

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.

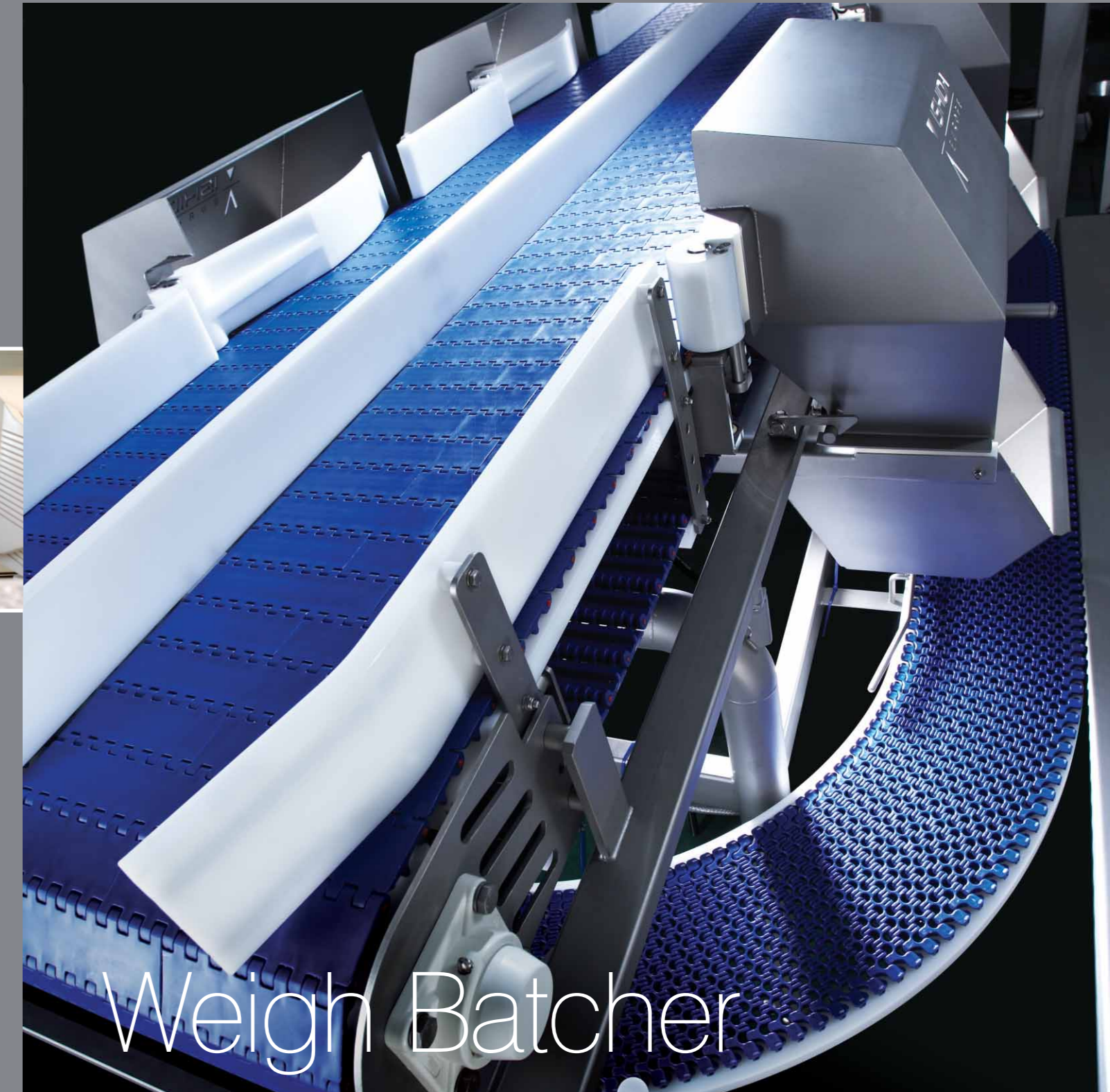
A dedicated pan-European service engineering team helps to maximise the performance, functionality and reliability of our installed base. In addition, spares facilities are strategically placed throughout the territory, offering 24-hour delivery in most cases.

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, 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.



helpline • spares • service • training



Weigh Batcher

Ultimate packing efficiency for products that need styling



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Multihead speed and accuracy plus that human finishing touch...

...delivering better returns in so many ways



Introducing the Ishida Weigh-Batcher

Until now, producing perfectly styled trays of fresh meat and poultry has presented many challenges. These included poor yields (caused by excessive giveaway), low overall packing speeds, cumbersome machinery and a human element often verging on chaos.

The Ishida Weigh-Batcher harnesses the speed and accuracy of multihead weighing in the service of a well-organised, ergonomically sound, compact workspace that enables your staff to maximise their efficiency. A major factor in its development has been the advent of the Ishida Screw Feeder multihead weigher, capable of handling the stickiest products.

Each highly accurate weighment is rapidly conveyed to any one of up to eight workstations. There it falls via a horizontal gate into an intermediate tray, to be transferred by an operator to the final tray. The operator styles the contents and places the tray on the 'out' belt, for sealing, labelling and checking.

