THE PORTIO FROM MARELECF

WHY IT BRINGS PORTION-CUTTING TO A NEW LEVEL

HOW OUR FISH PROFIT LINE CAN REVOLUTIONISE YOUR FISH PROCESSING FACILITY

METAL DETECTION & X-RAY SOLUTIONS
WHAT YOU NEED TO KNOW
Welcome to SF’s Special 30th Anniversary Edition of SF In Sync.

2014 has been a great year for us so far at SF Engineering and we look forward to providing real solutions to food processors from every size and sector for the rest of the year and beyond. In fact, a recent report* has really highlighted the industry need for tailored solutions to solve industry-wide problems.

This survey found that 52% of companies stated that “improving energy efficiencies” is one of the top priorities. And in our sector, with intensive use of power and water, it’s easy to see why. It’s something we’ve always been conscious of and by using Lenze energy-efficient motors in our solutions, you’re assured of optimum efficiency levels.

The same survey also found that 88% of respondents felt that raw materials prices would cause increased headaches in the coming years. We expect to see food processors reacting to this in a number of ways. It’s imperative that the use of materials become more efficient than ever and the food industry must find practical solutions to make sure their raw materials are maximised.

Back to this edition of InSync, and it’s these themes we address by focusing on a number of solutions that deliver genuine operational benefits, and we look at how the Portio from Marelec brings intelligent portioning to new levels. Marelec are a true industry specialist whom we’re proud to partner with. We also review our own SF Fish Profit line and assess its ability to increase efficiencies for fish processors and indeed processors in other sectors too. And we run the rule over the multi-head weigher from Ishida and report on the importance of skilled and knowledgeable service teams in our industry.

Look out too for the article on protecting your brand’s reputation using purpose-built detection technology and we hope you’ll also enjoy the piece on our partnership with Great Foods. And this time round, we have two tickets to the British Grand Prix up for grabs in our competition. We’d like to specifically mention our link with Autism Action and how we hope our work with Keith Duffy and his charity makes a small difference in the lives of many families throughout Ireland and the UK. Sincere thanks to all involved...

Until next time...

Seamus Farrell
Managing Director

* Food Manufacture State of the Industry report 2013

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Giving a helping hand...

Every year, SF Engineering works with a chosen charity or event to give something back to our community and beyond. This year, we’ve teamed up with Irish Autism Action and The National Autistic Society and we’ll be running a series of events to raise funds for this excellent cause.

The year kicks off with the 32 County Charity Clay Pigeon Shoot being held across Ireland. This is an amazing feat, spanning 32 counties in 4 days, shooting more than 3,200 clay pigeons! Not only is our very own hotshot Kieran Finn taking part in this challenge, SF are also proud sponsors of the event.

On the right, Kieran is pictured here with the patron of Irish Autism Action, Keith Duffy, alongside SF’s Margaret McCallig and Paul Munroe.

Not to be outdone, in September of this year, a team from the UK site will compete in the RockSolid race at Silverstone. The events wrap up with a committed crew from SF Sligo taking on the infamous Tough Mudder Challenge in Dublin. We’d like to say heartfelt thanks and the best of luck to all involved. It’s hoped that we can make a difference and assist the excellent work of Irish Autism Action & The National Autistic Society in some way.
Intelligent Portion Cutting has never been better - your processing needs are in safe hands with SF

If accurate and efficient portion cutting is an issue for you, the Portio from Marelec may be just the answer to your problems. For processing fresh produce like fish, meat or poultry, the Portio combines unmatched accuracy and super-fast cutting capability.

A supremely productive piece of machinery, Portio can do the work of up to five people when operated at capacity. The machine knife can make up to 1000 fixed cuts per minute. And with premium cutting equipment working in tandem with custom-designed software, cutting accuracy is more precise than ever before.

HOW DOES IT WORK?

Easily managed, it works by combining best-practice technology which drives automatic cutting equipment. First of all, the product is scanned by laser vision technology to calculate and assess volume. Then a preset weight and shape frame is selected from the programme menu allowing the portion cutter to calculate where to cut. Now the machine is ready to cut and portion, and with the benefit of pre-programming functionality, product setups can be adjusted in seconds, as required.

