

# HC

Special Options for the  
Food Industry



Competence in dynamic weighing.

# HC-PS-90

Intelligent product singling with FPV controls immediately after your thermoformer

The product separator (singling unit) with 90° transverse take-off system (in short the PS-90) takes over the product matrix (for example from your thermoformer) and converts this matrix into a continuous, single-track product stream. Perfect for the earliest possible follow-up inspection by the HC checkweigher so that the results are verifiable and conform with FPV.

The HC-PS-90 is virtually independent of format and thus guarantees flexible production with the shortest possible conversion times.

This is supported by central control of the servo-drives (electronic vertical shaft) and automatic speed regulation of all belts (slave drive).

You do not need to consider the timing of the individual belts. When a product change is required just one press of a button is sufficient for everything to be automatically set. The HC-PS-90 permits an extremely short path between your filler or slicer and the weighing unit. This means that a short control circuit is set up which helps you to reduce overfilling and save money.

First stage of product singling using a retarding belt

The take-over and singling of products, which follow one another very closely, has often represented something of a challenge in the past. We have an intelligent solution for you which can take on this task in the most confined space and offers you lots more besides.



Retarding belt at rest



Retarding belt in action



Ideal product take-over

Flexible and perfect product singling

High throughput to suit the application

Optimally-regulated transport paths  
(electronic vertical shaft)

Checkweigher and metal detector  
form one system

Central group system operation

Complete stainless steel design  
(conforms with GMP)

Meets the legal regulations

Product inspection conforming with IFS

# HC-FL-Food

A checkweigher as flexible as your product lengths  
and as variable as your product geometries

The diversity of your products is enormous. Your demands for flexible production are high.

Long, thick, short, medium and thin products are manufactured in your factory on the same production line in different quantities and time sequences.



You need a universal transport system which fulfils your demands in every situation.

## Our answer is the HC-FL-Food

### Just take:

2 transport belts of different lengths, each mounted on one load cell. Place them in a direct line behind one another and connect the whole thing up with an intelligent, high-performance controller. There you have your finished checkweigher which guarantees exceptionally flexible product handling in the best possible way.

## Simply three weighers in one:

Short products are weighed on "weigher 1", longer products on "weigher 2" and long products on "weigher 3" (a combination of weighers 1 and 2).

Automatic, easy-to-use and reliable.

You can concentrate wholly on the production process. A combination of round and flat belts, installed together on one single transport belt, guarantees the required flexible product handling.

Rod-shaped goods, products in ring-form as well as in trays and packages can all be transported and inspected in any sequence with just one type of belt without difficult conversions.



One example should make this diversity clear.

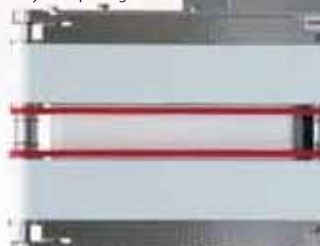
With just one machine combination (weighing belt 1:500 mm and weighing belt 2:300 mm long) products can be weighed in the following format range:

|           |               |
|-----------|---------------|
| Diameters | 40 to 100 mm  |
| Lengths   | 140 to 420 mm |
| Widths    | up to 200 mm  |

The inside round belts take over the transport of rod-shaped ware (e.g. sausages)



The outside flat belts take over the transport of trays and packages





# HC

Special Options for the Food Industry

Unser Beitrag zur Durchführung von betriebseigenen Kontrollmaßnahmen gemäß LMHV und EG Richtlinie "Lebensmittelhygiene 93/94/EG"

Akzeptierte Sicherheit

## IFS gerechte Produktkontrollen

**Kontrollwaage EC-MV1\***  
Kontrolle und Dosierung von Produkten in Chargen- oder Gebirgsabfüllanlagen. Flexible Station zur Kontrolle in Lebensmittelherstellung, Einsatz unter Fruchtverpackungen und zur Verabreichung von Flüssigkeiten über das Überfüllsystem.



**Metallgehalt MD1** Kontrolle und Dokumentation der Produkte auf Metallgehalt. Stand eines Metallgehalts zur sicheren Erkennung von Metallverunreinigungen und somit Vermeidung eines potentiellen Gesundheitsrisikos. Große Auswahl an applikationsgerechten Durchsatzöffnungen und Transportsystemen.



Compliance in dynamischer Umgebung



## Lösungen mit System und Köpfchen

Akzeptierte Sicherheit IFS gerechte Produktkontrolle

Überwiegend gesetzliche Regelungen (z.B. HACCP) und die steigende Anforderung an mikrobiellen Sicherheit (z.B. FS) erfordern noch stärkere Qualitätsanforderungen. Dabei darf die Flexibilität und Leistungsfähigkeit in der Produktion nicht beeinträchtigt werden. Wir sind die Partner für diese speziellen und applikationsgerechten Steuerungsanforderungen und Messaufgaben. Wir unterstützen Sie bei der Erfüllung dieser Anforderungen und liefern Ihnen gleichzeitig ein gekonntes Werkzeug, das die von Ihnen hergestellten Produkte durchsichtbar macht. Auf diesen Fähigkeiten basieren unsere Lösungen in Leistungsfähigkeit und Produktivität in Ihrer Produktion zusammengefasst.



**Kontrollwaage EC-MV1\*** Individuell geladene, von einem Hauptgerät und bis zu 100000 kg/h abfüllbare Stationen zur Kontrolle in Abfüllanlagen, Einsatz unter Fruchtverpackungen und zur Verabreichung von Flüssigkeiten über das Überfüllsystem.

**Kontrollwaage HC-MD1\*** Effiziente platzsparende Kombination aus Waage und Metallgehalt mit einem gemeinsamen Transportsystem. Skalierung und Steuerung der Stationen erfolgen zentral und vollständig integriert über die große Station der Kontrollwaage. Reinigungs- und Desinfektionsstation (vgl. EC-MV1).



\* Detaillierte Informationen zu den einzelnen Stationen finden Sie in unserer technischen Dokumentation und Prospekten.

LMHV: Lebensmittelhygieneverordnung  
HACCP: Hazard Analysis Critical Control Point  
IFS: International Food Standard

A Wipotec Brand



0817700 CKCG 26 Subject to technical modifications.