

CELEBRATING
1922
2012
YEARS

Yamato

PUTTING WEIGHT BEHIND YOUR SUCCESS

Italian pasta manufacturer increases throughput by investing in modern Yamato multihead weighers

Customer's motivation for investment

The customer, an Italian pasta manufacturer, wanted to modernise their production line; with the aim of improving the efficiency and speed of the packing process, and thereby allowing the company to increase throughput and improve their profit.

Challenges identified

The product to be weighed, known as 'Pastina', is a popular variety of dry, short cut pasta which is particularly small and normally used in soups and children's meals. As it is a free flowing product, it can often flow too fast for optimum production and weighing accuracy can be compromised. The product is also fragile and particularly susceptible to damage.

As the existing packaging line was largely manually operated, throughput rates proved slow and ineffective, therefore the new weighing machinery would have to deliver both an increase in production and quick return on investment.

Yamato's solution

Yamato recommended the ADW-514AT Pasta multihead weigher with 10° dimple top cone and pasta spec linear feed pans, which were specially designed to control the flow of the product to achieve optimum product control. The vibratory amplitude of the linear feeder pans and top cone were supplied lower than normal, to help reduce cases of overspill from the linear feed pans – which further improved product flow and weighing accuracy.

All linear feed pans, feed and weigh buckets, as well as discharge gates, were installed with extra leak-proofing due to the small size of the product. This also helped with noise absorption and provided extra protection for the pasta.

Wraparound twin collating chutes with urethane inserts were also recommended; the chutes enabled high speed weighing whilst the urethane reduced product damage. The customer also opted for a silo infeed funnel and infeed ring with urethane fingers to ensure that the pasta was weighed consistently without spillage and with improved accuracy.

Benefits to the customer

As a result of modernising the production line from a manual to mechanical operation, the customer was able to increase throughput to 100wpm for 500g packs, as well as significantly improve the speed, efficiency and accuracy of the production line.

The installation of the new Yamato multihead weigher, significantly increased production for the factory and generated a rapid return on investment for the customer.

After sales support

Yamato's weighing machines are robust and constructed specifically for the products they will be weighing. However, to ensure optimum performance at all times, Yamato recommends a regular programme of servicing. Yamato's After Sales team is on hand to respond to problems or queries regarding the operation of all their machines and endeavours to respond to all breakdowns within 24 hours, on working days. Yamato understands the importance of responding to customers' breakdown and maintenance calls in order to keep downtime to a minimum.

Yamato provides its customers with a comprehensive spare parts support service with significant stock holding from their head office in Leeds. If parts are not readily available from the Leeds office the company will call upon its Global Network system to fulfil orders.

Industry

Pasta



Testimonial

"We have seen a significant increase in throughput since modernising our production line with the installation of a bespoke multihead weighing machine.

Overall we are delighted with our investment and return in the new Yamato multihead weighers."

Production Manager at pasta manufacturer in Italy

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