

Innovation  
Commitment Knowledge  
Experience Quality  
Precision Performance



### 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.

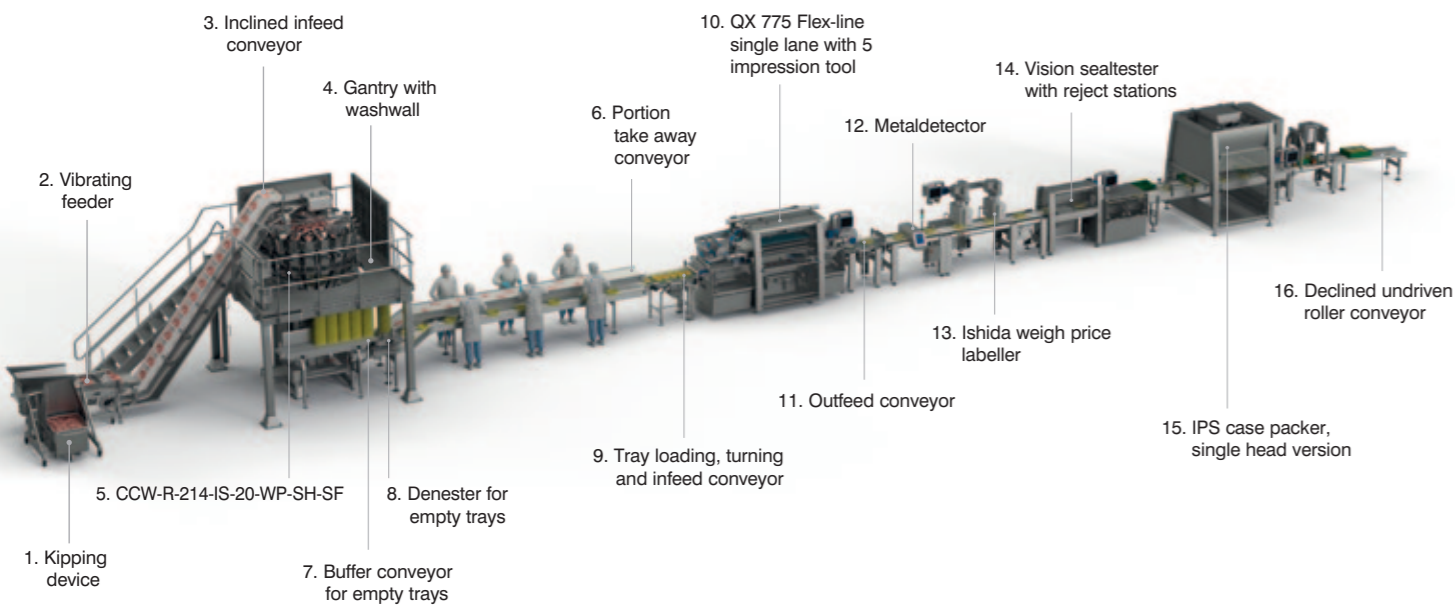
We aim to support our partners fully, from the very start of the buying process, and you will find many equipment brochures, visual animations and case studies available on our website. When you are ready to make contact, a well-resourced network of Ishida companies, distributors and agents, extending across Europe, the Middle East and Africa, can provide advice and organise demonstrations and trials.

Installation is rapid and efficient. For integrated packing lines, we use proven project management techniques and methodologies, tuned to your key objectives and specifications.

A dedicated pan-European service engineering team helps to maximise the performance, functionality and reliability of our installed base. In addition, spares facilities are strategically placed throughout the territory, offering 24-hour delivery in most cases.

