

"YES WE CAN!" - ISHIDA WEIGHER MEETS THE CHALLENGE OF HUNDREDS OF DIFFERENT PRODUCTS

Case Study **Deldiche**

Facts and figures

- The M-112 can mix two different products into the same pack, with software ensuring that the overall target weight is always met with high accuracy and consistency.
- Savings in giveaway, time and improvements in accuracy have been an enormous benefit to
- The weigher is meeting its target of packing products at speeds of at least 30 packs per minute, with much higher throughput achieved for many items which are easier to handle, for example olives and peppers.

A 12-head Fresh Food Weigher from Ishida Europe enabled leading Belgian delicatessen producer, family-run Deldiche, to handle a huge range of different products on a single machine, delivering greatly improved speed and efficiencies to the packing operation.

Challenge

Offering food from all over the globe, Deldiche's extensive offering of fresh products to its large customer base, including delicatessens and retailers was unable to keep large amounts in stock but responded quickly to daily orders from its customers. This lead to short product runs as well as the need for speed and precision whilst each product line's speed and accuracy fluctuated due to its primarily manual production.

While automating the packing process seemed an obvious solution, the many different products and their different handling characteristics was a particular challenge due to the differing nature of each product.

Solution

Ishida's CCW-M-112 with 12-belt feeders and 12 sets of hoppers allow Deldiche to fill two packs simultaneously to double packing speeds, as well as mix two different products into the same pack, with software ensuring that the overall target weight is always met with high accuracy and consistency. This is particularly important for the control of more expensive items.







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While the variety of products handled on the weigher – including mixed olives, mixed peppers, African Salad (a mix of chickpeas, pumpkin, carrots and fresh herbs) and Tzay – is vast, one thing that the majority have in common is their sticky nature, either because of their own characteristics or due to being covered in different oils or dressings, while some can also be fragile and require gentle handling. The Ishida Fresh Food Weigher is able to handle these issues, thanks to the belt feeders which, unlike radial feeders, do not rely on vibration to move the product. Its' easy clean design aids in the process by allowing fast product change-overs, as well as the M-112 having the ability to pack any product from 150g to 10kg buckets, dependant on requirements with incredible accuracy.

The weigher forms the central part of a complete new line designed by BRN, which also comprises the weigher gantry, elevators and conveyors. BRN provided full training for operators to familiarise themselves with the M-112 in order to be able to maximise its many benefits.

Contact

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Kettles Wood Drive Woodgate Business Park Birmingham B32 3D United Kinadom "Before, we would say to a customer request 'maybe we can', now we are able to say with confidence 'yes, we can!"

As Koen Ryssaert, Deldiche's production manager, explained, "With the Ishida weigher, BRN was able to meet this requirement and for us it has made a major difference to our operation".

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