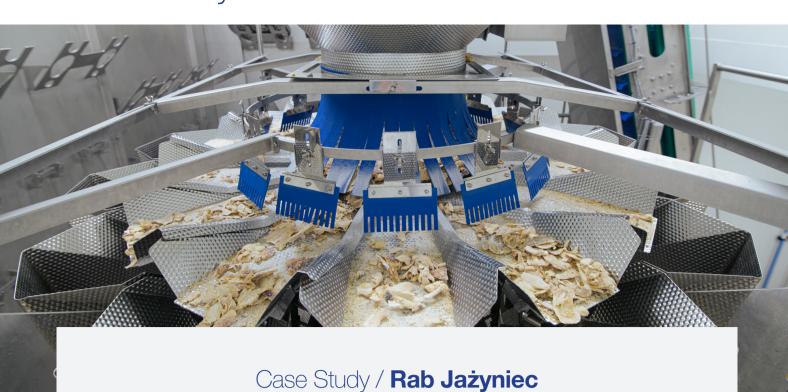


Ishida Weighing Solutions Support Rab Jażyniec's New Kebab Products



Rab Jażyniec, a leading Polish poultry manufacturer, has invested in a new packaging line for frozen kebabs with an Ishida multihead weigher and checkweigher at its heart.

Facts and figures



A CCW-RV five-litre multihead weigher and DACS-GN-SE-050 checkweigher with integrated metal detector has been installed as part of a new production line dedicated to ready-to-eat frozen chicken kebab products



The weigher and checkweigher are handling multiple pack formats ranging from 250g to 3kg



The packing line produces 120,000 chicken kebabs per day at a speed of 42 bags per minute



Rab Jażyniec plans to double its production output to 240 tonnes of kebab meat per day





Rab Jażyniec processes an impressive 120 tonnes of high-quality poultry meat per day for customers across the EU, focusing on fresh and frozen chicken legs, wings and breast fillets. The company operates from a new facility opened in 2020, equipped with modern machinery and state-of-the-art production lines. Although Rab Jażyniec's initial expansion plans were delayed by the pandemic and the conflict in the Ukraine, the company utilised this period to innovate and develop 'Kebs chicken kebab', a frozen, ready-to-eat product now available in many supermarkets.

In order to meet rising demand from retailers for "Kebs", a dedicated weighing and packing line was installed

the company now producing around 12,000 packs of Kebs per day. Despite the Kebs being frozen during weighing and packing, the product was still quite brittle, which required the line to be specified with gentle handling properties.

The Ishida CCW-RV-214W-1S-50-WP is a 14-head waterproof multihead weigher with five-litre hoppers

by Ishida's Polish distributor, Fenix, allowing Rab Jażyniec to significantly boost its production capacity, with

weighing process. Its versatility ensures fast product changeovers to accommodate Rab Jażyniec's wide array of pack formats and target weights, ranging from 250g to 3kg.

The weight of each filled bag is verified using an Ishida DACS-GN-SE-050-35-WP-M-S checkweigher with integrated CEIA metal detector. Ishida's entry-level DACS range features 300 programmable presets, for

process 120 tonnes of chicken per day, guaranteeing accurate and consistent weighing and

capable of handling a large variety of pack weights while helping to maintain product integrity during the

reliable operation.

"When we were looking for equipment for our new packaging line, reliability and quality were our main priorities," said Bogusław Jóźwikowski, Co-owner of Rab Jażyniec. "Our industry peers told me that Ishida's machines would meet these criteria, and they absolutely have. Both the multihead weigher and checkweigher have been 100% reliable, operating for well over a year without issues while providing

ease of use, and meets supermarket compliance. Both multihead and checkweigher enable Rab Jażyniec to

The Ishida multihead weigher is specified with a IP69K waterproof rating that is particularly suitable for factories that need to carry out heavy-duty cleaning regimes.

Both multihead weigher and checkweigher are vital to Rab Jażyniec's plans to double processing capacity to

Rab Jażyniec employees meticulously clean both machines in a streamlined 30-minute daily routine.

240 tonnes per day. This includes plans to install additional kebab ovens.

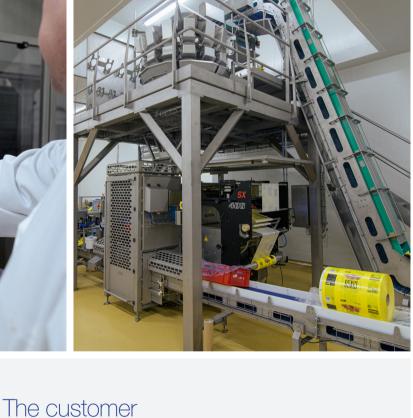
"We are currently packing 42 bags per minute but the Ishida equipment has additional capacity that we would like to take advantage of," concluded Bogusław Jóźwikowski. "We have no doubt that Ishida's

technology will rise to the challenge and deliver high levels of efficiency even as we increase production.

I've been very impressed so far with Ishida and long may that continue."



excellent pack weight consistency and -control."



Founded in 1998, Rab Jażyniec supplies poultry products across the EU. Its workforce of around 80 employees processes 120 tonnes of chicken per day. Rab Jażyniec currently manufactures fillets, wings and boneless chicken

meat, fresh or frozen. The company's plant, located in the village of Jażyniec, Poland, has a production capacity of 100,000 birds per day and supplies to a wide array of customers including Poland's supermarket chain Biedronka.



The overview



120 tonnes of highquality poultry meat per day for customers across the EU

Rab Jażyniec processes



line was designed and installed

The weight of each filled bag is verified using an

Ishida checkweigher with

integrated CEIA metal

In order to meet rising

demand, a dedicated

weighing and packing



chicken kebabs per day at a speed of 42 bags per minute

checkweigher features

presets for ease of use

The packing line

produces 120,000



five litre hoppers capable of handling a large variety of pack weights

Both multihead weigher

and checkweigher enable

accurate and consistent

The CCW-RV-214 is

a 14-head waterproof

multihead weigher with



The Ishida machines are

changeovers help Rab

Jazyniec cope with its

many pack formats

Fast product



Rab Jażyniec employees meticulously clean

both machines in a

detector



The weigher is specified

300 programmable

The Ishida



operation

Both machines are vital

weighing and reliable



100% reliable, operating without issues while providing excellent pack weight consistency and -control



streamlined 30-minute daily routine



with a IP69K waterproof rating which is particularly suitable for factories that need to carry out heavyduty cleaning regimes



capacity to 240 tonnes per day

to Rab Jażvniec's plans

to double its processing

Make an enquiry