#### 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, fish and seafood, fresh produce, frozen foods, bakery, confectionery, pasta and other dry foods
- 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, snackfood bagmakers, checkweighers, traysealers, X-Ray inspection systems, weigh-price-labellers and pick-and-place systems.



helpline • spares • service • training



**Ishida Europe Limited**  
Kettles Wood Drive  
Woodgate Business Park  
Birmingham  
B32 3DB  
United Kingdom  
Tel: +44 (0)121 607 7700  
Fax: +44 (0)121 607 7888  
info@ishidaeurope.com

**Ishida Czech Republic**  
Tel: +420 317 844 059  
Fax: +420 317 844 052  
info@ishidaeurope.cz

**Ishida Romania**  
Tel: +40 (0)21 589 73 52  
Fax: +40 (0)21 310 34 22  
info@ishidaeurope.ro

**Ishida France**  
Tel: +33 (0)1 48 63 83 83  
Fax: +33 (0)1 48 63 24 29  
info@ishidaeurope.fr

**Ishida Russia and CIS**  
Tel: +7 499 272 05 36  
Fax: +7 499 272 05 37  
info@ishidaeurope.ru

**Ishida Germany**  
Tel: +49 (0)791 945 160  
Fax: +49 (0)791 945 1699  
info@ishida.de

**Ishida South Africa**  
Tel: +27 (0)11 976 2010  
Fax: +27 (0)11 976 2012  
info@ishida.co.za

**Ishida Middle East**  
Tel: +971 (0)4 299 1933  
Fax: +971 (0)4 299 1955  
ishida@ishida.ae

**Ishida Switzerland**  
Tel: +41 (0)41 799 7999  
Fax: +41 (0)41 790 3927  
info@ishida.ch

**Ishida Netherlands**  
Tel: +31 (0)499 39 3675  
Fax: +31 (0)499 39 1887  
info@ishida.nl



# Seafood Solutions

## Weighing

We offer two distinct types of multihead weighers which allow the effective handling of both fresh and frozen seafood.

### Fresh Food Weighing

Using the combination weighing principle our range of Fresh Food Weighers has been specifically developed for the accurate portioning of very sticky or marinated seafood.

#### Benefits:

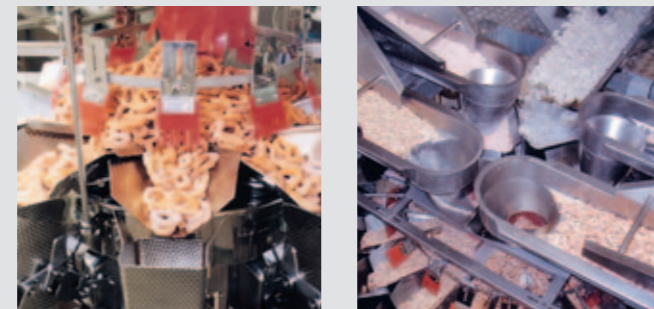
- Minimum product giveaway (typically 2g per pack)
- Consistent pack weights
- High labour cost savings (typically 4 operators per shift)
- Fast product changeovers and user-friendly operation minimise downtime
- World class design and manufacturing guarantee unbeatable reliability and durability
- Meet or exceed stringent hygiene regulations

### Frozen Food Weighing

Our proven range of conventional multihead weighers is ideal for weighing frozen fish and seafood.

#### Benefits:

- Up to 140 weighments per minute
- Unbeatable weighing accuracy
- Gentle product handling and sound deadening materials minimise product damage and noise
- Fast product changeovers and user-friendly operation minimise downtime
- Proven Ishida reliability and durability
- Complies with the latest food safety regulations



