

Ishida solution helps to modernise poultry packing



Case Study / Roldrob SA

The installation of an Ishida multihead weigher at Roldrob SA, one of Poland's leading poultry processors, has enabled the company to greatly increase production throughput and efficiency, reduce giveaway and improve the quality of the finished product.

Facts and figures



Multiheads are handling chilled and frozen products such as breaded chicken nuggets



400g trays are typically filled at 35 per minute



Weighers are in operation 2-3 shifts / day using a single operator (5 operators with manual weighing)



Customer cites 4 key benefits of Ishida multiheads: efficiency, accuracy, ease of cleaning and reliability



The Ishida CCW-RV-214W-1S-30-WP multihead weigher, a 14-head models with 3 litre hoppers, at Roldrob's plant in Tomaszów Mazowiecki is handling a range of fresh, chilled and frozen products, including breaded items such as chicken nuggets. The weigher has replaced a manual weighing process and, as the company's production manager Sławomir Kołodziejek confirmed, the result has been emphatic.

"Although we had a very committed and competent team, manual weighing is extremely difficult and time-consuming, and the probability of weighing errors is very high," he explained. "Such inconsistencies mean increased costs and lower productivity.

"By comparison, the capabilities of the Ishida weigher, with its enormous capacity and impressive weight consistency, are unrivalled."

The weigher is currently handling a variety of pack sizes from 120 grams to 10 kilograms, delivering consistent accuracy across all sizes. The most common pack size is 400g trays which are filled at up to 35 trays per minute.

Equally important, automation has further improved the overall quality and consistency of the packaging and reduced the amount of waste generated, as there is no manual interference during the packing process. This also ensures that Roldrob's high standards of hygiene are not compromised in any way to ensure the quality of the finished product.

The weigher is in operation for two and sometimes three shifts daily. Set up and operation are carried out by a single trained operator using the intuitive remote-control unit. By comparison, manual weighing involved up to five personnel. Cleaning of the machine is easy and the chemicals used in the process do not affect its quality or durability.

The flexibility of the weigher also means that Roldrob can respond quickly and easily to individual customer requirements.

"We can portion the product in a way that meets the price and weight expectations of our clients," said Sławomir Kołodziejek.

Mr Kołodziejek cites as the Ishida weigher's key benefits its efficiency, the accuracy of each weighed portion, the machine's ease of cleaning and its excellent reliability. All these contribute to ensuring Roldrob creates products that keep up with the expectations of consumers.



The customer

Established in 1945 as a breeder, buyer and processor of poultry and eggs, Roldrob has become one of the leaders in the Polish poultry products market. The company offers a range of fresh products made from chicken, duck and goose meat, as well as ready meals and delicatessen products, such as baked chicken patties. The company's plant in Tomaszów Mazowiecki employs around 1000 people. For over 20 years, Roldrob has been part of the Drosed Group, whose shareholder is the French LDC Group, which has extensive experience in the poultry market.

www.roldrob.com.pl



The overview



Roldrob SA is one of Poland's leading poultry processors



Increased production with Ishida multihead weigher



Reduced product giveaway with greater efficiency



Improved quality of finished product



Specialising in chilled and frozen products including breaded chicken nuggets



Improved capabilities and capacity with Ishida multihead weigher



High degree of accuracy compared to previous weighing process



Weigher handles a variety of pack sizes from 120g to 10kg



Improved overall quality and consistency



High standards of hygiene ensure the quality of the finished product



Easy set up and operation compared to previous weighing process



Greater flexibility enables quick response to individual customer requirements

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.

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