

Ishida integrated packing lines: proven results from a single, reliable source



Rely on Ishida experience and knowhow to put together solutions to your major packing opportunities and challenges.

Solutions such as the one shown in this leaflet are initially developed for specific customers. Ishida brings to the table experience from many different installations, along with world-leading design and engineering expertise. Our experts seek to fully understand the customer's wishes, challenges and constraints to come up with a truly integrated solution that often finds efficiencies and economies above and beyond what is expected.

Using a single supplier to execute the task brings obvious benefits in the way the equipment fits and works together, and also reduces the administrative workload of your staff.

In addition to manufacturing all the essential equipment to our own high standards, we offer a project management service which is unique in its food industry knowledge and orientation.

Integrated minced meat packing line



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Minced beef packing where different fat contents and tray sizes need to be accommodated

Line description

Versatile, two-stream packing line that allows non-stop production in a limited space despite relatively frequent changes in meat fat content, pack weight and labelling. The line takes deboned meat through grinding, portioning, tray-packing and sealing, labelling, inspection and placing in cartons or crates.

Customer description

Large Northern European processor producing branded packs for many different retail customers, and with its own brand for the catering trade.

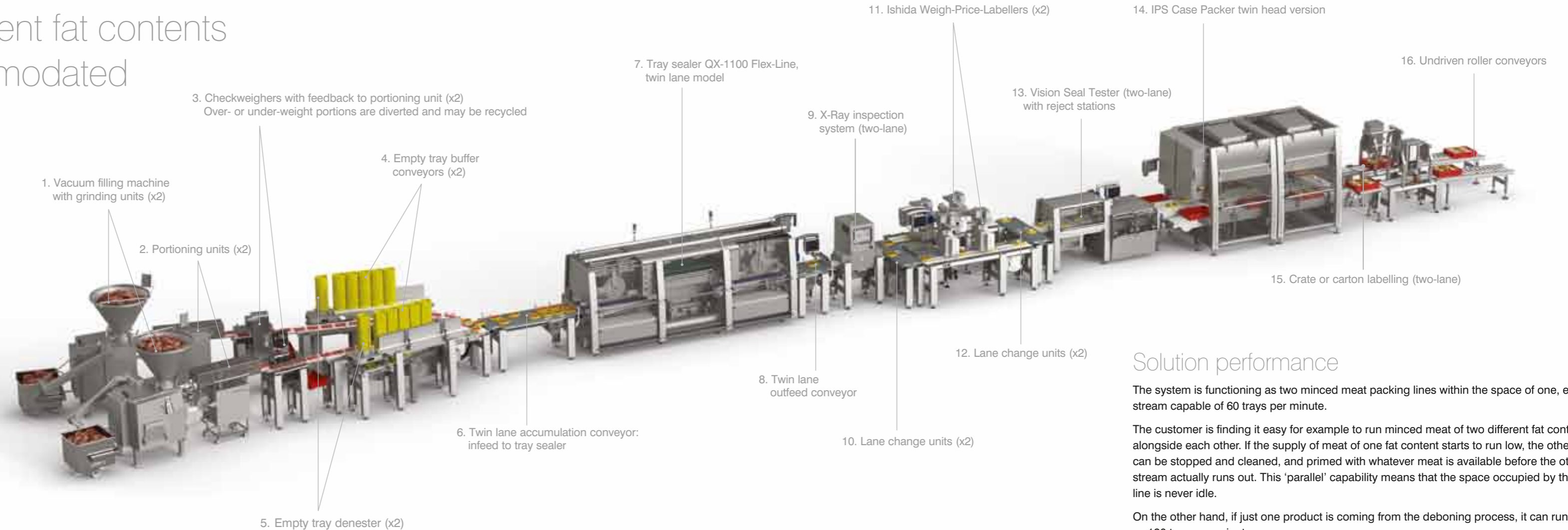
Other operations that can benefit

Any processors with a range of minced meat products and packs seeking, for example, a total throughput of up to 3600kg/hour of one tray or 1800kg/hour each of two different trays.

Main challenges

The main challenge lay in serving a varied customer base with many different requirements.

The original objective was to abolish the situation where the deboning operation ran out of meat of a particular fat content, forcing the packing operation to stop dead for cleaning and product changeover. Management felt that production levels, utilisation of resources (including space) and staff morale would all improve if the mincing/packing operation were capable of continuous operation.



Solution performance

The system is functioning as two minced meat packing lines within the space of one, each stream capable of 60 trays per minute.

The customer is finding it easy for example to run minced meat of two different fat contents alongside each other. If the supply of meat of one fat content starts to run low, the other side can be stopped and cleaned, and primed with whatever meat is available before the other stream actually runs out. This 'parallel' capability means that the space occupied by the new line is never idle.

On the other hand, if just one product is coming from the deboning process, it can run as fast as 120 trays per minute.