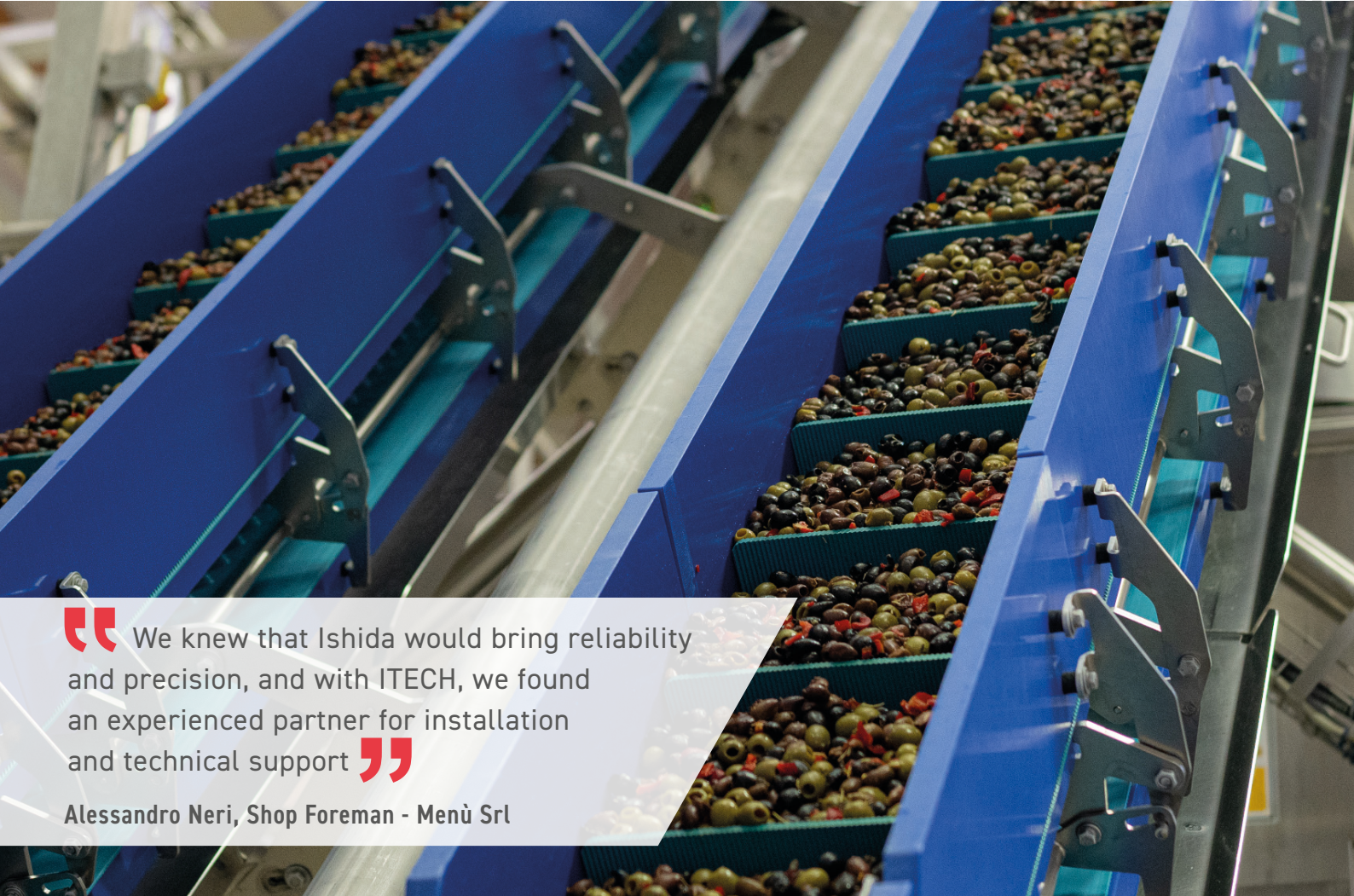


MENÙ s.r.l. saves time and costs with Ishida and ITECH



“ We knew that Ishida would bring reliability and precision, and with ITECH, we found an experienced partner for installation and technical support ”

Alessandro Neri, Shop Foreman - Menù Srl

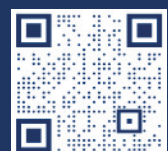
CHALLENGE

In addition to **space constraints**, the challenges presented by the customer included the need to weigh a **variety of entirely different products** in terms of size, fragility, weight, and type of final packaging. Additionally, the issue of expensive product loss during processing, such as seafood. **Increasing production during peak periods** for multiple products at the same time.

SOLUTION

ITECH has implemented a system by providing the **CCW R2-12 fresh product weigher from Ishida** for two different packaging options. The system starts from the ground with **two ITECH vibrating channels** where the product is loaded and transported by **two infeed belts** to the weighing height. The product then arrives at the oscillating arm and is evenly distributed among the radial channels for weighing. The weigher accurately dispenses more than one product at a time and discharges it to the **distribution system** located below.

Find more about
our products





Menu S.r.l. is a leading manufacturer of specialty food products for the restaurant industry, including condiments, sauces, and pastes, ready-made dishes, and blends for sweets and desserts. **The first multi-head weigher installed at the Menu facility dates back to 2005.** Recently, we have installed the **CCW R2-12 linear multi-head weigher for fresh products with 12 heads**, and due to its success, Menu' has opted for a third one with 6 heads.

Both lines have significantly increased filling speeds. **Compared to 30 in the past, CCW-R2-112 can fill up to 50 cans per minute** for a single ingredient weighing, while **CCW-R2-106 reaches up to 20 doypack packages per minute.**

ITECH, the official representative of ISHIDA in the Italian and Swiss markets, provided both machines, along with the **design and installation** of the

accompanying portal, **feeding conveyors**, and the exclusive **oscillating neck distribution system**. The latter automatically transfers the product to the belt feeders through an extended arm that moves on top of the weigher. Sensors above each hopper monitor the product quantity and request more if necessary.

For the **12-head FFW**, a **special distribution system** allows the weigher to weigh both individual products to be discharged simultaneously into two separate containers and to weigh individual products that are then mixed at the discharge point. **Some mixed products pose a challenge during packaging**, such as special mushrooms that don't mix well and seafood that requires control of expensive items and reduction of product loss."



Alessandro Neri, Shop Foreman - Menu Srl

“ We were thrilled with the performance of the Ishida multihead weighers for fresh foods and how ITECH helped us transform a labor-intensive operation into a much leaner and more efficient solution ”

MEHWERT FÜR DEN KUNDEN

- **ITECH, the sole partner** for design, installation, and support
- **Reduction in product waste**, especially for costly items
- Customized line design
- **Reduction of labor** from 8 operators to 2
- **Easy weigher handling** for changing packaging formats
- Continuous **technical support** and spare parts

ITECH

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