

# Ishida puts increased speed and efficiency on the menu

## Case Study / Menù s.r.l.

Two Ishida Fresh Food Weighers (FFW) are delivering significant improvements in terms of increased speed and efficiency and a sizeable reduction in labour requirements, in the weighing and packing of a range of high-quality vegetable and seafood products from Menù s.r.l., a leading Italian producer of food specialities for the catering industry.

## Facts & Figures



Two Ishida Fresh Food Weighers (FFW) weigh fresh food into cans and doypacks as part of a fully integrated feeding, weighing and filling solution delivered by Ishida's Italian distributor Itech



The two FFW, one 12-head and one 6-head model, are ideal to handle Menù's sticky and delicate products, delivering significantly higher speeds and efficiencies whilst cutting down on manual labour



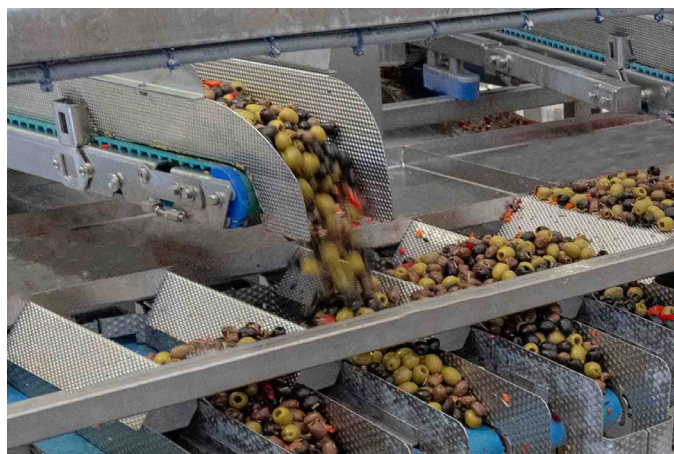
Both FFW are specified with automatic product feed to the belt feeders to further reduce labour cost



Both weighers have reduced the number of operators from 7-8 to only two 2 people per line to supervise the weighing and packing process



The 12 head FFW can weigh both single products simultaneously into two cans or fill two separate products into one single can



The first FFW to be installed at the Menù factory in Medolla – the 12 head CCW-R2-112WB – was initially selected to overcome a specific challenge in the weighing of certain mixed ingredient products into cans. However, the additional benefits it brought to the operation compared to the previous hand weighing, quickly saw a second six head CCW-R2-106WB introduced for the weighing of vegetables into doypacks.

Both models have greatly increased filling speeds. Compared to around 30 cans previously, the CCW-R2-112 can fill up to 50 cans per minute for single ingredient weighing, while the CCW-R2-106 is achieving up to 20 doypacks per minute. Equally important, operator requirements for each weigher have been greatly reduced with only two people now needed to supervise the weighing process. Previously on the mixed ingredient weighing line, around seven to eight operators were required.

The Ishida FFW range provides an alternative solution for handling very sticky fresh and bruise-sensitive products and is particularly suitable for factories with height limitations. The FFW can receive product from a conveyor belt to the top of the weigher, where one or two operators or an automatic product delivery system evenly distribute it via belt or vibratory feeders that facilitate a precise and consistent product feed to the weigh hoppers. This helps to maximise the speed and efficiency of the weighing process. Features such as scraper hopper gates, ribbed surfaces and scraper gates on the collection belt conveyors minimise product sticking.

At Menù, each weigher is handling a variety of sticky and delicate products including artichokes, baby onions, mushrooms, dried tomatoes, olives and seafood. Ishida's Italian distributor Itech supplied both machines, together with the design and installation of the accompanying gantry, feeding conveyors and a unique swing neck distribution system.

The swing neck distribution system transfers product automatically to the belt feeders via an extended arm that moves across the top of the weigher. Sensors over each pool hopper monitor the amount of product and call for more as required.

For the 12 head FFW, a special distribution system gives the weigher the ability to weigh either single products for discharge simultaneously into two separate cans or to weigh products individually which are then mixed at the point of discharge.

Certain mixed products present a challenge during packing. Some, such as speciality mushrooms, do not mix well as their different shapes and densities can mean that after mixing, they separate during the feeding and conveying to the weigher. For other mixes, such as seafood, it is important that the mix is consistent, particularly in terms of controlling the more expensive items.

It was this challenge that Menù was particularly seeking to address with the CCW-R2-112. The 12 heads can be divided up to weigh individual products separately which are then mixed together as they are filled into the cans. This flexibility also means that for single ingredient products, the weigher is effectively split into two six-head weighers, both with a discharge chute beneath. This enables two cans to be filled simultaneously to maximise throughput.

The CCW-R2-106 is handling 1kg and 2.5 kg doypacks, and a smaller 400g size is also now being trialled. The 12 head machine is handling two heights of cans for one litre (1050g) and 600g sizes. Accuracy is to within 5-10g of the target weight.

During peak seasons for certain products, such as artichokes, the machines can be in operation for around eight hours each day. Equally important, with the wide variety of products being handled, both weighers offer the flexibility for fast and efficient changeovers to handle whatever may be required on a particular day. The hygienic design of the FFW enables fast cleaning, with all hoppers easy to remove and be placed on a special rack for complete washdown.

Another special feature of the Itech installation is the motorised gantry for the 12 head FFW that enables the entire weighing and filling system to be moved back from above the can filler for easy access to the weigher for cleaning and maintenance.

