



The demand for higher throughput rates in the production of desserts gives OCS Checkweighers a considerable advantage.

More Speed for Tiramisu!

Solo Italia is one of the leading producers of delicious desserts in Italy. The company, based in Ossona near Milan, has eight production lines to supply domestic and international customers with more than 14,000 tons of sweets every year. For the production of their famous tiramisu tartlets Solo Italia relies on highly precise weighing technology provided by OCS Checkweighers.

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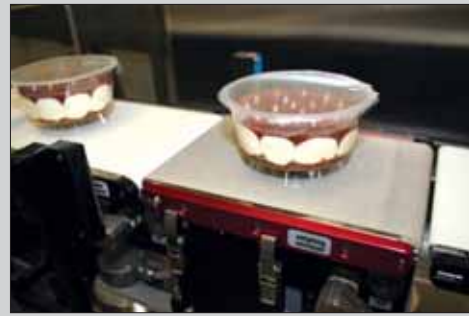
CHECKWEIGHERS

A Wipotec Brand

They look appetizing and are simply irresistible. For a dessert gourmet one look at the circular delicacies is enough and his mouth will start watering. Not surprisingly, a package is quickly snatched from the chiller cabinet and often the consumers are

contact of Solo Italia he and product manager Stefano Girardi came together to discuss the ideal solution for the company. The result is an ingenious combination of a checkweigher type HC-A and an integrated metal detector. Scales of this series

Ever since, the expertise of OCS Checkweighers is a constant factor in Solo Italia's daily production. When the tiramisu tartlets reach the weighing conveyor of the checkweigher they are completely sealed with a plastic foil. Within a fraction of a second the weighing system determines the weight of each individual plastic cup precisely.



so enthused that several tartlets find their way into the trolley.

A few more cups in the fridges of every customer result in a higher demand. To meet the rising demand Solo Italia's management decided to increase the throughput rates. Therefore, the company scanned the market for qualified technology partners and finally selected the German specialist for weighing technology, OCS Checkweighers.

Speed and precision are equally important

Ivan Filippazzi is the CTO of Solo Italia. A national supplier of dynamic weighing technology hadn't been able to meet their requirements. "They promised us throughput rates of up to 450 items per minute, but they have never been able to implement their ideas successfully". Filippazzi remembers the disappointing result. To find alternatives he started to scan the international market. "We contacted all well-established companies in the sector of dynamic weighing technology" he adds "and in this process we decided to proceed with OCS in October 2011".

Carlo Secondi is the director of the Italian subsidiary of Wipotec, the parent company of OCS Checkweighers. Immediately after the first

meet the highest precision and throughput requirements that are expected from today's dynamic weighing systems. They are the basis for perfectly tailored custom-made solutions that leave nothing to be desired.

Depending on the field of application the checkweigher HC-A is able to reach a throughput rate of up to 600 verified weighing processes per minute. However, when it comes to dynamic weighing, speed is not the only criterion for quality. Precision is the second crucial factor and is always been focused on.

And again, the HC-A excels. Resting on an advanced, extremely rigid and sturdy stainless steel base frame, the sophisticated Weigh Cell, that works according to the principle of electro magnetic force restoration (EMFR), renders extremely precise weighing results even at ultra-high throughput rates.

"This combination convinced us immediately," Ivan Filippazzi remarks. Of course, some of the solutions suggested by competitors would also have provided acceptable throughput rates. However, the perfect combination of speed and precision provided by OCS Checkweighers' impressive weighing technology puts the company into a league of its own.

When an imperfect product is detected an air nozzle blows the affected dessert portion into a lockable rejection bin. Items whose weight are correct remain on the conveyor and are guided to a metal detector (see picture on the left) that thoroughly scans the cups for foreign objects. If necessary, a cup is immediately ejected into a second rejection bin. If the delicious dessert passes both tests without any problems it is taken to a cartoner which adds an outer packaging and makes the products ready to be shipped to the retailers.

480 verified weighing processes per minute are feasible

Ivan Filippazzi is impressed by the expertise and the skills of his technology partner OCS Checkweighers. For him, the cooperation is an ideal solution. The official verification seal that is attached to the checkweigher proves that the system is certified to carry out up to 480 weighing processes per minute. This results in an inspection speed of 1.4 metres per second.

According to Filippazzi the system, which requires hardly any maintenance, convinces both by its ease of operation and by its reliability. Without any doubt, OCS deserves to get the highest marks for their quality.

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