



NEWS RELEASE

SEE US AT: FOODEX MEATEX 2006 – HALL 12, STAND BS101, 19–22 MARCH

Foodex Meatex Focus

Live demonstrations of our all new **PolySlicer Vision**, coupled to an **IPL Robot**, will head an impressive line up of automatic portion control slicing, loading, checkweighing, weigh price labelling and end of line labelling machines and systems – all designed to cut costs and boost production efficiency.

POLYSLICER VISION

HOLE TRUTH

and nothing but

Our new **PolySlicer Vision** sets new standards in slicing cheese, cooked meats and chilled, fresh product thanks to the very advanced new vision and laser system, which follows contours so closely at the cutting face that virtually any variation in product composition is detected. Holes in cheese, voids in ham, areas of fat and even lean/fat ratios are all carefully and accurately measured at the blade, slice by slice. This means high on-weights, extremely low giveaway, consistently accurate grading, high output and excellent product presentation with minimal manual intervention.

PolySlicer Vision offers excellent control of difficult products and is available with gripper or continuous feed. Product feed tracks and twin jump conveyors ensure smooth operation and the production of well presented stacks, shingles and shaved product. It is also ideal for chilled fresh product, like boneless pork loin or beef, which can be automatically shingled ready for placing into trays or thermoformers at high speeds. • www.aewdelford.com/polyslicer

NEW



AEW Delford Systems
Polyslicer Vision



IPL ROBOT

LOADS LOADS

Fast, intelligent portion loading

Combine the speed, versatility and productivity of **PolySlicer Vision** with **IPL Robot** and you have the ideal, high output production system that requires the absolute minimum of labour. **IPL Robot** picks up single or multiple portions of fresh or frozen portions of just about any product and places them quickly, gently and accurately, in any format, into trays or a thermoformer. A single vision and control system can handle up to six robots, each of which can perform various tasks and certain grading options. • www.aewdelford.com/iprobot



AEW Delford Systems IPL Robot



NEWS RELEASE

SmartSlice Vision+ 100,000 PORTIONS BY TOMORROW

AEW Delford Systems **SmartSlice Vision+** is a high capacity, automatic portioner for fresh or chilled boneless product. This 'state-of-the-art' precision built machine helps processors respond quickly to the demand for fresh, weight controlled portions thanks to an advanced vision system that sees the whole product before slicing. Cutting programmes enable the slicer to cut a number of given portions, or a specified percentage of the product – particularly useful for maximising prime yield.

The swing out discharge conveyor allows easy access to the blade area for fast and easy cleaning. Other innovations include modem access for remote diagnostics and Ethernet capability for easy linking into a production or processing system. •

www.aewdelford.com/smartslicevision



AEW Delford Systems
SmartSlice Vision+

GUARDIAN 2200 WEIGH AHEAD

The **Guardian 2200** Multipurpose checkweigher with optional integral metal detector provides a number of important benefits for a wide range of packaging applications, not least of which is the significant contribution it makes to reducing the length of production lines. It is one of the most accurate checkweighers around, with accuracy levels down to an impressive 0.5g, throughput of up to 180 packs/min and an easy to use control panel that features a 500 programme memory for fast product changeover. • www.aewdelford.com/guardian2200



AEW Delford Systems
Guardian 2200

8100 Weigh Price Labeller FAST RUNNER

Operating at speeds of up to 100 packs per minute, the AEW Delford Systems **8100 weigh price labeller** combines precision weighing and labelling quality with a range of features to create the optimum system – whatever your production needs. The machine can accommodate up to eight labelling heads in any combination of thermal labellers for added flexibility and capacity. •

www.aewdelford.com/8100



AEW Delford Systems
8100 Weigh Price Labeller



NEWS RELEASE

HARTMANN SELECTRA 30 Crumbs this is quick!

A fully automatic band slicer for toast and mixed rye loaves. Capacity: up to 3,500 loaves/hour.

AEW Delford system's total capability and expertise extends to the bakery industry in the UK and Ireland – thanks to our alliance with Georg Hartmann GmbH of Germany and SR Pack A-S of Denmark.

Hartmann manufactures a comprehensive range of high performance splitters, slicers and baggers which, when combined with the outstanding capabilities of SR Pack's automatic box and tray fillers, stacking/restacking and palletising machines, offers bakeries high levels of automation and production flexibility. • www.aewdelford.com/bakeryautomation.htm



Hartmann Selectra 30

LABEL APPLICATORS THAT WON'T MONKEY AROUND!



LS40 Label Applicator – Don't waste loads of money every year on someone who couldn't give a monkey's about labelling!

The new low cost **LS40 label applicator** comes complete with conveyor, and will happily label all day, every day without the need for off-line breaks. **LS40** is specifically designed for the application of self adhesive promotional and product description labels on a wide variety of packs for food and non-food applications at speeds up to 150 labels/min. •

www.aewdelford.com/ls40

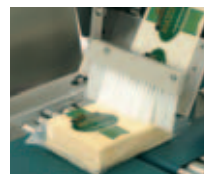


AEW Delford Systems
LS40 Label Applicator

Concept 500 Self Adhesive Label Applicator

The **Concept 500** offers labelling solutions for the most demanding applications and can be supplied as a free-standing unit for portability, or it can be mounted on a purpose-built conveyor as an over or under system. It can handle labels up to a maximum of 125mm in width and, with its rotating label beak, can apply labels to a wide variety of angled surfaces. •

www.aewdelford.com/concept500



Concept C3 Panel Label Applicator

The **C3** offers wrap around labelling of self-adhesive pre-printed labels onto two or three sides of a tray or container. Information, such as bar code, sell by and nutritional details, can be put onto the label prior to it being applied to the pack. The **C3** can be interfaced to a weigh price labeller or with AEW Delford System's integral weighing unit, where variable information on a pack by pack basis, is forwarded to the **C3** panel labeller and information is printed accordingly. •

www.aewdelford.com/c3



AEW Delford Systems offers the very best in automatic portion control slicing, sawing, shaping, checkweighing, grading, weigh price labelling, wrapping, sleeving and robot portion loading technology – either as stand alone machines or as fully integrated systems.

www.aewdelford.com

For more information and photographs please contact Terry Starkey at:

AEW Delford Systems, Pinetrees Road, Norwich NR7 9BB UK

Tel: +44 (0) 1603 700755

Email: norwich@aedelford.com