

# Increased efficiency and fast payback for Ishida's dumpling solution



## Case Study / Wierzejki

The installation of a new Ishida multihead weigher at Wierzejki Meat Plant, one of Poland's largest meat manufacturers, has proven to considerably improve line throughputs; this has been achieved when packing the company's new range of dumplings. The investment has resulted in a payback of approximately 18 months.

## Facts and figures



An Ishida multihead has automated the weighing of meat dumplings whilst significantly enhancing portion accuracy and -consistency



Thanks to the new Ishida weigher, product giveaway has been reduced from 5% to under 2% per pack



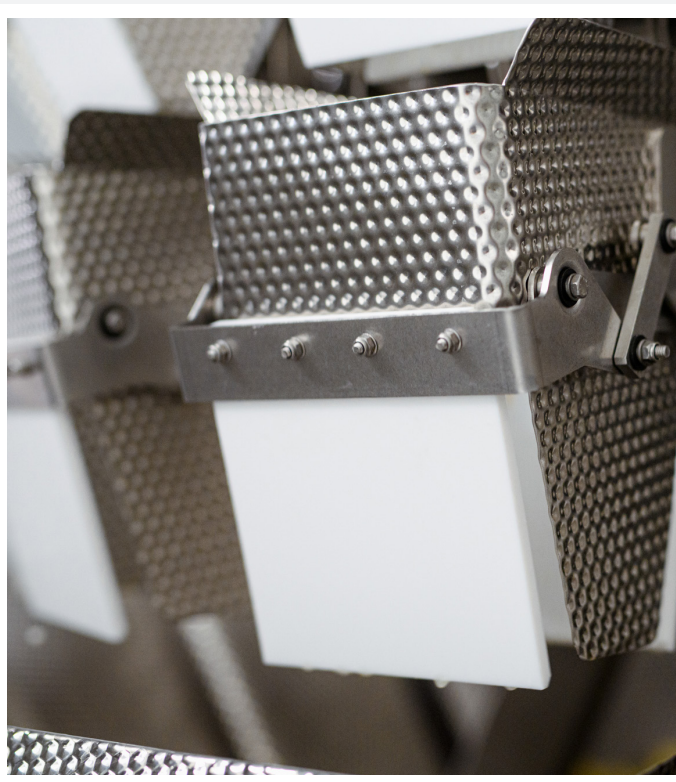
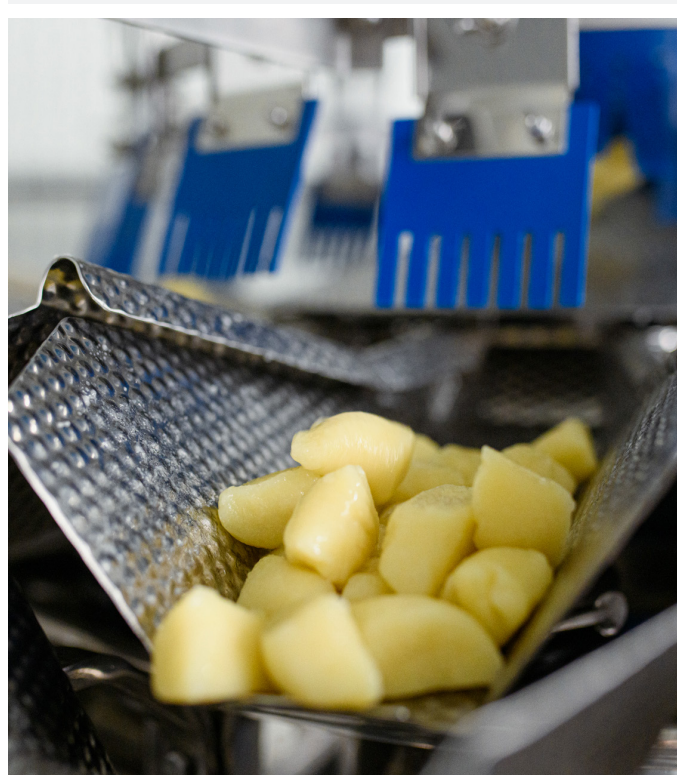
The weigher is able to handle a large variety of pack weights, including very large foodservice packs



A special distribution system beneath the Ishida weigher provides a fast and efficient transfer of dumplings into the thermoforming machine



The pack weight consistency supports Wierzejki's premium brand image



The Ishida CCW-RVE-214W-1S-30-WP has replaced a laborious and time-consuming hand packing operation, which required six people to achieve the required 1.2 tonnes of dumplings to be packed every hour. Even more concerning was the amount of product giveaway that manual weighing caused, where packs could be as much as 25g over their target weight. Thanks to the new Ishida weigher, overall losses per pack have been significantly reduced from five percent to less than two percent.

