model(s): \_\_\_\_\_

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*Use this matrix as a discussion tool with your equipment vendor. It helps clarify your needs and ensures the recommended solution is the right fit.*