



MULTIPLE OPPORTUNITIES

A growing demand for new product lines and different products prompted Cumbrian Seafoods Ltd to look for a multihead weigher that could replace the company's existing machine. Cumbrian Seafoods therefore decided to install a ScanCombinator 5414™ in its production facility.

Stuart Turnbull, Group Project Manager, states that one of the main reasons for looking into buying a ScanCombinator multihead weigher was because Cumbrian Seafoods needed to process different products in different sizes, yet with great accuracy. The old machine was not versatile enough to meet the company's production needs, so Cumbrian Seafoods decided to trial the Marel Food Systems ScanCombinator 5414. Introducing new products the results of this trial impressed Cumbrian Seafoods and in January 2005 the company decided to purchase the machine.

Mr. Turnbull explains, "We wanted a multihead weigher that could feed and process all sizes of products, both frozen and fresh, both reliably and to a very high degree of accuracy." In addition to processing the company's current fish and shellfish products, Cumbrian Seafood has also conducted trials using the ScanCombinator 5414 for fresh, defrosted prawns and surimi, and the results are promising. "It means that we'll soon be able to introduce new product lines," he reveals.

Paving the way to the future

Mr. Turnbull also says that accuracy rates opportunities have improved significantly since purchasing the ScanCombinator 5414. The high level of automation also means that labour costs have been reduced. Other important design benefits include greatly reduced downtime for cleaning and extremely high levels of hygiene. "I predict a promising future, with the introduction of several new lines and our recent purchase of a second ScanCombinator to complement the existing one," concludes Mr Turnbull.





SEAFOOD

Technical specifications

Machine type:	ScanCombinator SC5414-2L-AD multihead weigher. This weighing machine has 14 weighing hoppers and can release a portion with a volume of 2 litres in one drop
Surface of the product zone:	Stainless steel - AISI 304 WITH 7GM surface.
Surface of not product zone:	Glass-blown stainless steel - AISI 304.
Powered	The weigher itself does not use compressed air. All moving parts are electrically driven with step motors and advanced DC voltage Vibration technology AFA.
Operation:	Touch display with various languages depending on location.
Products:	Unglazed Prawns – count 175-275 per Kg. Unglazed Prawns – count 250-350 per Kg. Shell-on Tiger Prawns – count 160-175 per Kg. Marinated Prawns. Shredded Surimi.
Product dimensions:	Pealed prawns: up to 30mm x 10mm x 5mm. Shell-on prawns: up to 50mm x 15mm x 15 mm. (Depending of application up to Ø120mm for the 2 liter machine series)
Product temperatures:	0-2 °C
Portion sizes:	65g, 80g and 90g (Depending of application the 2 liter series can go from 25g up to 50kg with intelligent multidrop)
Capacities:	The capacity of the line is up to 80 portions/min (PPM) with prawns (Depending of application the SC5414-2L-AD can produce up a speed of 120PPM)
Product infeed:	The product is transported on a Z-Conveyor to the centre of the multihead weigher
Product delivery:	Indexing can conveyor
Packaging:	Cans
Packaging presentation:	Automatic.
Ambient temperature:	0-5 °C. (The machine itself can work in environments down to 0°C).

