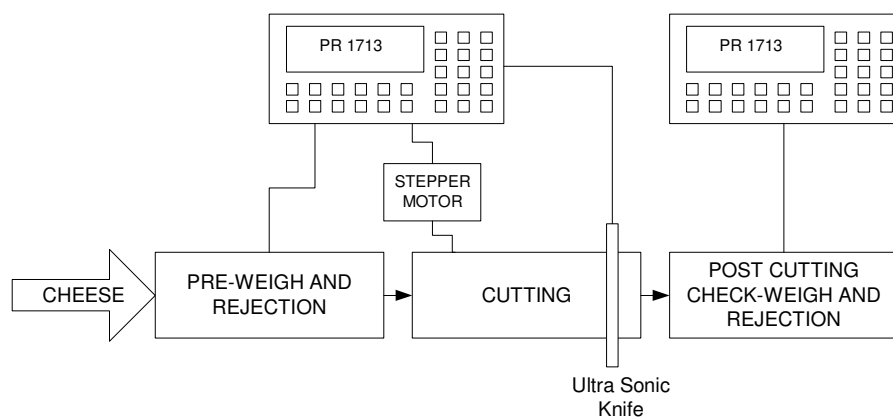


Portion Control for Cheese.

Summary: Cutting blocks of cheese into a desired Portion size (weight), with check-weighing and rejection all in one custom built machine.

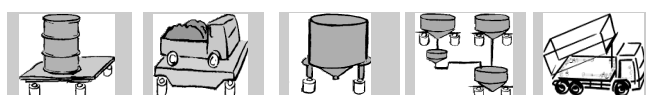
The customer was manually slicing cheese to pre-determined weights and selling to the public. This manual process was giving poor portion control. They contacted KIW to help with this problem.

The KIW solution used 2 PR1713 controllers, the main PR1713 controller ran the pre-weigh rejection section and the slicing section of the machine, the second PR1713 ran the post cutting check-weighing and rejection section.



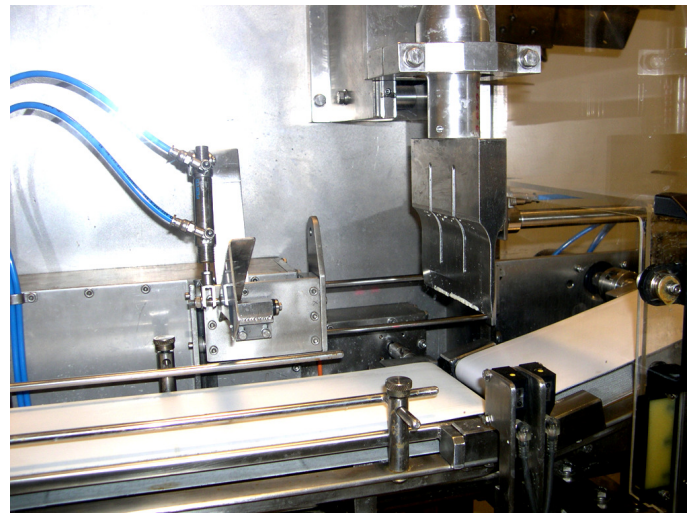
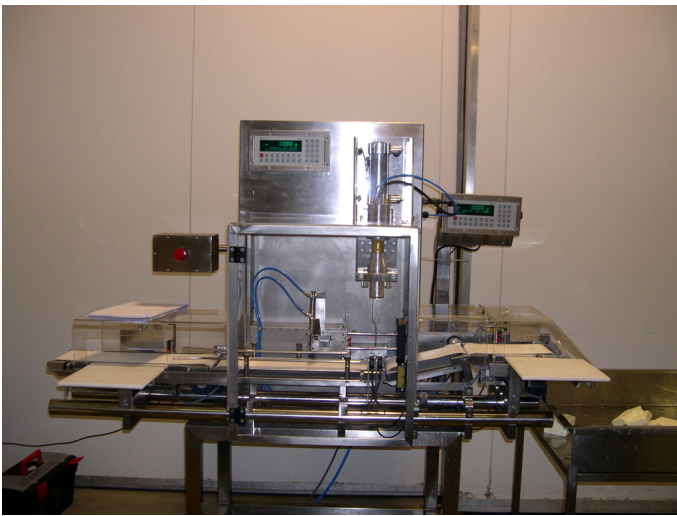
Both PR1713's had customised software allowing for multiple products to be stored in memory. Each product had a desired slice weight, and pre and post cutting tolerance limits. The un-sliced blocks of cheese were always a consistent length however the height and density of the cheese would vary between blocks.

The custom KIW software calculated the necessary slice width at the Pre-weigh stage, then using a stepper motor and ultra-sonic knife precise slices were cut.



Custom software on the second PR1713 check-weighed each slice to ensure correct cut weight. The second PR1713 also generated reports for each product with High/Ok/Low totals.

The KIW solution resulted in cleaner cuts, better repeatability, and ensures slices are within tolerance of the declared weight to satisfy weights and measures obligations. The solution can be further upgraded to auto adjust cut sizes based on the checked weight of the last cut.



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