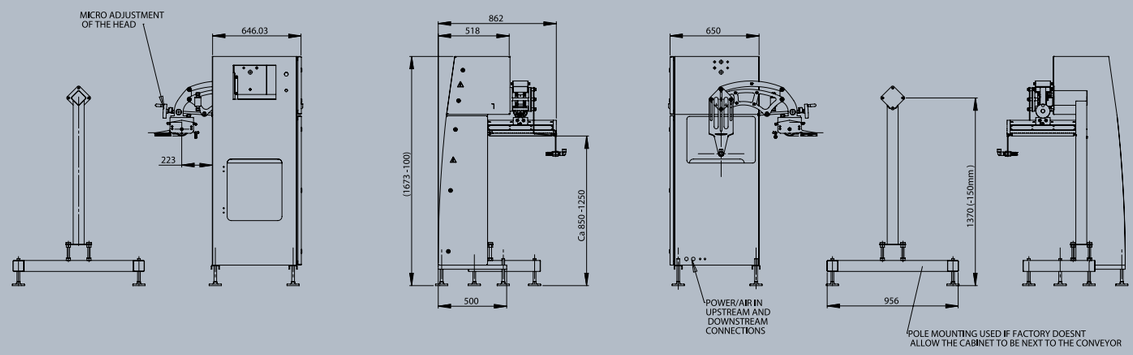
Ishida AirScan

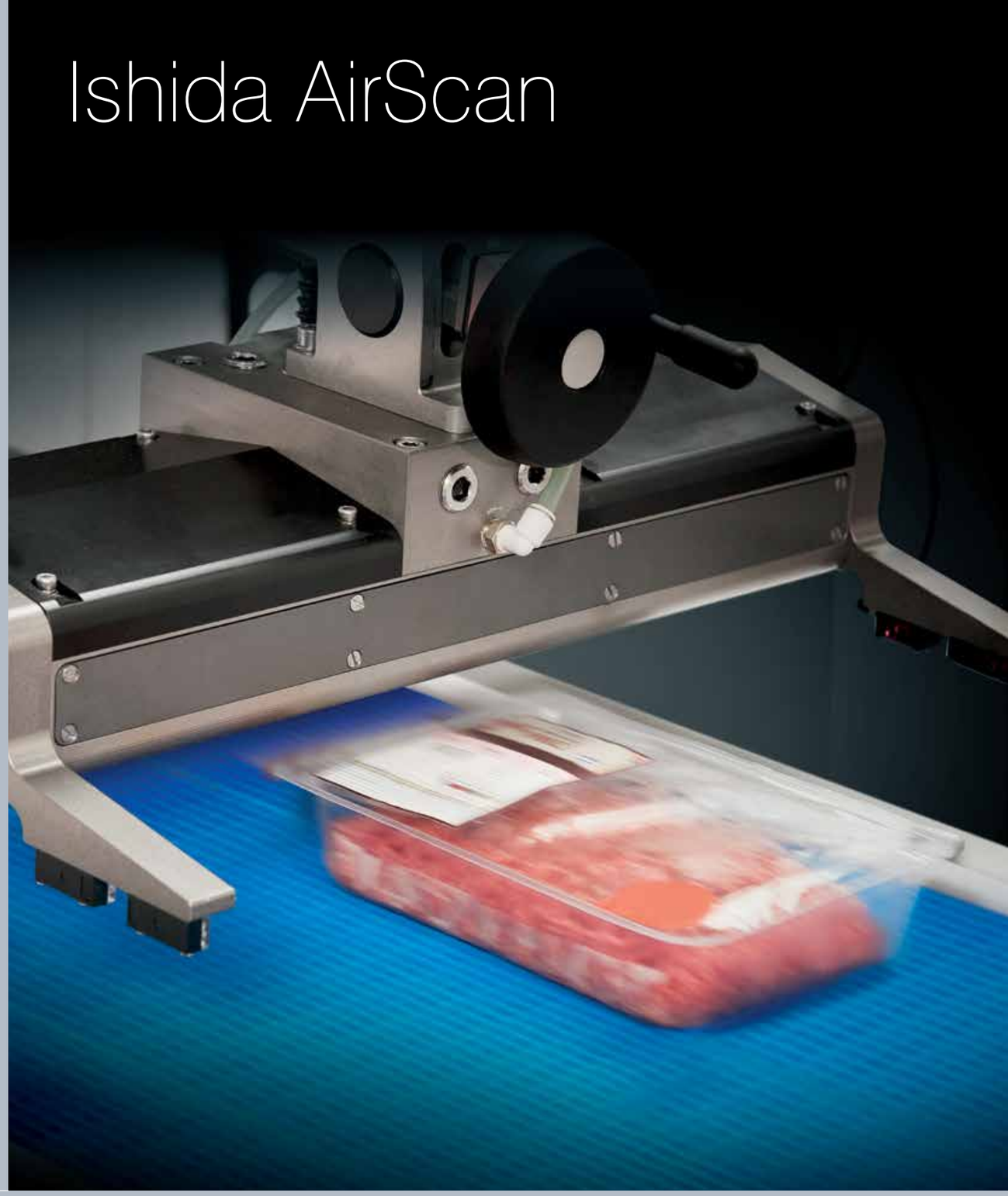
Specifications	Ishida AirScan
Sensitivity	≤0.5mm hole (depending upon pack speed and CO_2 content of MAP)
Minimum CO_2 MAP Level	≥10%
Line Speed	Up to 180ppm
Maximum Pack Dimensions	300 W x 300 L x 150 H
Minimum Pack Dimensions	70 W x 70 L x 10 H
Response Time	20ms
Environmental Conditions	Temp 5 to 45°C Humidity <80% @ 40°C
Power Supply	240V AC 50Hz
Number of Presets	100
Material	Stainless steel construction
Control Panel	12.1" colour LCD touchscreen
IP Rating	IP65

