





An entire production process from a single source

Convert your raw goods to retail-ready packs using state-of-the-art technology: Schiwa production lines make up meat and cheese products entirely according to your requirements. You'll be as impressed with the integrated overall concept as you will be with our many superior targeted solutions.

All Schiwa slicing lines are designed and built according to exactly the kind of quality standards you would expect from a centre of craftsmanship. We supply you with new developments, expertise, hardware, processing technology and software - all from under one roof. So you'll be sure that all the components are perfectly coordinated and interact optimally together right from the start. All Schiwa slicing lines are designed and built according to exactly the kind of quality standards you would expect from a centre of craftsmanship. We supply you with new developments, expertise, hardware, processing technology and software - all from under one roof. So you'll be sure that all the components are perfectly coordinated and interact optimally together right from the start.

And you'll find this high standard also applies to our service provision, as our Schiwa Machine Service Network gives us on-site access worldwide on request, allowing us to intervene directly in line settings, programs and production.

Fully automated system chain

The system chain allows high production speeds to be achieved with minimum deployment of personnel, as just one or two staff are sufficient to control an entire Schiwa line. Raw product is loaded from upstream manual or automatic systems, sliced and then finally automatically fed into the packaging line.

Schiwa production lines process a multitude of raw products into equally sliced portions

- Bars and loaves
- · Sausage, cooked ham, cured ham, fresh meat, bacon and cheese

You choose the form of end product you require

- Small, medium or large sizes
- Single or multi-component portions
- Slices or slabs
- Rigid or non-rigid plastic prepacks
- Individual packs or multipack sales units

Two measuring processes deliver a virtually 100 per cent yield

- A line laser system and pre-weighing unit calculate the downstream slicing parameters **prior to slicing**
- When the product **has been sliced**, the portion weight is checked in an additional weighing procedure and if necessary immediately corrected via a feedback control system

Intuitive and user-friendly operation

The slicing programs for each product are created with a graphic user interface via a touchscreen display

Connectivity

If you would like to work online, our lines can be connected via Ethernet.

Working ergonomically

- Horizontal design: ensures products are conveyed smoothly without large inclines and angles
- Line is fully visible from ground level
- Ergonomic line height

Perfect and precise positioning of portions

- Patented portion positioning unit
- Even with lightweight and hard-to-position products
- Belt portioning conveyor for minimal contact with product
- Efficient maintenance and fast servicing

Easy accessibility with our "Walk-In Design"

- Tasks in the line's internal space, such as cleaning, blade changes, etc., can be completed standing upright
- The top and bottom runners of the slicer can be moved clear of the work area easily and ergonomically
- Ideally suited for working in clean room conditions

ALL-IN-ONE principle

The entire line is controlled from one central PC and screen

• All analyses (e.g. loaf analyses) can be read out centrally

Product feed designed for customer requirements

- Automatic preparation of upstream products (e.g. dividing, halving) can be provided where required
- Product buffer storage (magazine) in different versions provided as standard
- Misshapen and loose upstream products are scanned by Schiwa laser scanner; direct and precise measurement of the product
- Scanner and loaf pre-weighing unit are integrated into the line system