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

**KISHIDA** 

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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.

Solutions | Case Study







# Fresh fish fillets into cases of trays, fully ready for the retail outlet

## Line description

Producing fixed-weight trays of freshly-filleted fish, including accurate weighing, traying, styling, sealing, labelling, inspection and testing followed by case packing.

# Customer description

Large North Sea-based fish processor.

## Other operations that can benefit

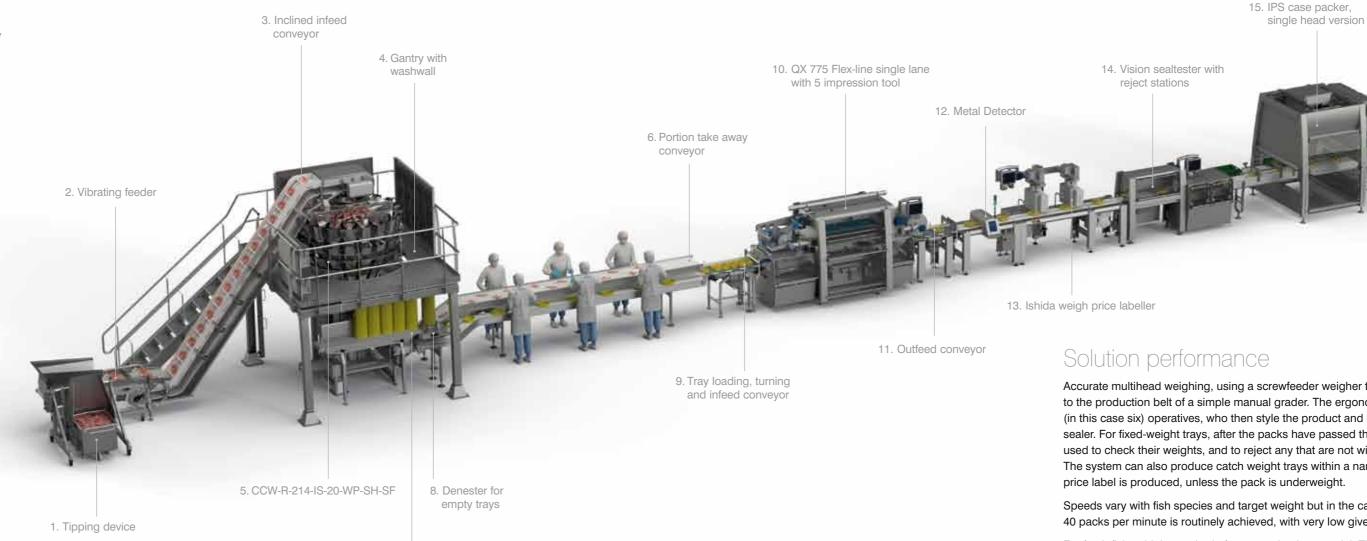
Processors seeking to pack any fresh fish or fish fillets with similar handling characteristics (e.g. Cod, Redfish, Pollack, Herring) as fully retail-ready packs.

Retailers benefit because, thanks to the controlled atmosphere, these stay fresh for longer than traditional displays of fish placed on ice. Additionally, there is no cross contamination and the odour problem is avoided.

#### Main challenges

The main challenge is to reach a useful production speed, yet deliver the sticky and fragile fresh fish for sealing with the product fully intact, correctly oriented in the tray and not overlapping the seal area.

To achieve this, sophisticated automated weighing and handling has to work closely with human operatives, the overall system playing to the strengths of both man and machine.



7. Buffer conveyor for empty trays

Accurate multihead weighing, using a screwfeeder weigher to keep the product moving, delivers weighments to the production belt of a simple manual grader. The ergonomic layout of this allows easy transfer to trays by (in this case six) operatives, who then style the product and place the trays on another belt, bound for the tray sealer. For fixed-weight trays, after the packs have passed through a metal detector, a weigh-price-labeller is used to check their weights, and to reject any that are not within range before a label can be wasted on them. The system can also produce catch weight trays within a narrow range such as 450-500g. Here an individual

16. Declined undriven roller conveyor

Speeds vary with fish species and target weight but in the case of 400g packs of haddock fillets, a rate of 40 packs per minute is routinely achieved, with very low giveaway.

For fresh fish, a high standard of presentation is essential. The quality of pack seals, label placement and appearance benefits from the precision engineering of the system as well as from the rigorous vision inspection.