



**GET PEACE OF MIND** FOR YOUR BUSINESS AND YOUR CONSUMERS









# **Inspection Systems**

For product safety, quality control and production management, Heat and Control have the inspection system to meet your needs.

Heat and Control is your one-stop source for CEIA metal detectors, Ishida Checkweighers, X-ray Systems, Seal Testers, Oxipack Leak Detectors, and **Key Technology** Digital Sorters.

Protect your consumer and your equipment with industry leading package testing and contaminant detection technology. Efficient detection of foreign objects is critical to consumer safety and brand survival and will also protect machinery and prevent downtime.

#### BEST IN CLASS

Minimise recalls and improve product qualilty with technologies that lead the industry in sensitivity and performance.

### SELECTION OF SYSTEM

Our broad range of solutions let us design the most appropriate machine or combination inspection system for your application.

### UNMATCHED EXPERTISE

Rely on our equipment know-how to integrate the most effective inspection solution that supports your product safety and quality control goals.

### **CEIA METAL DETECTORS**

The world's only multi-spectrum metal detector provides unique detection capability and extreme sensitivity of magnetic, nonmagnetic, and even stainless steel metal contaminants and is also available in a USDA-approved design.

Developed exclusively by CEIA, the world's largest manufacturer of metal detectors, multi-spectrum technology uses many frequencies simultaneously to optimise sensitivity to all metal contaminants and reduces product waste by minimising product effect errors.

### IDEAL APPLICATIONS:

- · Available with conveyed (in-line), pumped, or free-falling configurations
- All manner of food products
- · Strong product effects products, such as cheese, fresh meat,
- Integrates with Ishida VFFS snack food bagmakers

### Increase productivity and cost savings

Minimise operator intervention and line stoppages with advanced features such as the auto-learn system, self-calibration, and continuous auto-test function.

# High immunity to environmental interference

Digital analysis of the signal allows you to achieve extremely high sensitivity, immunity to interference, and operational stability for the highest level of quality control.















### ISHIDA X-RAY

See what you don't see with the Ishida X-ray system. Manage risk and improve quality by finding foreign objects and detecting product defects before they reach the consumer.

### PEACE OF MIND

Rest assured your products are thoroughly inspected for the full spectrum of foreign bodies at unrivalled sensitivity levels.

### INDUSTRY LEADING TECHNOLOGY

Ishida maintains its position as an industry leader with leading X-ray inspection systems that can detect foreign bodies of the lowest densities, greatly outperforming more conventional models on the market.

### CUSTOMER LOYALTY

Build customer loyalty and your brand reputation by consistently ensuring that the best quality products reach your consumer.

## ISHIDA CHECKWEIGHER

Delivering speed and accuracy to improve product quality without compromising on efficiency.

Promote quality control and customer satisfaction with accurate verification of package weight or product count, or detection of missing components. Available for dry, washdown and multilane applications, Ishida checkweighers are compact and easy to clean. Combine them with a CEIA metal detector for multi purpose inspection that saves floorspace.

Offering enhanced sensitivity over conventional models, the Ishida DACS-G/GN checkweigher series satisfies a wide variety of product sizes and speeds. Flexible weight capacities (depending on your product) can measure from 600.0 grams in 0.5 gram graduations, up to 6000.0 grams in 2.0 gram graduations.

## IDEAL APPLICATIONS:

 All manner of packaged products, food, pharmaceutical and industrial products.

### ISHIDA SEAL CHECKERS

Seal checking is an essential part of any quality control process in snack packing lines, and Ishida has long provided reliable and sensitive systems to detect leaks in bags, avoiding damaged products or spoilage.

Pinpoint accuracy that can detect the smallest of pinholes with unsurpassed accuracy and relability.

Integrate your systems to seamlessly coordinate with high-speed packaging lines and maximise productivity by integrating your seal tester with other packaging equipment.







#### **KEY TECHNOLOGY SORTERS**

Key Technology offer superior digital sorting technology to detect and remove defects and foreign objects from food products.

Automated digital sorters identify and remove objects based on colour, structure, shape, and size at a significantly faster rate than manual inspection. Consistent identification of foreign objects enables food processors to produce the same high quality product, day after day. Key Technology's wide range of sorters ensures you can find the right system for your specific product control needs.

### Improve Quality Control

Product integrity is assured through precise rejection of foreign objects and intelligent sorting by colour, size, and shape, as needed.

#### Increase Yield

Safeguard your yield with reduced false rejects and product degradation, as well as enhanced shape sorting capabilities, all customised for your requirements.

### Increase Efficiency

Leverage sorter information to record and analyse product characteristics in order to improve upstream and downstream production equipment.

#### **OXIPACK LEAK DETECTORS**

Accurate leak detection of packaging is a critical part of the production process. Leak detection ensures the consumer receives a quality product that is safe to consume. The smallest micro leak can have a major impact on your product's quality, shelf life and safety and irregularities must be detected in time to avoid leaks.

Leak detection specialist Oxipack understands the vital role of leak detection, developing several solutions which deliver unique, non-destructive leak detection methods. Many companies around the world, already trust Oxipack for the most accurate leak detection, using tests which are 100% non-destructive with no added gas required.

Testing for leaks is generally conducted as a manual process, using a water bath, with random sample testing. By taking a number of samples at each test, statistical analysis is applied to determine if there is a line issue with the packaging process. These products cannot be returned to the line — even if they've passed the leak test — which is wasteful, and costs your business money.

The Oxipack range of non-destructive leak detection solutions change the game with their unique method. Through the use of two rubber membranes (or a deep chamber depending on the product's packaging) a vacuum is created in the equipment's test chamber which is then monitored over a time period. If a pressure increase is detected during this period, it is determined that a leak is present, and what size it is. This method provides accurate detection of large, small and micro leaks — without damaging packaging.



**COMPASS Sorter** 



**VERYX Digital Sorter** 



Oxipack Leak Detector

# Our Brands and Partners for Inspection Systems

Our family of brands and our strategic partner brands - come together to provide a broad range of solutions, each with specialists that have distinctive and extensive insight and experience. We can provide an individual solution or an entire integrated production line system for ultimate efficiency and performance, end-to-end.

**Our Brands** 

Heat and Control®

FastBack®

Spray Dynamics®

Mastermatic

**Our Partners** 

Ishida

CEIA®

Key Technology

Oxipack

















# Working with Us

- Sales
- Testing and Design
- Project Management
- Engineering and Manufacturing
- Installation and Commissioning
- **Operator Training**
- Service and Spare Parts
- After Sales Support

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