"Precision is everything in our business and this was the driving force behind our investment in the Ishida solution," said Mr. Adam Zdanowski, co-owner of Wierzejki Meat Plant.

"And, of course, the Ishida multihead brings important economic benefits through the weigher's high accuracy and consistency as well as significant efficiency improvements and the elimination of human error."

The CCW-RVE-214 is weighing dumplings mainly into 400g packs but is able to handle a large variety of pack weights, including multiple weighments into the same pack for very large foodservice packs, using the "multi-dump" mode. This gives Wierzejki the flexibility to respond quickly to market and customer demands.

Equally important, the consistency of pack weights that the Ishida weigher delivers helps to enhance the consumer experience to support Wierzejki's premium brand image.

The Ishida RVE model features its patented Pulse Width Modulation (PWM) technology, which provides greater control of the infeed of product at the top of the weigher and during transfer to the hoppers. By being able to automatically vary both the amplitude and duration of vibration, the vibratory feeders deliver a controlled and consistent flow of product in order to maintain speed and efficiencies while virtually eliminating overflow in the hoppers. Embossed surfaces facilitate a smooth product flow throughout the weigher.

A special distribution system beneath the Ishida weigher provides a fast and efficient transfer of dumplings into the thermoforming machine.

The Ishida multihead is in operation for 12 hours each day. Thanks to its intuitive touch screen operation, set up and changeovers are easy to undertake, requiring only one operator to supervise the line. The weigher's modular design allows easy removal and replacement of contact parts for a fast and thorough daily clean down.

This is the second Ishida multihead weigher to be installed at Wierzejki and like the first, which Wierzejki reports has been working perfectly for over two years, the new model has proved extremely reliable.

"Because we already knew of the weigher's accuracy and reliability, Ishida was the obvious choice for this further investment," said Adam Zdanowski. "In addition, as this is a specialist application, Ishida's experience with our type of products was also a key factor in the decision to invest in the new multihead weigher."

The weigher was installed by Ishida's long term local partner in Poland, Fenix Systems. Installation was completed in under two days and Fenix hosted a one-day workshop to help operators familiarise themselves with the machine, as well as providing ongoing remote technical support.