Meanwhile another weighment has fallen onto the closed gate, to be released as soon as the operator replaces the intermediate tray. Thus, the operator is never kept waiting between weighments.

The management reports available from the Weigh-Batcher's CPU include packs produced per shift and per operator, ensuring that the leap forward you make in speed and yield by installing the new system will be maintained and continuously improved.

- Improved yields: giveaway cut to 0-2%
- Typical packing speeds of 50ppm
- Optimised use of labour, with no waiting between weighments
- Versatile line, able to pack two target weights simultaneously and to handle non-tray, non-styling applications
- Compact system giving high return on floor space
- Options include special scraper hoppers and direct-to-bag adapter
- Hygienic design for fast, effective cleaning

The coreless, stainless steel screws fit snugly into the specially shaped feeder troughs, providing gentle but strong propulsion for the stickiest of products, including on-the-bone, fresh or frozen poultry and meat. Screws and troughs can be readily removed by hand for cleaning.



Ishida multihead weighing drives a fully automatic product infeed, offering new levels of speed and accuracy



A horizontal gate holds the next weighment which is immediately available for styling

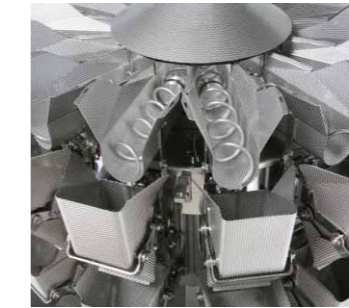
An extra-heavy piece pushes a weighment overweight? The weighment is diverted back to the infeed, avoiding any wastage of time or packaging materials

The system senses which workstations have capacity, and directs the weighment there via diverters



The system readily handles two different pack sizes simultaneously

Downstream equipment can include traysealer, labeller, X-ray inspection system, sealtester, quality centre and pick & place casepacking.



Improved yields through reduced giveaway

With the arrival of the screw feeder weigher, it is at last possible to apply the recognised, reliable accuracy of Ishida multihead weighing to even the stickiest fresh poultry and meat.



Higher packing speeds

The speed and efficiency of the intelligent belt/diverter system that delivers the weighments to the workstations help to keep up the fast tempo set by the multihead weigher. The layout of the workstations and the sensitive interplay between workers and the Weigh-Batcher's signalling system provides another key factor in generating speed and efficiency.

As a result, in packing 800g trays of chicken pieces, for example, an 8-person team can easily deliver at a speed of 50 trays per minute.



Optimised use of labour

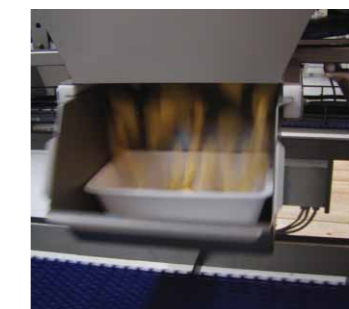
The Ishida Weigh-Batcher represents a 60% reduction in labour by comparison with a manual operation. Ergonomic workstation design takes much of the strain out of the work. The product delivery system, which ensures that each station always has a weighment in reserve, effectively eliminates operator waiting.

The Weigh-Batcher also provides reports that can further assist management in optimising the process, including output and time worked per worker, as well as output per station as a percentage of total output.



A versatile system that adapts to your varying work programme...

The Ishida Weigh-Batcher can pack more than one target weight at the same time. For example it can fill 500g and 800g trays, giving priority to 500g. Now, the weigher has an extra choice: if a weighment is too heavy for a 500g pack, it can be directed to an 800g pack rather than recycled, helping to maximise efficiency.



...And tackles a wide range of tasks

If part of your work is not styling-dependent, the Weigh-Batcher will very likely be able to handle this too, with no need for a separate system. It can discharge directly into case-ready trays or, with the aid of optional adapters, straight into bags.



High return on floor space from a very compact system

With its advanced interweaving of precision automation and human expertise, the Ishida Weigh-Batcher system does more with less staff. The circular layout of the weigher is in itself a famously small-footprint design, while each ergonomic workstation takes up just the space of a modest office desk. Add to this the variety of work that the system can handle (so avoiding the need for additional systems), and its value on grounds of floor space return alone becomes clear.



Weigh-Batcher options

To match the scale of packing operations, the number of workstations can be varied from 1 to 8. Adapters are available to enable the workstations to accept product from the weigher directly into bags, while the screw feeder weigher can be supplied with special hoppers fitted with scrapers to prevent product from clinging to the gates.



Hygienic design for easy cleaning

The open, accessible design of the Weigh-Batcher and its robust IP66 construction reflect its purpose: to serve the stringent hygiene and cleanability demands of the meat and poultry industry.

Weigher body, weigher contact parts, screws, belts, workstation bins, work surfaces: all are either easy to clean in place or can be removed without tools for cleaning or for rapid swapping with pre-cleaned parts.

Applications include:

Meat • Poultry • Fish • Seafood • where styling or other manual work is an essential feature of the presentation