ISHIDA

Fresh Food Weigher

High performance weighers for challenging product applications





Fresh Food Weigher

Fresh Food Weigher

Automatic and semi-automatic solutions for fresh sticky foods. Minimum waste, maximum payback!

Ishida has extensive experience in creating systems that use combination weighing principles to weigh and pack a wide variety of fresh foods with the highest accuracy and consistency.

Combining state-of-the-art weighing technology with unmatched precision and proven reliability, Ishida provides solutions that minimise waste, maximise efficiency, save time, and reduce labour - plus they are simple to operate and easy to clean.

The Ishida fresh food weighers have the versatility to handle a wide variety of products and customer requirements and are ideal for the most difficult to handle, sticky products and short production runs, where fast product changeovers are essential.


Liver


Ravioli


Marinated meat


Lardons


Fresh cut fruit


Meat cubes


Blue cheese cubes


Prawns


Curd cheese

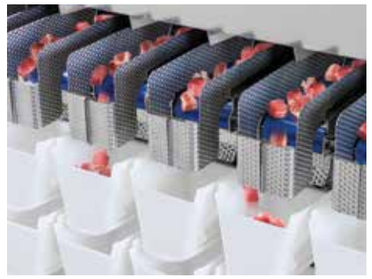

Shrimps


Seaweed


Mussels



Features and benefits



Easy product handling



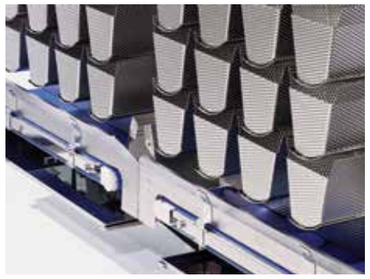
Maximum payback



Easy cleaning



Simple operation



High accuracy and minimised product giveaway



Increased productivity with Industry 4.0

Easy product handling for maximum production efficiency

- Scraper hopper doors easily dislodge product residues, making this an ideal solution for sticky product applications.
- All plastic hoppers are made of resin and the inner walls are ribbed to prevent product sticking.
- Scraper gates fitted on the collection belt conveyors remove product residue and ensure a reliable and precise product discharge.

High accuracy and minimum product giveaway

- Ishida fresh food weighers can achieve consistent high weighing speeds of up to 70 weighs per minute.
- Production output is stabilised thanks to the high level of consistency achieving product giveaway of less than 1%.

Increased productivity with Industry 4.0

- Sentinel™ Reporting Pack included free of charge for life.
- Provides instant visibility of live machine performance from anywhere in the world.
- Optional access to remote technical support, rapid response diagnosis and pro-active performance monitoring.

The economic solution with fast payback

- Ishida fresh food weighers require no more than 1 or 2 operators, saving on the number of operators required in manual operation.
- Optional automatic product feeding can further reduce the number of operators required.
- High savings on labour can reduce typical payback periods to just a few months.

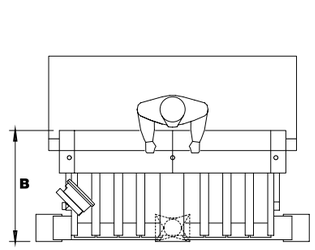
Quick and simple operation

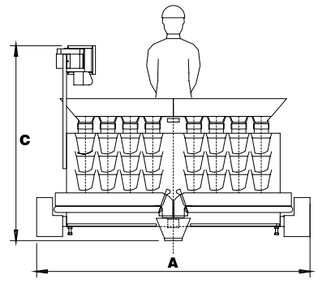
- The user friendly touch screen RCU (Remote Control Unit) requires minimal operator training.
- Up to 200 presets can be stored in the RCU memory for quick machine set-up and product changeover.

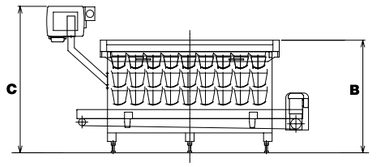
Hygenic, easy cleaning

- The waterproof, hygienic design allows for thorough cleaning of the main body and contact parts.
- Downtime is minimised as all contact parts can be easily removed, cleaned and replaced without using tools.
- Minimum hand intervention ensures compliance with the strictest hygiene standards, such as HACCP.

Technical specification







Model		CCW-R2-106WB-1S-15-WP-BE/VF	CCW-R2-108WB-1S-20-WP-BE	CCW-R2-112WB-1S/2S-15-WP-BE/VF CCW-R2-112WB-1D/2D-15-WP-BE/VF
Dimension A (mm)		1395	2315	2580
Dimension B (mm)		900	940	900
Dimension C (mm)		1510	1600	1510
Performance				
Number of hoppers		6 heads	8 heads	12 heads
Max. weighing speed*		35 WPM	40 WPM	70 WPM
Max. weighing volume (per single discharge)		2.5 litres	3.5 litres	2.5 litres
Max. piece length		70mm	180mm	70mm
Weighing capacity setting (per head)		400g / 800g	1050g / 2100g	400g / 800g
Minimum graduation		0.1g / 0.2g	2.0g / 4.0g	0.1g / 0.2g
Machine target weight range		20-500g / 20-1000g	50-1500g / 50-3000g	20-500g / 20-1000g
Specification				
Touch screen display (RCU)		12.1” Colour LCD Display		
Number of presets		200		
Weigh cell		Ishida double-beam loadcell 200g/head		
Materials		Product surfaces are made of stainless steel or other sanitary materials		
IP test rating		IP-65 Rating		
Power	Wattage	0.64kW	1.0kW	1.4kW
	Voltage	200-240V 50/60Hz 1-phase	200-240V 50/60Hz 1-phase	200-240V 50/60Hz 1-phase
Air**		80 litres/min (ANR) 0.5Mpa	120 litres/min (ANR) 0.5Mpa	150 litres/min (ANR) 0.5Mpa
Net weight***		Approx. 300kg	Approx. 500kg	Approx. 500kg
Standard compliance		Ce/RoHS		

Design and specifications are subject to change without notice (please confirm dimensions at point of order).
* Depends on product shape, product density, target weight, feeding conditions, etc.
** Compressed air supply is required only for WP machines. Note: Air hose compressor must be provided by user.
*** The machine weight varies depending on the options selected.

Ishida Europe pursues a policy of continual improvement due to technical development. We therefore reserve the right to deviate from information, descriptions, and specifications in this publication without notice. Ishida Europe shall not be liable for errors contained herein or for incidental or consequential damages in connection with the furnishing, performance or use of this material.

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

ISHIDA BULGARIA - AGENT

tel: +359 88 888 310
web: www.tact-bg.com
mail: office@tact-bg.com