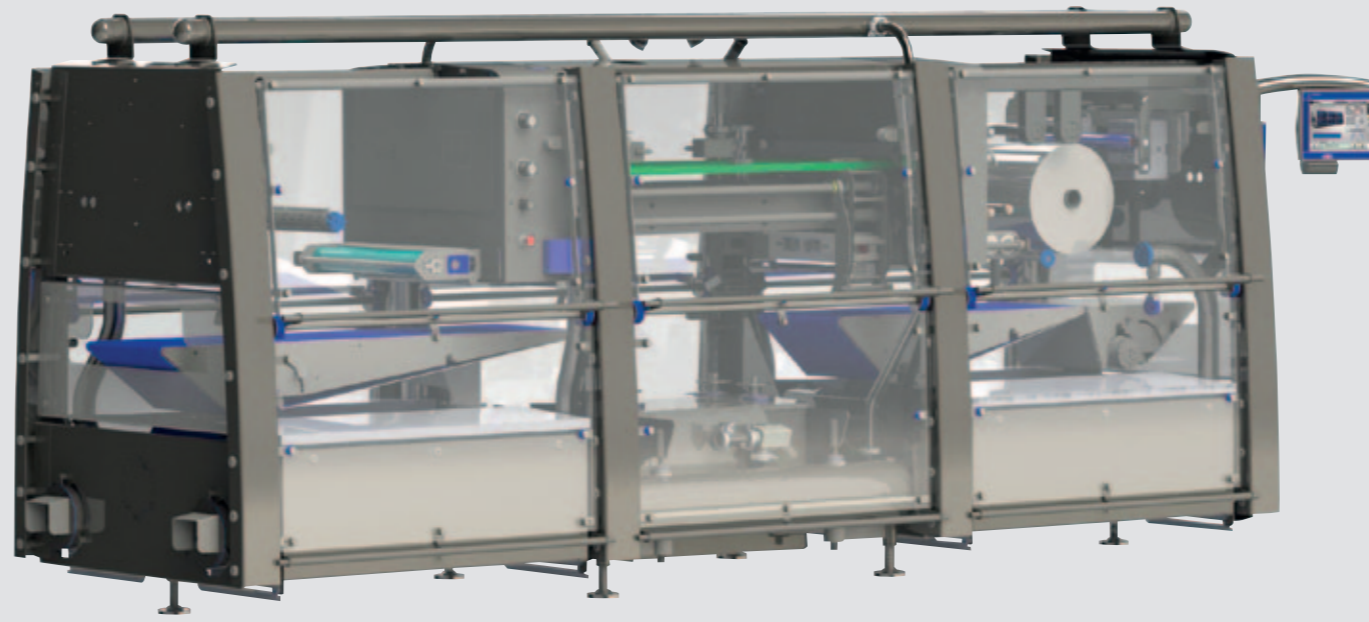
We can provide sophisticated weighers for mix weighing seafood into bags or trays.

## Tray Sealing

Ishida's new QX series of high performance tray sealers combines refined top sealing technology with high flexibility and speed to deliver the ultimate compact tray sealing solution.

#### Benefits:

- Up to 200 packs per minute for twin lane configuration (QX-1100)
- Inside cut technology optimises pack presentation
- Fast tool changeover guarantees minimum downtime
- Gas flushing or vacuum gassing available for Modified Atmosphere Packing
- Fully integrated Quality Control (QX-1100)
- User-friendly windows XP® colour touch screen
- Available with fully integrated Ishida DACS Checkweigher to minimise waste



## Checkweighing

Our DACS-G checkweigher series not only ensure all packs consistently contain the right amount of product; they are also manufactured to meet and exceed the toughest hygiene regulations.

#### Benefits:

- Advanced checkweighers, offering high accuracy and a rapid throughput
- Outstandingly reliable, even in harsh conditions
- Each model offers two different weighing ranges, all at the touch of a button
- The rounded stainless steel main body, with its open frame design, eliminates bacteria traps and makes thorough cleaning simple and fast
- With DACS-G you can choose between two quite different multilingual interfaces, depending on your preferences with regard to hygiene and operator capabilities.



## X-Ray Inspection

With increasing attention being paid to consumer safety, there is strong demand for better ways of checking food products for defects and contamination.

In response, Ishida has drawn on its unparalleled knowledge of food weighing and packing lines to offer its "IX-GA" state-of-the-art Inspection System.

#### Benefits:

- Ideal for detecting steel, aluminium, tin, bones, shells, stones, glass, plastic and hard rubber
- Also detects missing items or damaged products from multiple packs
- Masking function optimises foreign body detection
- 100% X-ray protection using inherent stainless steel or rubber lead curtains
- Optimum detection sensitivity for maximum quality control
- Place of contamination can be pinpointed
- Hygienic design for easy cleaning
- User-friendly Windows XP® operating system
- Winner of an independent X-ray machine evaluation

