



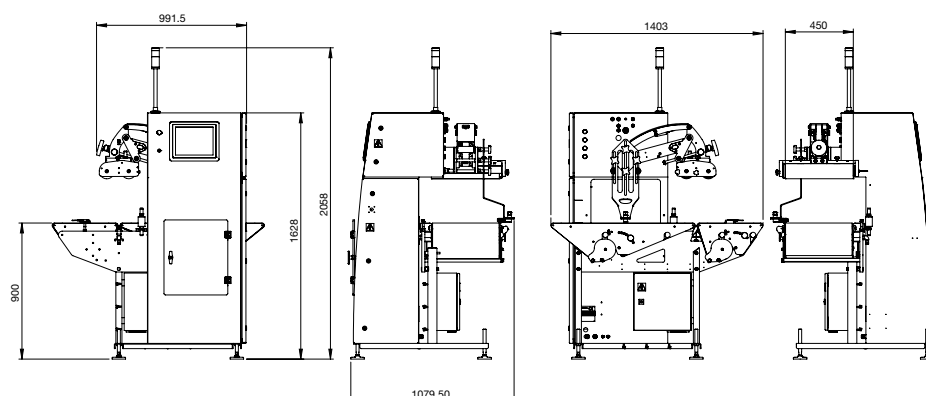
Ishida AirScan

Leak-free packs assured,
with revolutionary speed
and confidence

The Ishida AirScan offers fast, reliable, dynamic, non-destructive inspection of food packs (total pack integrity), ensuring all food packs leave production in the best possible condition. The AirScan 360 System has an integrated conveyor, with top, bottom and side sensors, which is suitable for tray, bag and flow wrap applications.

Designed for use where CO₂ is used as part of a modified atmosphere packaging (MAP) process, the Ishida AirScan can detect leaks of 0.5mm at line speeds of up to 160ppm. Possible applications cross a wide spectrum and range from fresh meat and seafood all the way through to bakery, ready meals, pasta and cheese products.

Dimensions



The AirScan product is provided as a fully integrated unit with the sensing head directly mounted to the machine main cabinet. The dimensions are included in the diagram below.

Specifications	Ishida AirScan	
Sensitivity	0.5mm*	
Minimum CO ₂ MAP Level	≥10%	
Line Speed	Up to 160ppm	
Maximum Pack Dimensions (LxWxH)	450mm** x 400mm x 150mm	
Minimum Pack Dimensions (LxWxH)	50mm x 70mm x 10mm	
Response Time	40ms	
Environmental Conditions	Operating temperature - 5 to 45°C	Humidity - 0% to 80% RH, non condensing
Power Supply	240V AC 50Hz	
Number of Presets	200	
Material	Stainless steel construction	
Control Panel	12.1" colour LCD touchscreen	

*Depending upon pack speed and content of product.

**Maximum pack length 450mm when using integrated reject bin.

All information supplied within is correct at time of publication.

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Features & Benefits

Less product handling errors

Consistent high level of seal integrity checks as each pack is inspected individually.

Less customer complaints

Elimination of leaking packs resulting in fewer end customer and retailer complaints. Improved packaging integrity results in fewer product recalls, returns, reduced wastage, improved productivity and revenue.

Reduce product returns

Packaging errors if discovered by the supermarkets, will lead to products being returned, which can mean significant loss in revenue for the manufacturer. Checking the pack integrity can eliminate this issue.

Increase revenue

Less returns and recalls will make sure that losses are limited and also ensure that supplier integrity and reputation is maintained. This reputation can lead to new business and also help retain existing contracts but to high quality standards.

Reduce waste

Packaging accounts for a significant proportion of the final cost of the product, and majority of times have to be scrapped when errors occur in the sealing. If these errors can be seen quickly and potential production issues rectified immediately then significant costs can be saved – both financial and environmental – due to reduced packaging waste.

Product and packaging quality assurance

Seal testing is the best way to ensure quality of product and packaging, resulting in improved manufacturing throughput and product consistency of all products leaving the production environment.

Maintain shelf appearance

One reason for using MAP is to maintain the appearance of the product on the shelf during the product life cycle. If a pack leaks then the appearance can change dramatically compared to other similar products on the shelf, which can result in the product not being selected by the consumer.

Does not impact on production speeds

The top sensing leak detector can be integrated easily into lines without interfering with production flow and will not cause a bottleneck in production.

Maintains optimum gas fill

Seal integrity means that optimum gas fill can be maintained in the packaging – ensuring the best quality product for the consumer.



Some AirScan features and their application to MAP packs

Feature	Top-sensing	Side-sensing	Underside-sensing	Soft roller	Pre-compression plate	Reject confirmation & Bin Full Sensor
Status	Standard	Option	Option	Option	Option	Standard
Function	Detects leaks around top zone of pack.	Detects leaks around side zones of pack. Improves side seal inspection.	Detects leaks from base of pack. Supplied with integrated conveyor, split around bottom sensing head.	Applies pressure over wider area with a large diameter flexible roller.	Applies pressure over larger area of pack, eliminating the risk of missing leaks from the product.	Confirms that each leak detection results in pack rejection.
Recommended for	All types of MAP packs containing CO ₂ .	Pack heights above 30mm. Packs with side seals.	Pillow bags. Flow-wrapped items. Block bottom bags that feature under seal.	Irregular shapes. Fragile product.	Flow wrap applications e.g. tortilla wraps	Where extra confidence is required.