

ISHIDA SPEED AND ACCURACY ENSURE PERFECT PASTA PACKS

Case Study **Czanieckie Makarony**

Facts and figures

- » Upgrading to Ishida multihead weighers has resulted in a 70% increase in production capacity.
- » The multiheads have the flexibility to deal with a large number of different products and pack sizes, operating at speeds up to 45 bags per minute.
- » Set up is easy with only one operator using Ishida's intuitive touch screen RCU.
- » Changeovers between different products can be carried out in only 15 minutes.

Ishida weighing technology is enabling one of Poland's leading dry pasta manufacturers to maximise throughput and productivity while minimising giveaway across its entire range of pasta products. Czanieckie Makarony currently operates five Ishida multihead weighers, the most recent of which – an Ishida CCW-RVE-214W – was installed in March 2020.

Challenge

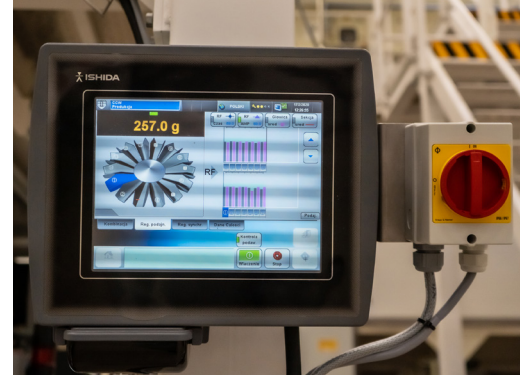
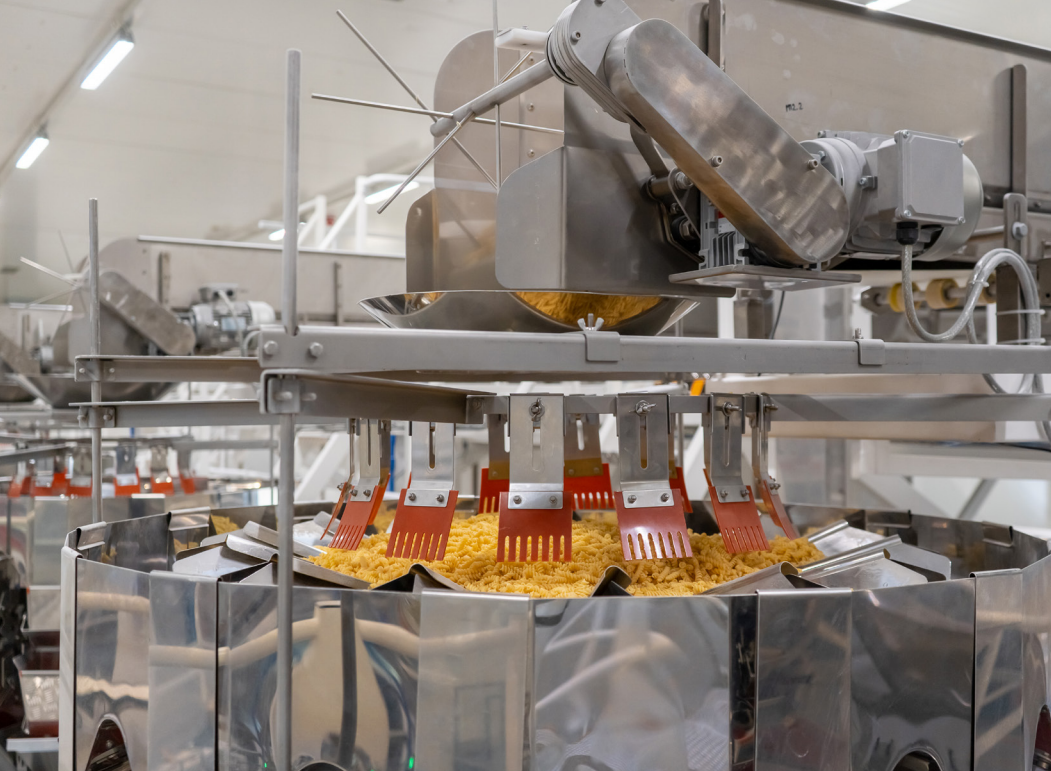
The company had initially changed from manual weighing to an automated weighing system provided by a local supplier as its business grew, but then decided to upgrade to Ishida weighers as demand continued to escalate, a move that led to a 70% increase in production.

Solution

"Ishida multihead weighers are the best in the industry," explained Patryk Dybat of Czanieckie Makarony. "In particular, the machines offer reliability, precision and ease of operation."

At Czanieckie Makarony the multiheads have the flexibility to deal with a large number of different pack sizes - 100g, 250g, 500g, 1.5 kg and 3kg – operating at speeds up to 45 bags per minute with excellent accuracy. Set up is easy using Ishida's intuitive touch screen RCU meaning only one operator is required. Changeovers between different products can be carried out in around 15 minutes, thanks to the tool-free removal of contact parts and the open design of the main body that allows a fast and thorough cleardown.





“Ishida multihead weighers are the best in the industry. In particular, the machines offer reliability, precision and ease of operation.”

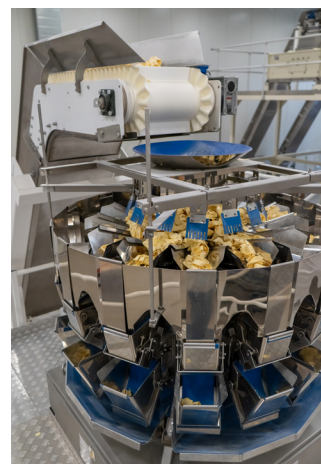
The Ishida weighers form part of a dedicated packing operation that also includes bagmakers, Ishida DACS checkweighers, metal detectors and carton packers. The lines are in continuous operation over three shifts, five days a week, producing around 30 pallets per shift.

The Ishida equipment was supplied and installed by the company's Polish agent Fenix Systems, who also provided full training for operators, together with ongoing after sales service and support.

“Ishida machines are very reliable, but we know that in the event of any problems, Fenix Systems' fast response will ensure we are up and running again very quickly,” said Patryk Dybat.

“Undoubtedly the speed and accuracy of the weighers have given us massive benefits,” he concluded. “Our Ishida multihead weighers deliver the consistent pack quality that provides reassurance for our customers.”

Established in 1990, Czanieckie Makarony today employs 270 people and is best-known for its top-selling Krajanka, a chicken noodle soup. Its range of pastas is sold throughout Poland and also exported to the United Kingdom, Ireland and the USA.



“Ishida machines are very reliable, but we know that in the event of any problems, Fenix Systems' fast response will ensure we are up and running again very quickly.”

Contact

Ishida Europe Limited

Tel: +44 121 607 7700
info@ishidaeurope.com

Kettles Wood Drive
Woodgate Business Park
Birmingham B32 3D
United Kingdom



www.ishidaeurope.com