The Portio is also designed and built to comply with the most stringent hygiene standards. A CIP (cleaning in place) system guarantees a fast cleaning procedure for both belts and knife guidance. The machine can also be completely opened for easy cleaning and the belts can be removed for separate cleaning. All motors and encoders are situated away from the wet area, which ensures a long lasting lifetime.

At SF we work with proven specialists in many aspects of process engineering. We believe intelligent portion cutting has never been better and that the right solution could significantly increase speed, accuracy and productivity in your facility.

PROTECT YOUR BRAND

Using technology to protect your brand in food processing

As a food processor working to the highest standards, you know the damage food contamination can do to both your brand and your customers. It’s crucial you put the right procedures in place as the consequences can be very serious and are usually easily preventable.

From managing risk to improving quality, there are many good reasons to apply metal detection and X-ray technology in your facility.

When it comes to product safety, quality control, and processing management, at SF, we supply only the best inspection systems. By installing CEIA metal detectors, Ishida checkweighers, and Ishida X-ray systems, we’re working with you to minimise the risk of food contamination. Our knowledge of the industry means you get the benefit of many successful implementations and a solid track record.

Your brand and reputation is too important so you should only work with suppliers of the highest level to ensure maximum protection.

CEIA is much more than a metal detector

As the world’s largest manufacturer of metal detectors, CEIA has developed multispectrum technology that is not available in any other metal detector brands. Not only that but CEIA MS21 detectors accurately differentiate between product effect and metal contaminants with no need to reduce sensitivity.

CEIA has everything you would expect from a leading solution. Its Global Auto-Learn system can select and display the optimal sensitivity setting to completely eliminate guesswork and human error. Already stored detection settings will enable a speedier process and a more accurate one too.

With the ability to hold hundreds of products in system memory, changeovers are smooth and hassle-free.

CEIA has the X-factor

And when it comes to X-ray systems, Ishida combines the capabilities of a checkweigher and metal detector with the ability to detect tiny, non-magnetic contaminants, such as bone, glass, shell and plastic. Ishida’s system can also verify weight and shape, and identify missing or defective products. Risk management in food contamination is an issue for processors of all sizes and SF can supply X-ray inspection for every application and budget. Ishida’s solutions really tick all the right boxes.

With a user-friendly, easy-to-read 15” touch screen control panel, it’s ideal for the busy processing facility. It’s very easy to clean and its stainless steel construction conforms to HACCP. An open framework ensures easy access for sanitation. And there are no tools required to remove conveyor belts and sensitivity settings can be confirmed without stopping the X-ray process.

Ishida X-ray Systems

To put it simply, CEIA and Ishida are the premium products in the market and the the best at what they do. At SF Engineering, our focus has always been providing the best solution for your needs and we do this by partnering with industry specialists. We’ll work hard to provide you with only the best brands, helping you to protect yours.

Ishida X-Ray inspection can be used at any stage in your production process to tell you with the greatest accuracy and reliability when foreign bodies are contaminating your product.
Making increased efficiency a certainty for Fish processors of all sizes

The SF fish Profit Line offers processors the ability to monitor operations in real-time, with advanced data capture and traceability features.

Batch Traceability
A crucial concern for the modern processor, at SF Engineering, we understand batch traceability and its importance. In this solution, supplier and product details can be stored at the beginning of each production run. Individual fish are also uniquely traced from its originating batch, dynamically or statically weighed and tracked through the filleting process.

Operator Logging
In every facility, having a complete picture of what’s happening on the factory floor is vital. With this in mind, the fish profit line gathers important information on your processing team and their performance. Operator performance is logged throughout their shift and this is used to record both yield and filletter performance. This data can be utilised for performance-related payment instruction.

Intelligent Distribution
Time is of the essence in modern food processing and we’ve ensured that intelligent distribution is a basic element of our solution. Our distribution system means each operator never has to wait for product. Each holding hopper is automatically populated while your filleters process the fish.

Yield Data Capture
The more information and intelligence you have, the faster you can react and make decisions. By utilising intelligent software with first class production engineering, our yield data capture functionality is second to none. The valuable yield data gathered from the management system can then be used to report on the individual filletter performance and overall production. The reports feature real-time graphical monitors of filletter KPIs and can record overall filleting yields per ITN (Individual Traceability Number).