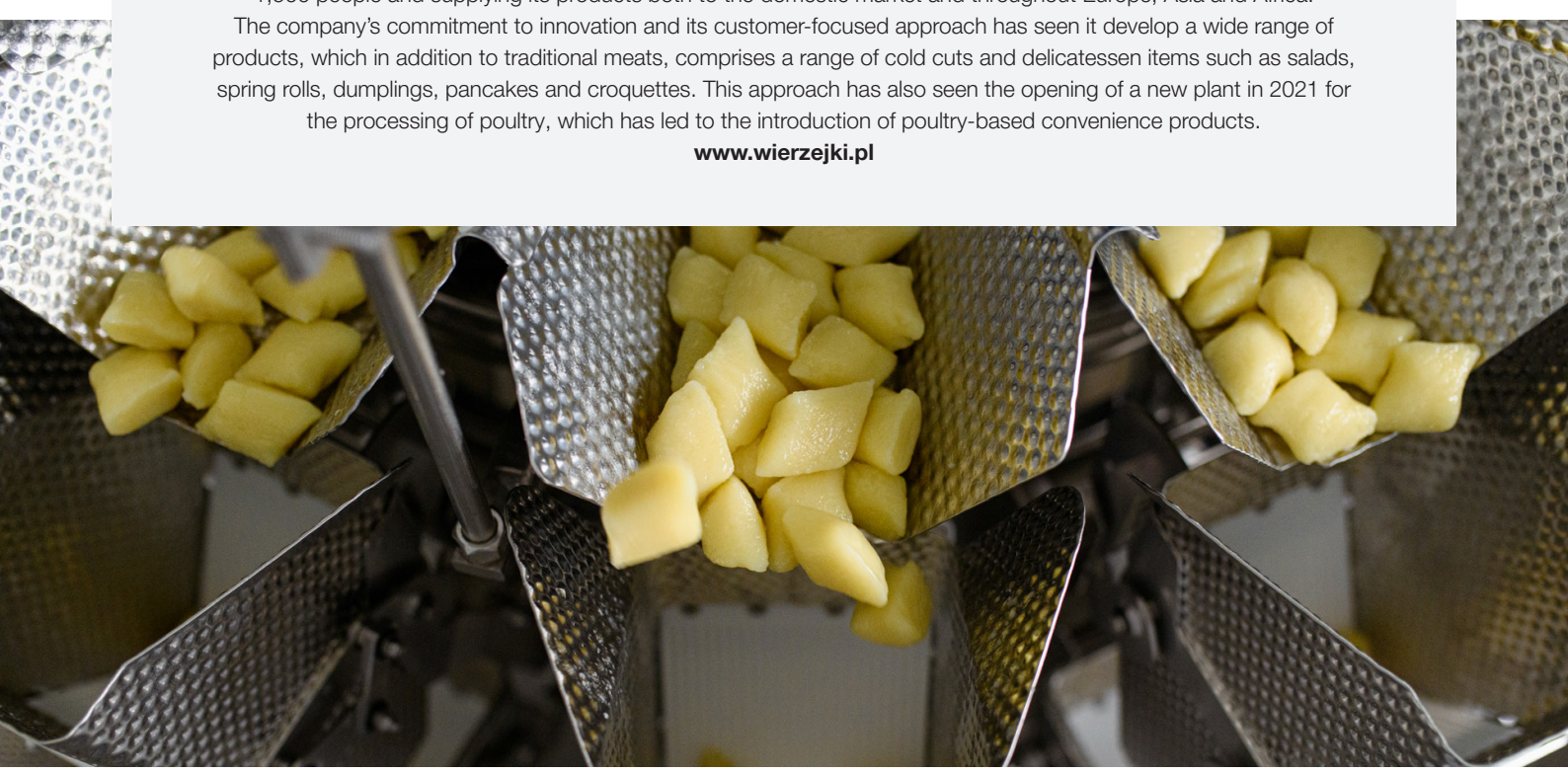
"Our new Ishida weigher has given us increased accuracy and efficiency, and no downtime, together with excellent service and support, all of which are delivering significant improvements to our bottom line," concluded Adam Zdanowski. "Today it is hard to imagine dumpling production without the Ishida multihead weigher."



## The customer

Established in 1991, Wierzejki has become one of the largest meat manufacturers in Poland, employing around 1,500 people and supplying its products both to the domestic market and throughout Europe, Asia and Africa. The company's commitment to innovation and its customer-focused approach has seen it develop a wide range of products, which in addition to traditional meats, comprises a range of cold cuts and delicatessen items such as salads, spring rolls, dumplings, pancakes and croquettes. This approach has also seen the opening of a new plant in 2021 for the processing of poultry, which has led to the introduction of poultry-based convenience products.

[www.wierzejki.pl](http://www.wierzejki.pl)



## The overview



The Ishida CCW-RVE-214W-1S-30-WP has replaced a laborious and time-consuming hand packing operation

5%  
2%

Thanks to the new Ishida weigher, overall losses per pack have been significantly reduced from five percent to less than two percent



Precision is everything in our business and this was the driving force behind our investment in the Ishida solution



Brings important economic benefits through the weigher's high accuracy and consistency



Significant efficiency improvements and the elimination of human error



The CCW-RVE-214 is weighing dumplings mainly into 400g packs but is able to handle a large variety of pack weights



The Ishida RVE model features its patented Pulse Width Modulation (PWM) technology, which provides greater control



The vibratory feeders deliver a controlled and consistent flow of product in order to maintain speed and efficiencies



Embossed surfaces facilitate a smooth product flow throughout the weigher



The Ishida weigher provides a fast and efficient transfer of dumplings into the thermoforming machine



Thanks to its intuitive touch screen operation, set up and changeovers are easy to undertake



Ishida's experience with our type of products was a key factor in the decision to invest in the new multihead weigher

## 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](#)