

X-ray entry

The new Ishida IX-EA-2161, an entry-level version of its X-ray inspection system, has been designed to inspect products such as wrapped confectionery and small trays and bags. The powerful X-ray, is said to offer higher detection levels than a standard metal detector and for a much wider range of foreign bodies.

Operating at belt speeds of up to 60 metres/minute, the IX-EA 2161 is able to detect a 0.7mm diameter metal piece, plus other contaminants such as glass, stone, rubber and plastic.

The IX-EA is also claimed to be able to concentrate detection on the most relevant or critical parts of a product, so that peripheral areas of a carton or the seal area of a bag can be 'masked' during inspection.

Up to 100 product settings allow fast changeovers.
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Xact weigher

Xact Prepack has introduced a range of weighers and vertical ffs machines from China.

The weighers are made to ISO 9001:2000 standards, are CE certified and particularly suited for the food industry.

The HD10 10-bucket model has a weighing range of 7 – 1,000g, and operates at 70 bags/minute with a weight accuracy of 0.3-1g.

The JW-600 bagger can create bags up to 250mm wide and 350mm long. It uses AC servo motors on the film feed draw belt. On-line adjustments of sealing position and cutting position can be made on screen.

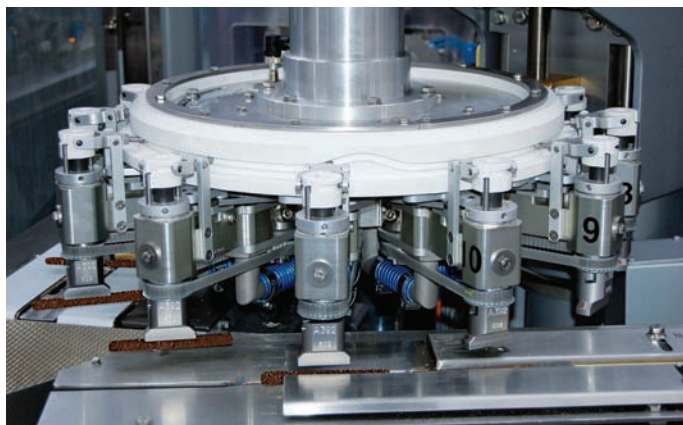
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New feed system speeds bar wraps

Sigpack Systems, part of Bosch Packaging Technology, introduced the HSM pillow-pack machine with integrated Pull Pack module and its latest feeding technology during the IPACK-IMA exhibition in Milan recently. This machine is particularly suited to high-speed handling of confectionery bars.

The new feeding wheel technology allows feeding at up to 800 bars/minute. Gentle product handling is achieved by simultaneous speeds of the vacuum gripper and product when picking up and depositing.

Quick-release couplings facilitate gripper head replacement so the grippers can be adjusted to suit a variety of products. The infeed technology is suitable for handling primary as well as secondary packaging



Feeding wheel from Sigpack Systems, for chocolate industry applications

operations. The HSM pillow-pack machine is capable of packaging up to 1,200 bars/minute and produces hermetic, loose or tight-fitting pillow packs.

The integrated Pull Pack module is positioned between the foil unwinder and folding

box. It perforates the pillow packs to produce Pull Packs which allow access to the contents without getting sticky fingers or stained clothes.

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Carry bag for stands up trays

The Tray & Bag concept from Sabalpack, represented in the UK by Ilpra Systems, was launched at IPACK-IMA.

Tray & Bag uses a vertical bag former to make a 'Stabilo' style stand-up bag around a tray or punnet to present a convenient and attractive pack style for the display and carrying home of fruit, vegetables, bakery or meat

products, says the company.

The machine uses a tube of film, but seals around the bag on all four edges to create the stand up design.

After filling a special feeding system allows trays to be introduced to the forming tube, prior to sealing.