As a fish processor, you may feel it’s the right time to move to an automated solution that will bring your facility to the next level. The SF Fish Profit Line offers processors the capability to capture and record staff efficiencies and monitor and trace each product batch. This ultimately makes for a more efficient production solution and yielding return through detailed information. Using four key features, the Fish Profit Line from SF will deliver real results.

SF Engineering is perfectly positioned to offer companies of all sizes world-class solutions. What makes us different is that we strive to tailor the best solutions for every customer. No ‘one-size fits all’ in modern food processing and our focus is always on ensuring your facility performs at the optimum level.

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Best-in-Class Weighing Equipment

The new range of weighing equipment offered by SF is designed specifically for the food industry. Capable of handling most weighing applications, the robust bench and floor scales not only provide the highest level of accuracy but can also withstand the intense cleaning required for a food production environment.

Scales are constructed from AISI 304 stainless steel and all have easy-to-read displays with colour zone screen indicators for faster more accurate throughput. Easy connectivity to various accessories such as bar-code scanners, printers and PC networks allows for full control and reporting.
At SF, we firmly believe in working with the best products on the market and the leading industry specialists available. By combining our engineering knowledge and an understanding of your needs, with tried and tested functionality from the sector’s premium brands, we’ll give you everything you need to help your facility perform to its true potential.

**Industrial washing machine reduces labour costs by 80%**

With a focus on hygiene and efficiency, customer tests have shown that Unikon’s industrial washers can achieve incredible cost savings using less water, energy and man-hours.

For many years this industry specialist has developed, built and sold washing machines for industrial applications worldwide. SF works with only the best solutions providers in every aspect of processing. In this case, SF’s partner Unikon have identified the need to cut production and processing costs where possible and have designed and built machinery that is up to the challenge of cleaning utensils, crates, pallets and bins regardless of the pollution or what they have been used for.

This industrial crate washer was recently put to the test and analysed as part of an intensive post-installation assessment at a European site. The results were astonishing and major percentage increases were achieved in a variety of categories.

Review the graph to the right and see the incredible savings in time and energy for yourself.

You’ll see that in this case, the customer previously manually washed 1600 crates per 16 hour day. When the machine was installed they were able to wash 400 crates per hour with a more consistent wash quality. In labour or man-hours, this ensured they only needed 4 hours with two employees instead of 16 hours with 10 employees.

By partnering with proven specialists, SF can offer you a comprehensive solution that will handle your specific needs. Talk to us and find out what automated crate washing can do for you.

**HIGHLIGHTS**

- **80%** Saving on labour requirements
- **75%** Saving on running hours
- **76%** Water Savings
- **60%** Power Savings

**Unikon’s UN-2000 Crate Washer**

Achieving incredible results

*Review the graph to the right and see the incredible savings in time and energy for yourself.*
SUCCESS STORY

Making the case for great tasting food and production excellence...another tailored solution from SF

The Customer
From modest beginnings in the back of a Deli shop 15 years ago, Great Food has made incredible progress into the developing snack market. With the focus on healthy foods, appealing to Vegans, Vegetarians and Flexitarians but also suitable for Kosher, Halal, gluten-free and dairy-free diets, their customer base is wide and diverse.

The Challenge
Resulting from their growing success, Great Food investigated the option of upgrading their existing production infrastructure to handle increased demand for the product. As an experienced production specialist, they were very conscious of potential operational benefits but more importantly needed to ensure the quality of their output throughout the manufacturing process. They sought a partner that had a comprehensive understanding of the industry and could deliver a tailored solution.

The Solution
It’s only by thoroughly investigating the customers’ needs can SF deliver the right solution. By working closely with the team at Great Food, SF assessed the current infrastructure in place and set the project in motion. With the emphasis on maintaining taste and quality the challenge was to design a fully automated line that also delivered genuine operational benefits. Through regular site-visits, conference calls and open lines of communication between both teams, a solution was custom-built and installed. Developing a solution which would optimise their production process gave Great Food the real flexibility that’s required in a busy processing environment.