*Unit shown in position over existing conveyor
** If either standard pack weight or pack dimensions exceeds then a heavy duty reject is required
Technical information is based upon information available at the time of Print - 04/2016. Confirmation is provided via Sales enquiry.

The AirScan product is normally provided as a fully integrated unit with the sensing head directly mounted to the machine main cabinet. Alternatively if it is preferred not to mount the main cabinet directly next to the conveyor the sensing head can be positioned over the line by remote sensing head mounting pole. The dimensions of the optional mounting pole are included in the diagram below.

Restrictions exist about the separation distance between the sensing head and the main cabinet located gas detecting laser module.





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Ishida AirScan

The unique Ishida AirScan is an online seal tester that uses laser technology to sense Carbon Dioxide (CO_2) leaking from Modified Atmosphere Packaging (MAP) packs on lines that are running at speeds of up to 180 packs per minute.

When using MAP food manufacturers definition of the correct gas mix and gas product volume ratio is key in providing optimum product shelf life. The Ishida AirScan offers fast, reliable, dynamic, non-destructive inspection of food pack seal integrity ensuring that the designated Modified Atmosphere is constrained within the pack.

This integrity verification provides manufacturers with the confidence that every pack dispatched to retail is of the optimum condition and maximises the opportunity for all packs reaching the ultimate consumer in the best condition.

Designed for use where CO_2 is used as part of a modified atmosphere packaging (MAP) process, the Ishida AirScan can detect leaks of 0.3mm. Possible applications cross a wide spectrum and range of food products from fresh meat and seafood all the way through to ready meals and salads. Typical pack formats include top seal packs, rigid preformed trays, sealed trays and thermoformed tray packs as long as CO_2 is used as one of the MAP gasses

Ishida AirScan main features:

- Automatic detection and rejection of failing packs: Measures changes of CO_2 levels caused by gas “leaking” from the pack, packs which are detected as leaking are automatically rejected from the production line
- 100% pack verification: Designed for 100% pack throughput verification with no pack deformation (during testing minimal pressure is applied to the pack)
- Rapid installation: AirScan is designed to fit over existing production lines enabling fast installation with minimum disruption
- High sensitivity: Pack format and gas mix dependant, the AirScan can identify leaks as small as 0.3mm

System features and benefits

Less customer complaints

Elimination of leaking packs resulting in fewer end customer and retailer complaints. Improved packaging integrity results in fewer product recalls, returns, reduced wastage, improved productivity and revenue.

Reduce product returns

Packaging errors if discovered by the retailer, will lead to products being returned, which can mean significant loss in revenue for the manufacturer. Pre-dispatch verification of the seal integrity of all packs can eliminate this issue.

Increase revenue

Less returns and recalls will make sure that losses are limited and also ensure that supplier integrity and reputation are maintained. A sound reputation can lead to new business and also help retain existing contracts.

Reduce waste

Packaging accounts for a significant proportion of the product, and in the majority of occurrences it has to be scrapped when the integrity is compromised. If a fault in the packaging process can be quickly identified then significant costs can be saved, these costs can be both financial and environmental (reduced packaging waste).

Product and packaging quality assurance

Seal test and vision systems are the best way to ensure quality of product and packaging, resulting in improved manufacturing throughput and product consistency of all products leaving the production environment.

Maintain shelf appearance

One reason for using MAP is to maintain the appearance of the product on the shelf during the product life cycle. If a pack is compromised in any way then the appearance can change dramatically compared to other similar products on the shelf, which can result in the product not being selected by the consumer.

Minimal impact on production

The AirScan can be integrated easily into existing production lines as it is designed to be located over existing conveyor hence causing minimum disruption. Once installed the AirScan will not interfere with the production flow and will not cause a bottleneck in production.

Maintains optimum gas fill

Seal integrity means that optimum gas fill can be maintained in the packaging – ensuring the best quality product for the consumer.