

Innovation
Commitment
Experience
Precision

Knowledge
Quality
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.

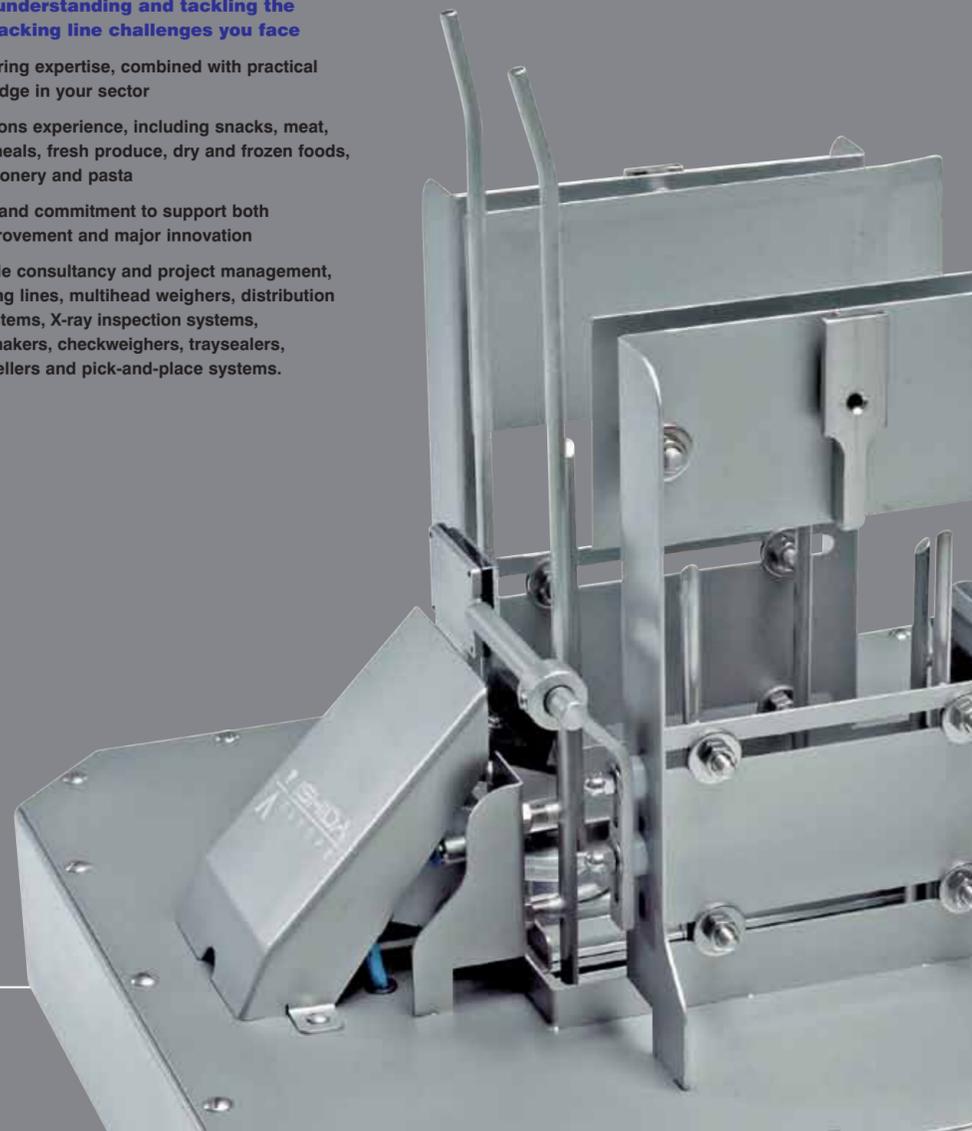
We aim to support our partners fully, from the very start of the buying process, and you will find many equipment brochures, visual animations and case studies available on our website. When you are ready to make contact, a well-resourced network of Ishida companies, distributors and agents, extending 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



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Tray Denester
 Solutions

Fast, reliable deployment of a wide range of tray types

High performance
denesting for the
food industry



Ishida Tray Denester

Rapid, reliable denesting: the foundation for efficient tray filling and packing

The Ishida Tray Denester offers high speed and efficiency, with the reliability and consistency expected of a major contributor to food packing automation worldwide.

Operating at 120 trays per minute, it reduces at a stroke the downtime generated by missing or unseparated trays, and avoids the low speed and high cost of manual denesting.

Using a cassette system, with each lightweight cassette able to handle trays of specified length, width, rim type and inter-tray spacing, the Denester enables you to switch from the commonest tray type to the most customised with a simple, one minute, tool-free changeover.

High efficiency combines with simplicity and low maintenance (the Denester has just six moving parts) to offer rapid payback.

The Ishida Tray Denester offers:

- 120 trays per minute (faster in some cases)
- Compact size and easy integration into your line
- Handling of trays of any shape or material, with inter-tray spacing as low as 0.1mm
- Optional alarms for no tray/missed tray and for 'tray reload needed'



Fast, reliable denesting at 120+ trays per minute



Trays and pots of any shape, size or material



Rapid, tool-free changeovers



Easily integrated into any solution

Ishida Tray Denester Rack

Present rapidly and reliably denested trays precisely where you want them. The Ishida Tray Denesting Rack integrates into any line, responding to signals from upstream or downstream to meet your exact speed and denesting requirements.

- Full external control over de-nesting speed
- Optional alarm for no-tray/low-tray detection
- Supplied to the height range you specify
- Easy to clean



Ishida Automatic Tray Buffer

Keep trays flowing smoothly with less need for manual intervention.

The Ishida Automatic Tray Buffer consistently feeds the Tray Denester from a buffer of full height tray stacks. Total buffer length can be tailored to suit your precise needs.

- Optional alarm for no-tray/low-tray detection
- Low maintenance design with few moving parts
- Easy to clean

Ishida Portion and Pack

This complete subsystem will integrate with your portioning method and your traysealer, to deliver a fast and efficient system that can markedly reduce manual intervention, strengthening the hygiene aspects of your operation.

It is perfect for products such as minced beef or ground lamb, which emerge from the portioning step as cohesive single pieces of consistent shape.

Each Ishida Portion & Pack is supplied ready to handle your precise product and to link with your existing portioning/traysealing arrangements.

- Tray Denester and Automatic Tray Buffer included
- Delivers trayed portions to your traysealer at up to 100 per minute
- Reduces need for manual intervention
- Detection of missing trays or portions, with integrated alarm
- Easy-to-clean, low-maintenance equipment

