

Weigher Overcomes Cold For Quick ROI

Operating in a harsh food packing environment, an Ishida CCW-RVE-214/70 multihead weigher achieves excellent accuracy and reliability on frozen chicken pieces.



Ishida CCW-RVE Series Weigher
Frozen Chicken

“This is the first Ishida installed at the factory and its overall construction is notably superior to other weighers we have operated,” confirms one of the project leaders... (W)e have not had to replace any spare parts. Coupled with the significant reduction in giveaway, the machine is well on its way to paying back the initial investment.”

The RVE-214/70's hygienic design requires minimal downtime for cleaning, and different pack requirements are pre-programmed into its memory for easy one-button changeovers. Another innovative feature is the incorporation of two remote control units (RCUs) for the weigher. This enables operators to make minor adjustments remotely, away from the high noise levels around the weigher, while set-up can be carried out using the platform-mounted RCU. A camera vision system is also in place above the weigher's dispersion table to enable operators to monitor remotely the weighing process.

A leading poultry processor uses the Ishida CCW-RVE-214/70 weigher to handle a variety of frozen chicken pieces packed into bags of assorted sizes. Packing leg quarters, each of which weighs up to 13.2oz., into a 2.2lb bag (as well as other sizes up to 7.7lb) presents a significant challenge.

The RVE-214/70's large hoppers and wide discharge chute help to avoid blockages of large pieces and ensures fast product throughput. However, due to the varying sizes and weights of the pieces, even with pinpoint accuracy, the Ishida weigher is unable always to find the right combination of chicken quarters to meet the required target weight. In these circumstances, a unique reject system automatically transfers the pieces to a recirculating conveyor which brings them back to the top of the weigher.

The weigher can operate consistently at the required speeds, and in tandem with the bagmaker, achieves around 35 – 40 chicken quarters packs per minute, depending on bag size, while smaller and easier to handle pieces, such as 2lb packs of chicken fillets, can be packed at around 50 bpm.

Another major advantage of the Ishida weigher is its stepper motor operation, which enables it to function extremely reliably at very low temperatures. Equally important, its robust construction can handle the very tough characteristics of frozen chicken pieces, particularly those with bones, to deliver reliable and consistent operation, while its waterproof finish withstands the pressures of a thorough machine wash down.



HEAT AND CONTROL

ISHIDA