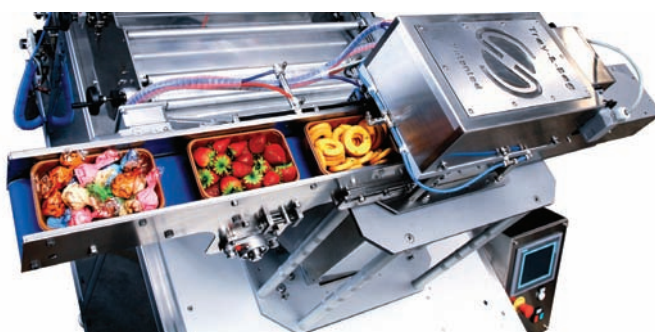
A carry handle can be incorporated into each bag.

According to Alessandro Ferraresi, international sales director of Sabalpack a major advantage of using a vertical machine, rather than the conventional horizontal format, is the number of bag variants which can be accommodated.

The machine will make bags of between 80mm x 50mm and 180mm x 120mm, and can operated at speeds of up to 40-50 packs/minute, depending on bag size and product. All machines can be fitted with MAP facility.

A number of major brands expressed interest in the Tray & Bag concept during the show, says the company.

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All round versatility

VersaWrap™, a new continuous wrap-around case and tray packer for high-speed lines, has been launched by Cermex.

This brings a faster machine (65 cycles/minute) to its range of case and tray packers. It can handle a range of plastic and glass bottles, beverage cans, and jars.

It has been designed to meet the company's key criteria of modularity, ergonomics and competitive pricing.

To create a complete wrapping line Cermex is also launching the VersaCombi™ which includes the VersaWrap integrated with shrink wrapping and shrink tunnel modules.

VersaWrap's case automation system means it can handle wrap-around blanks with either joining or short flaps, while size changeovers without change parts can be completed in 15



minutes, claims the company. An extended case magazine is fed with stacks of cardboard blanks while denesting and extraction is done in two stages to ensure safety of operation and to prevent two blanks being extracted at the same time, says Cermex.

Upper brackets fitted with

rubber cushions compensate for dimensional variations in products and packaging, and ensure the finished case is correctly sealed and squared.

The system is managed via an industrial PC and touch screen.

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Simple sensor sees the codes

Sunala is introducing the Cognex Checker 200 series to the UK which, it says, is a range of simple, powerful vision sensors that deliver reliable inspection results for a range of industries, including beverage, food and personal care.

The vision system is able to check for the presence of a code on all types of packaging. It enables manufacturers to avoid missed codes and provide full product traceability in order to meet the stringent coding standards of the major retailers.

The Cognex Checker is an all-in-one vision sensor with built-in lighting and a variable working distance, capable of inspecting more than 6,000



items/minute with a compact design to fit easily onto any production line. The system operates by locating a feature on the item to be inspected, instead of just an edge, which means it does not require additional sensors to determine if the item is present.

This sensitivity provides a higher standard of detection that is unattainable with photo-electric sensors, claims Sunala. Because it understands what it

sees, the sensor can inspect features that others cannot, such as whether a code is printed on a label.

It is also able to check for missing or misplaced components. In addition, the system can inspect multiple

features, such as text and graphics in a code, and it can handle varying positions of products on the production line.

The optional SensorView™ 350 panel-mounted display provides production statistics and enables users to view items that are being inspected, monitor the production process, change jobs or retrain patterns without the need for a separate PC.

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On the shelf

The LX5056, the latest case/carton loading machine from Sewtec Automation, has been designed for collation and loading of shelf ready outers.

It combines infeed, product transfer, case/carton erection, flap tucking and closing, product loading and discharge, in a single operation. The modular machine features an integrated checkweigher, just prior to discharge, to ensure only completely filled outers exit the machine.

The standard intermittent closing system can be combined with a variety of product infeed, collation and loading options, depending on product and pack specifications. It can handle a wide variety of case and carton sizes at speeds up to 30 outers/minute.