Menù installed its first circular multthead weigher from Ishida in 2005 and the efficiency and reliability of this machine were key reasons for the company turning again to Ishida for its latest weighing requirements.

"We knew Ishida could deliver the efficiency, accuracy and reliability we were seeking," said Massimo Baccarini, Menù's Technical Director. "And with Itech, we have found an expert partner in terms of installation and ongoing support.

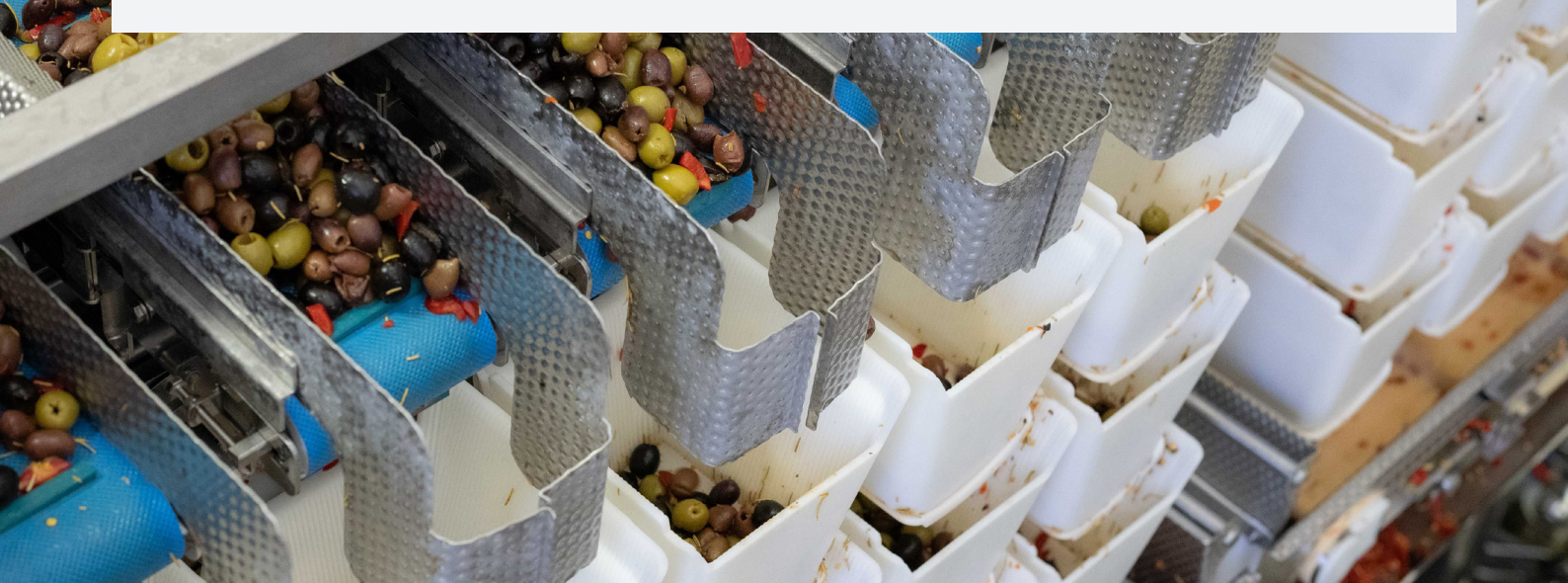
"We have been delighted with the performance of the Ishida Fresh Food Weighers and how they have helped us to transform a manually-intensive operation into a much more streamlined and efficient solution."



## The customer

Menù s.r.l. is a leading producer of food specialities to the catering industry, including condiments, sauces and pastes, pasta dishes, ready meals, and cake and dessert mixes. The company's chefs combine creativity with state-of-the-art technology in the ongoing development of original recipes, ensuring a high level of production without compromising quality. Ingredients are sourced both locally from the Emilia countryside and from major Italian and overseas food markets. All Menù specialities are produced without preservatives and under the strictest control conditions and the company was one of the first in Italy to use aseptic sterilisation systems to ensure products of inimitable quality and freshness.

[www.menu.it](http://www.menu.it)



## The overview



The two FFW, one 12-head and one 6-head model, are ideal in delivering significantly higher speeds and efficiencies



Both weighers have reduced the number of operators from 7-8 to only 2 people per line



The CCW-R2-112 can fill up to 50 cans per minute for single ingredient weighing



The FFW range provides an alternative solution for handling very sticky, fresh and bruise-sensitive products



The swing neck distribution system transfers product automatically to the belt feeders



Belt feeders facilitate a precise and consistent product feed to the hoppers



The 12-head model can be divided into two sections to weigh individual products separately which are then mixed together as they are filled into the cans



The 12 head machine has an accuracy to within 1% of the target weight



The FFW's are in operation for around eight hours each day



The weighers offer the flexibility for fast and efficient changeovers to handle whatever may be required on a particular day



The FFW enables fast cleaning, with all hoppers easy to be removed and replaced for complete washdown using a special cleaning rack



The efficiency and reliability of these machines were key reasons for Menù turning to Ishida

## Speak to an Ishida expert

Every business has its own challenges; ours is to help you overcome yours. Working smarter, faster, together, we can help you achieve higher standards and get your products retail ready quicker.

[Make an enquiry](#)