Innovation Knowledge Global Experience Quality Precision Performance

Ishida Europe: understanding and tackling the weighing and packing line challenges you face

- Unique engineering expertise, combined with practical industry knowledge in your sector
- Global applications experience, including snacks, meat, poultry, ready meals, fresh produce, dry and frozen foods, bakery, confectionery and pasta
- R&D resources and commitment to support both continuous improvement and major innovation
- Solutions include consultancy and project management, complete packing lines, multihead weighers, distribution and topping systems, X-Ray inspection systems, snackfood bagmakers, checkweighers, tray sealers, weigh-price-labellers and pick-and-place systems.



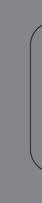
Working with you every step of the way

Our extensive R&D investment is directed at meeting the challenges of the fast-changing food industry around the globe. we use proven project management techniques and

We aim to support our partners fully, from the very start of the buying process, and you will find many equipment brochures, A dedicated pan-European service engineering team helps visual animations and case studies available on our website. When you are ready to make contact, a well-resourced network our installed base. In addition, spares facilities are of Ishida companies, distributors and agents, extending across Europe, the Middle East and Africa, can provide advice delivery in most cases. and organise demonstrations and trials.



helpline • spares • service • training



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Installation is rapid and efficient. For integrated packing lines, nethodologies, tuned to your key objectives and specifications.

to maximise the performance, functionality and reliability of strategically placed throughout the territory, offering 24-hour

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High performance fresh food weighers





www.ishidaeurope.com

Automatic weighing solutions for fresh foods - minimum waste, maximum payback!



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New speed and hygiene in applications that only recently seemed beyond the reach of automation

Ishida has extensive experience in creating systems that use the combination weighing principles to weigh and pack a wide variety of fresh foods with the highest accuracy and consistency.

Combining state-of-the-art weighing technology with unmatched precision and proven reliability, Ishida provides solutions that minimise waste, maximise efficiency, save time, and reduce labour - plus they are simple to operate and easy to clean.

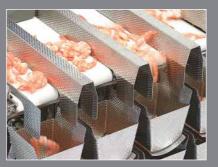
The Ishida fresh food weighers have the versatility to handle a wide variety of products and customer requirements.

All seven models are ideal for difficult to handle, sticky products and short production runs, where fast product changeovers are essential.

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makes manual operation considerably easier.

makes manual operation stress-free.



product handling for maximum ction efficiency

oppers utilise sliding doors. These easily dge product residues so that sticky products he handled comfortably

plastic hoppers are made of resin and the er walls are rippled to prevent product sticking.

e collection belt conveyors are fitted with aper gates. These remove product residues to ure a reliable and precise product discharge.



Accuracy and cons tency minimise product

For most applications a product giveaway of only 0.5g or less than 1% can be achieved with consistent high weighing speeds up to 70 packs per minute.

The high level of consistency ensures that the production output is stabilised.

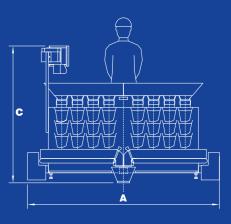


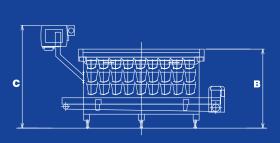
The economic solution

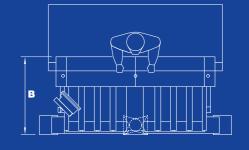
Manual operation typically requires 5 operators to weigh the product on static scales and to fill the pack. The Ishida fresh food weighers require no more than 2 operators thus saving up to 5 operators per shift.

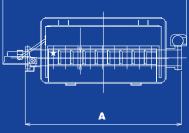
Automatic product feeding is an option that further reduces the number of operators required.

Technical specification











Model	A (max)	B (max)	C (max)	Weighing volume (max) (per single discharge)	Weighing capacity (per single discharge)	Weighing speed (max)*
5-head	1235	900	1510	2.0L	1kg	25wpm
6-head	1395	900	1510	2.5L	1kg	35wpm
8-head	2315	940	1600	3.5L	3kg	40wpm
9-head***	1960	985	1285	3.5L	3kg	30wpm
10-head **	2260	900	1510	2.5L	1kg	40wpm
10-head	2260	900	1510	2.5L	1kg	60wpm
12-head	2580	900	1510	2.5L	1kg	70wpm

Dimensions shown are for guidance only and depend on chosen options *Depends on target weight, product shape, product density and other weighing conditions *Specified with only one set of weigh hoppers

The linear feeders act as a product buffer between the infeed system and the pool hoppers. This

Pool hoppers can be specified with loadcells for easy product detection. This allows a degree of random product feed to the pool hoppers and

The user friendly touch screen Remote Control Unit (RCU) requires minimal operator training. Up to 50 pre-sets can be stored in the RCU memory for quick machine set-up and product changeover



Easy cleaning

A waterproof, hygienic construction allows for thorough cleaning of the main body and contact parts.

The need for minimum hand intervention ensures compliance with the strictest hygiene standards (such as HACCP).

All contact parts can be easily removed, cleaned and replaced without using tools. This minimises downtime.



Maximum payback

Minimum product waste, consistently high productivity and high savings on labour mean that typical payback periods can be reduced to just a few months.