A central PC control system ensures full integration of the different parts of the machine.

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Mixed Message

The Robotgrader from Swedish company Robotgrader AB was wrongly attributed to the Aetna Group in the Anuga Foodtec Review, *Machinery Update March/April 2009*. Apologies to both companies.

The Robotgrader weighs, sorts and packs food, such as defined weights of chicken fillet into retail packs. Capacity ranges from 100 – 250 packs/minute depending on whether one, two or three robot heads are used.

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Metal detectors get connected

Thermo Fisher Scientific has announced new communication options for its family of APEX metal detectors.

The options give users in the food, beverage and pharmaceutical industries access via factory networks to all front-panel functions.

This enables seamless integration of detectors and allows customers to change programs, monitor alarms and read statistics from a central site says the company. "The new APEX network option enables greater automation and dramatically reduces the need for human interaction with the detector," said product manager Bob Ries.

The option includes new modules and software installed inside the detector's control panel. It is available on new metal detectors and also as a field upgrade. Modbus Ethernet/TCP and Modbus RTU/serial are supported and available for all APEX 100, 300 and 500 models.

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Cleaner bag sealing

The new Airwash bag top cleaners (1000 and 600) from Fischbein-Saxon prevents contamination of the seal of plastic bags by dust, says the company.

The cleaner removes dust from the mouth of the filled plastic bag and allows heat sealing to take place cleanly without the risk of poor seals on the inner surface, guaranteeing a strong and sift-proof closure.

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Contact Cooker makes the bacon

The new Contact Cooker from Formcook of Helsingborg in Sweden uses the principle of cooking product continuously between two cooking belts, whereby the direct contact provides the most effective method of transferring heat. It is designed for boneless products and is ideal for bacon, says new UK and Ireland representative Interfood Technology.

The belts run between heating plates, transferring the heat directly to the bacon – a cooking method which allows it to be cooked to specific requirements. This results in a fully cooked product that is finished to a chosen colour and yield requirements, significantly

improving the quality and value of the end product, it claims.

The direct contact approach provides effective browning of the product surface, with no belt marks on the bacon, with the option to employ suitably patterned heating plates if grill marks are also required.

Different volume requirements can be accommodated through belt widths ranging from 440mm – 1,500mm, with adjustable heating plate height allowing product up to 200mm high to be cooked.

Cooking times can be adjusted from 20 seconds to 10



minutes, with a temperature range of up to 260°C – via independent control of each heating plate and supplied by an electric or thermal fluid oil heat source.

Scrapers and high pressure water ensures continuous cleaning of the belts which are automatically controlled for tension and tracking.

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Snacks in stages

The new Baker Perkins Snack Master allows a wide choice of equipment to be added to an existing line. Baker Perkins has the ability to adapt equipment and processes from other sectors to snack production, and integrate them with a range of components.

Key to the concept is the new SBX Master twin-screw cooker extruder, a solid-barrel unit offering process flexibility through modular design, high free-volume geometry and high torque capacity.

In its simplest form this machine produces conventional direct, expanded snacks. Additional units such as cutters, crimpers and co-extrusion equipment may be added to increase the range of end products to include pillows, tubes and filled

snacks. For example a line making basic products such as corn curls, chipsticks, and maize rings can be extended in stages to produce a full range of high-specification, complex snacks including whole grain or multigrain and sweet or savoury filled pillows with interesting shapes, textures and surface patterns. New products can be introduced quickly, and short-life products can be a profitable option.

www.bakerperkinsgroup.com



End of line winner

Winning Lines, AEW Delford Systems' concept for complete production lines for food processing and packing, has been extended to final handling and labelling systems.

Part of Marel Food Systems, Delford says its end of line range provides good presentation, accuracy, timing and control and can be supplied for both single machines or for integration into sophisticated lines.

The line range comprises machines and software from Marel Food Systems' range all of which complement each other, claims the company. Individual systems can be tailored to requirements

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