



QX-flex range

A powerful family of advanced tray sealing solutions

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.



helpline • spares • service • training



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Ishida QX-1100 Single Lane

High production throughput, especially suitable for larger tray sizes

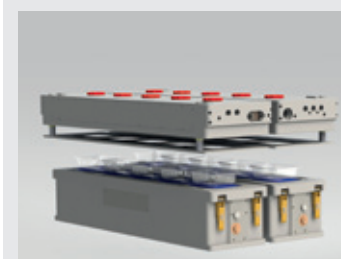
This single-lane version of the QX-1100 Flex can seal large trays (up to 400mm in width), up to seven at a time. At 15 cycles per minute, this means an impressive throughput of up to 100 trays per minute, making it particularly suitable for large production runs.



Ishida QX-1100 Twin Lane

Fastest tray sealing speeds available, delivering maximum capacity

Designed for medium-sized and small trays, this twin-lane version, with its maximum of 14 sealing heads, can achieve speeds of up to 200 trays per minute, the fastest in the industry. The QX-1100 Twin Lane thus allows you to achieve phenomenal returns on floor space.



Ishida QX-1100 SDL (Split Dual Lane)

Extraordinary versatility and speed for complex or varying product ranges

Where you have a high overall throughput but great variety in run-length and more than a few different products to pack, the SDL offers you a unique opportunity to really get the maximum out of your floorspace. Each lane of this unique machine can run completely independently of the other, with different speeds, separate products, trays, films, pack atmospheres and target weights. You thus have two tray sealers, each fast and highly versatile, running within the footprint of a single machine: an immediate space saving of 50%!



Integrated gas mixing, analysing and coding
Integrated systems produce exactly the specified gas mixture, then rigorously monitor it.



Rapid changeovers and washdown
Automatic and quick-release features plus self-draining design ensure rapid cleaning and changeovers.

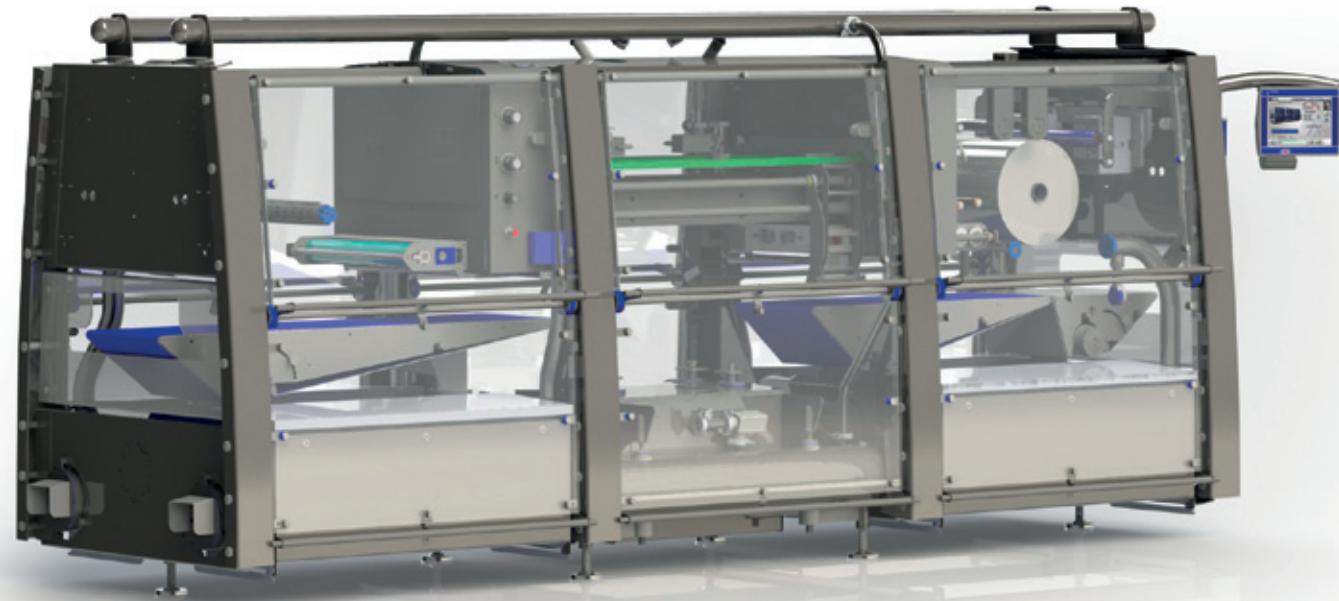


Flexible by design
The QX-1100 can be optimised to suit all product types, trays and film materials.