The Results
Quality products and standards of excellence are at the heart of everything Great Food stands for. By combining flexible product flow with intelligent control operations, SF has delivered a solution guaranteeing maximum efficiency, ensuring Great Food can focus solely on delivering…well… Great Food!

“SF Engineering provides us with more than a first-class processing solution. Their expertise in design, planning and their understanding of our industry and what we needed gave us real peace-of-mind”

Alex Lapushner
Operations Director
Great Food

INFOCUS – MULTIHEAD WEIGHER FROM ISHI DA

Hygiene is highest on the list of priorities for Ishida and SF

If your food processing facility demands only the highest standards in food hygiene but you worry about the downtime that intensive cleaning brings with it, at SF, we can help. By supplying the multihed weigher from Ishida, we can offer you a solution that’s been independently verified as having a market-leading level of water and dust ingress protection for its WP waterproof models. For frozen or fresh food applications, the weighers deliver maximum hygiene while minimising downtime for cleaning.

Tests were carried out at a leading UK independent testing centre, which proved that the Ishida RV’s design and assembly consistently comply with the highest industry standards. The stringent tests covered issues like dust and water-ingress resistance. For processing units that demand only the highest levels of hygiene, this means the weighers are more water-resistant than ever before and are perfectly suited in applications where equipment has to be thoroughly sanitized. The RV-WP range is also certified to protect a range of supporting issues including dust tightness, protection against water jets and temporary immersion.

How does it work?
The RV-WP models incorporate a number of design features to prevent water intake and enable fast and easy cleaning. These include upgraded seal and gasket designs, and enhanced manufacturing assembly processes with increased fixing points for uniformed gasket compression. Angled surfaces also facilitate rapid wash down and run-off (ensuring faster drying times) and reduced crevices in bushings and hoppers, helps eliminate bacteria traps.

Designed to be tough enough to handle anything during production, it can also withstand a thorough cleaning faster than ever before. In fact, the Ishida CCW-RV delivers the best levels of accuracy of any multi-head weigher and is now some 15% faster than previous ranges.

We’re committed to providing you with only the best solutions. From design and planning right through to installation and training, your processing needs are in safe hands with SF.

Ishida CCW-RV multi head weigher
Expertise and SF Service Guarantee

At SF Engineering, our focus has always been on providing long-term solutions. Designing and building state-of-the-art equipment needs highly trained, experienced and focussed personnel for successful implementation and maintenance.

From the design team through to support and installation, our strength has always been our people and their ability to provide you, our customers with genuine solutions for your processing requirements.

Our service plan gives you the assurance that you’re partnering with an industry specialist and a dedicated service provider.

**OUR SERVICE GUARANTEE:**

- Equipment installation, maintenance and calibration – all equipment comes with a 12 month warranty. Calibrating the equipment to ensure optimum performance is also included.

- Technical support and troubleshooting – at both the onsite stage and throughout the course of the contract with telephone support, the right support level is there for you. Fast, incisive technical support will ensure your facility continues to operate at capacity where possible. Troubleshooting is also part of the service package and we’ll work with you to find solutions quickly and effectively.

- Training – by providing dedicated training packages, we’ll equip you with the knowledge and insight required to get the best from your investment.

- Spare parts – designing and delivering first-class engineering solutions means incorporating a complete level of service. In this context, spare parts are made available in every scenario, giving you genuine peace-of-mind.

- Compliance – with proven experience and industry knowledge, we’ll work with you to ensure the latest industry standards and codes of practise are adhered to, throughout the installation and operation of your solution. Consistently re-investing in our own resources and up skilling our service teams, equipping them with the latest industry knowledge and relevant legislation sets us apart from the competition.

It’s true – it’s not just about the equipment. Service is equally crucial in modern production engineering and with SF, you’re assured of genuine service and a focus on meeting your processing needs.

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GET IN TOUCH
To talk to us about your equipment or service needs, get in touch with us today.

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WIN BRITISH GRAND PRIX TICKETS

This is your chance to win two VIP tickets to the British Grand Prix at Silverstone in July.
Just answer this question...

What fundraising event are SF UK taking part in, which will also be hosted at Silverstone?

Please send your answers quoting newsletter 10 to info@sfengineering.co.uk or info@sfengineering.ie
Closing date is 09.06.14*Please note travel and hotel expenses are not included