

CASE STUDY

Ardeche Marron



Flexible packing of chestnuts

The French company Ardèche Marrons SA is well known for its high-quality chestnut products. In 2003, ownership passed to Bernard Guillien. Since then, production has evolved rapidly from manual production to a high-tech industrial process and the turnover has increased dramatically.

One of the new processing methods that helps achieve this is the use of a multihead weigher from Marel for portioning and packing. Contact between the two companies began with a phone call from Marel in January 2005. At that time, Ardèche Marrons had never heard of Marel, but had already received several quotations from other well-known suppliers of multihead weighers – none of which met the company's needs for flexibility.

Results exceed expectations

The company's industrial director, Mr. J. N. Gaillard, sums up the installation process like this: "Before deciding to buy from Marel, we asked around in the food industry about the company's reputation – with a positive response. Thanks to excellent coordination with the other equipment suppliers, the installation was carried out on time, and performance is now above what we expected."

The installation comprises a flexible Marel Multihead Weigher on a rail, with an elevator and a cleaning platform, along with distribution equipment for both the thermoforming machine and the glass jars, and special software configured to meet Ardèche Marrons' bulk packing requirements. "The Marel Multihead Weigher works one or two shifts every day, with no problems at all. After almost a year of use, and based on my past experience in the food industry, I am sure we have made the right choice in going for Marel's solution," concludes Mr. Gaillard.



Technical specifications

Machine type	Marel 5414-2L-AD Multihead Weigher. This weighing machine has 14 weighing hoppers and can release a portion with a volume of 2 litres in one drop. The Multihead Weigher is placed on a moveable platform which can be moved between three different packaging positions.
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	Chestnuts, "fresh vegetables".
Product dimensions	Within 25*25*25 mm approximately 10 g each. (Depending on the application up to Ø120 mm for the 2 litre machine series)
Product temperatures	Fresh.
Portion sizes	200 g, 400 g, 420 g, 500 g and 1000 g. (Depending on the application the 2 litre series can go from 25 g up to 50 kg with intelligent multidrop)
Capacities	The capacity of the line is up to 54 portions/min (PPM) with 420 g portions. (Depending on the application the 5414-2L-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	Into three different positions: 1: A thermoformer with a 2x3 format. 2: A glass line with 2x2 glasses presented at the time. 3: A manual packing position for bulk packing.
Packaging	Thermoformed trays 102x90 mm, glasses Ø85x85 mm, glasses Ø85x150 mm and various bags.
Packaging presentation	Automatic.
Ambient temperature	15 °C. (The machine itself can work in environments down to 0°C)