QX-300 | QX-775 | QX-1100





QX-1100 Flex

Three high-throughput solutions to exactly match your production approach

The Ishida QX-1100 Tray sealer has been recognised as a major step forward in smart tray sealer design, with its use of advanced servo-technology, its intuitive interface and its open, accessible design.

Today, the QX-1100 is available in three different configurations, ensuring a close fit to the types of products you pack, the volume you want to achieve and the frequency of product or tray-type changeovers.

For all three configurations:

- Sealing is a high-speed, high-precision operation delivering top-flight appearance and functionality across all pack types, including skinpack and slicepack
- Selected sealing heads can be excluded (e.g. in the event of a knife or heater issue). Trays are automatically re-routed and production can continue under circumstances that would cause delays with conventional tray sealers
- Operators of all skill levels find the QX-1100 easy to set up and operate
- Thorough cleaning is quick and simple, with quick-release or simple lift-off of parts and rapid self-draining of washdown solutions
- Tool-swapping is largely automated, reducing manual handling during changeover
- Sophisticated inbuilt quality control means fewer RTMs (returns to manufacturer)

QX-flex range

Outstanding tray sealing technologies for the many different demands of today's food industry

Whether you pack a single product or many different products per shift; whether you operate short, medium or long production runs, Ishida offers you a state-of-the-art response to the challenges you face.

Developed in consultation with world-leading retailers, our tray sealing solutions deliver the highest standards of pack appearance, convenience, shelf-life, safety and hygiene. All of them are capable of working with your chosen tray and film to deliver exactly the seal type, pack appearance, atmosphere and functionality you require.

And, designed for precisely the situations that you face everyday, they bring you all the benefits of advanced automation while making the smartest use of your floorspace, materials and budget.

Ishida worldwide tray loading, sealing and subsequent handling experience extends to all the world's markets and includes applications such as meat, poultry, ready meals, salads, fish & seafood and dairy products.

The benefits of single-source supply

In choosing an Ishida tray sealer you can be confident that our long experience of designing, manufacturing and installing all the surrounding and related equipment is at your disposal. Our products and services include multihead weighers, seal testers, checkweighers, X-Ray and vision inspection systems, snack food bagmakers, weigh-batchers and pick-and-place casepacking systems, consultancy and project management.



QX-1100





QX-300 Flex

Superb sealing results for semi-automatic production

When new food products need professional presentation from the start, the QX-300 semi-automatic tray sealer gives you a wide range of tray and seal options, offering serious production speeds of up to eight cycles per minute, with up to six trays per cycle.

It's also the perfect solution when you want to develop and test products without taking up time on your fully-automatic production and packing lines.

- A space-saving, highly mobile unit that can be rapidly switched from one production area to another
- The same wide choice of tray-type, seal-type and atmosphere as our fully-automatic models
- Simple set-up and operation, easy tool-swapping for rapid changeovers
- Robust, hygienic design, offering impressive availability and overall efficiency



QX-775 Flex

Versatile single-lane packing for moderate-to-high throughput

Often seen as the well-established standard in modern sealing, particularly for fresh foods, the QX-775 can handle all types of trays, delivering top quality, seals at impressive speeds. Owing to their versatility and the ease and speed of changeovers, many QX-775s are serving companies that have a wide range of fresh products, each with different pack and atmosphere requirements.

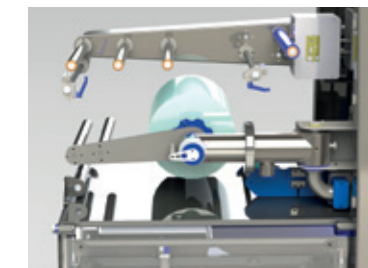
- Up to 15 cycles per minute, sealing up to six trays per cycle (with MAP)
- Excellent results with board, plastic and aluminium trays
- Handles all pack types, including skinpack and slicepack, up to 300mm width
- For MAP (modified atmosphere packaging), features integrated gas mixing, analysing and coding
- Easy set-up and operation, including rapid, motor-assisted tool changeover
- Robust, hygienic design enables rapid, effective cleaning



Hygienic design
Open design allows easy access for rapid cleaning and fast changeovers.



Easy operation and set up
Simple to set up and operate, with up to 100 presets for total line configuration.



Integrated gas mixing, analysing and coding
Integrated gas mixing, analysis, with 'wrong mix' automatic cut-out.