

Innovation
Commitment
Experience
Precision

Knowledge
Quality
Performance

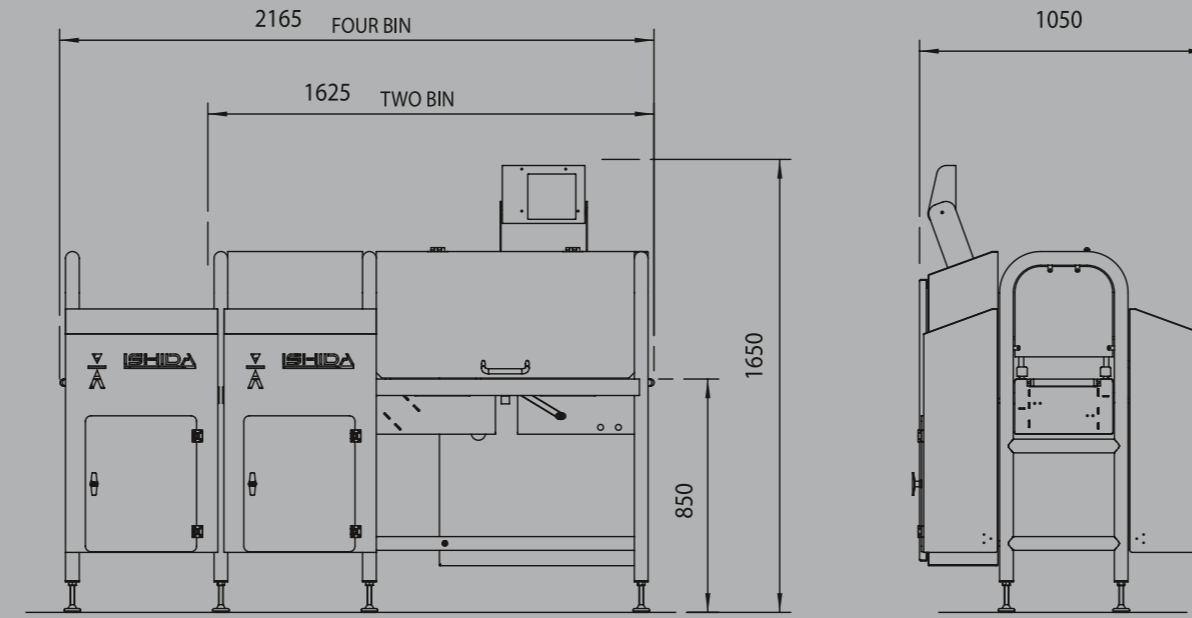


Ishida Europe: understanding and tackling the weighing and packing line challenges you face

- 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, traysealers, weigh-price-labellers and pick-and-place systems.



Technical Specification



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Seal Tester
with optional Vision System

In-line checking of tray and label integrity

New confidence in total tray integrity



Ishida Seal Tester: fast, accurate, in-line detection of tray seal defects

The Ishida Seal Tester is designed specifically to test the integrity of sealed, flow-wrapped or lidded trays. As well as detecting significant leakage, it can pick up any trends that might give early warning of deterioration in the sealing process.

It works by applying controlled pressure to the pack and detecting and evaluating any subsequent 'give'. The Seal tester enables food packers to be completely confident in the packs they supply, yet it is gentle and non-destructive in operation.

Highly accurate, even at high speeds, the Seal Tester is also extremely versatile. It can test packs on a continuous or intermittent basis, and can also be used to establish the maximum 'safe' pressure that can be applied to a given pack.

A choice of two or four reject bins is available. The Seal Tester also makes a perfect platform for an Ishida Vision System, capable of checking most important aspects of pack labelling. Adding the Vision System very cost-effectively converts the Seal Tester into a comprehensive pre-casepacking checking centre for trays.

- Speeds of up to 140ppm
- Highly accurate leak detection, even on large trays
- Simple set-up, operation and changeover
- Works with most tray types and materials, in continuous or intermittent mode
- Options include Ishida Vision System for comprehensive label checking



The speed you need to keep production flowing

Able to handle packs at up to 140ppm, the Ishida Seal Tester also prevents production hold-ups by rejecting any 'time wasters' (such as packs stuck together or of the wrong size) without leak-testing them.



Unerring detection of leaks at high speeds

Leak-testing accuracy depends on the ability of the test plate to make smooth contact with the moving tray and apply the correct pressure for long enough to produce satisfactory readings. To achieve this, Ishida uses its own vibration-free servomotor technology and extensive seal-testing experience. The table shows the results.

Speed	Size of pinhole that will reliably be detected
100bpm	0.5mm
130bpm	0.75mm



Versatile

The Ishida Seal Tester works on trays up to 80mm in height and 350mm x 220mm in area. Packs can be of plastic or aluminium and packed under air, MAP or CAP.

Continuous operation is the norm, but the system can be set to test packs arriving on an intermittent basis, using a longer dwell time for even greater security. The test plate is capable of applying pressure from 500g to 80kg, and can therefore be used to test a pack to its limits.



Designed for food industry conditions

The Ishida Seal Tester, with its sensitive testing equipment and electronics, is protected by a streamlined, water resistant case that allows complete access for cleaning and maintenance.



Simple to use

Operators benefit from an easy-to-read touchscreen, with seven languages available. All parameters for each pack type are stored as presets. No cranking of the pressure plate to suit each different tray height: everything adjusts at the touch of a button.



Ishida Vision System: intelligent policing of all aspects of your labelling

An Ishida Vision System can check that your trays carry the correct labels, properly applied. It can also verify the overprinted information, including numbers, barcodes and 2D codes, while checking its legibility. The Vision System will link with appropriate data across your system to carry out verification, and can send images and results for archiving as evidence.

An extremely cost-effective option, the Ishida Vision System uses the reject system of the Ishida Seal Tester to remove any non-compliant packs from your output, protecting your reputation as well as that of the brands you pack. It contributes to the maintenance of proper traceability and greatly reduces the chances of returns and fines.

- ✓ Label identity, location and orientation
- ✓ Actual price
- ✓ Important product dates
- ✓ Weight of product
- ✓ Price per weight
- ✓ Barcode or 2D code
- ✓ Other codes or information

Some of the label parameters checked by the Ishida Vision System