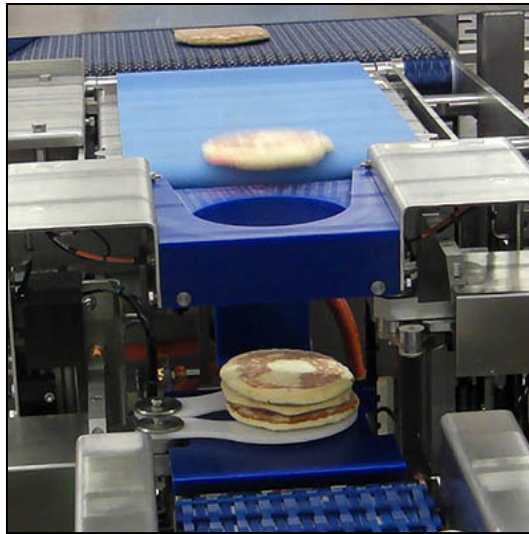


# CONVEYING NEWS

## Pancake Stacking

WMH has recently added to its portfolio of stacking solutions with the completion of a stacking and packing conveyor system for a large European bakery.

The system is designed to handle up to 15,000 individual frozen pancakes per hour exiting a freezing tunnel and feeding stacks of product to two wrapping lines.



The system provides a continuous flexible solution which is able to feed product to two stacking units in

parallel or divert all of the pancakes to feed one stacker only.

To ensure seamless continuous operation the system was designed to incorporate a third stacking head which will move automatically into position in the event of either of the two operational stackers suffering a product jam or other failure. During a fault situation the upstream divert system will activate to feed all product to the operational stacker whilst the spare stacker slides into place. This will ensure production continues uninterrupted and minimises product losses.

The stacking system was designed to fit a single size pancake and uses a novel pneumatically actuated jaw arrangement to provide a continuous stacking motion, a short acceleration conveyor upstream of the stackers creates space between the product to ensure each item is stacked cleanly.

As with other WMH systems operation is via a user-friendly touch screen HMI with menu selections for choice of stack height from 3 to 6 pancakes.

“We are very happy with this new development in stacking, this approach provides a high-speed solution for production lines where products are continuous with no variation in size” said a spokesman for WMH.

## Remote Maintenance

The current movement and social distancing measures brought in by the government to control the spread of the COVID-19 virus have brought into sharp focus our daily interactions.

At WMH we recognise that our customers need to keep running to maintain the essential food and medical supply chains and why for many years we have been offering the option of remote connectivity to our systems in your factories.

With the addition of a few pieces of hardware we can securely access your control panels to provide:

- Remote Diagnostics and Fault Finding
- Remote Maintenance
- Reconfigure Lines for New Products

All as easily as if we were in your factory!

In normal times these benefits enable WMH to offer you a faster response time and at reduced cost as compared to travelling to site. In these times of restricted movement, they are an invaluable tool to maintaining production.



If you would like to discuss the benefits of upgrading your existing WMH systems please email [enquiries@wmh-uk-ltd.com](mailto:enquiries@wmh-uk-ltd.com).

## High Care Automation

Automation and robotics have become commonplace in many manufacturing industries since the first industrial robot was installed by General Motors in 1961.

The food industry has been much slower to adopt automation technology due to concerns over hygiene and the cleanability of complex automation systems and the need for flexibility as production needs change from product to product and from season to season.



The more complex nature of handling pliable and delicate food products has also influenced the slower uptake of automation in the food sector.

As with most technology, robotics did filter into the food industry, initially in the low risk, secondary packing areas where rigid and uniform packed

products made automation easier to achieve. We are now in an era where robotics and automation systems are gradually becoming more common in high care food production areas. This change has been driven by the increased availability of washdown, IP65 rated robots which are easier to programme and by difficulties in finding labour for repetitive manual operations.

WMH has been at the forefront of technological advancements for many years, pushing the boundaries of possibilities to provide the most cost-effective flexible solution for its clients. Having worked with blue-chip food produces throughout the UK and further afield WMH has an in depth understanding of the requirements for robust reliable cleanable systems and has built a reputation for excellence in many areas.

With the hygiene requirements of a modern factory at the core of all projects WMH are able to develop bespoke solutions that meet the needs of their clients offering systems such as: product collation and positioning for the bakery industry, accurate and flexible liquid dosing for the savoury convenience food sector, robotic coating systems for the pharmaceutical industry, flexible cutting and slicing for dairy desserts and conveying and turning systems for the dairy industry.

Although automation is seen by many as the solution to all a factory's production problems, WMH understands that there are times when we must recognise its limitations and consider the value and flexibility of production operatives.

If you are considering automation for your high-care production facility WMH's team of engineers will be happy to discuss the available options and develop a solution that meets your production requirements with the flexibility to adapt to future changes.

## Safe Contractor Accredited

WMH has recently been awarded accreditation from Alcumus SafeContractor for achieving excellence in health and safety in the workplace.

Alcumus SafeContractor is a leading third party accreditation scheme which recognises extremely rigorous standards in health and safety management amongst contractors. It is used by thousands of organisations in the UK including SMEs and FTSE 100 companies.

The company's application for SafeContractor accreditation was driven by the need for a uniform standard across the business and will demonstrate the company's commitment to safety .

Tom Tomlinson, Director said "We are delighted to have been accredited as an 'Alcumus safe

Contractor', this industry standard will give our customers greater confidence in WMH and provide assurance that our operating standards match their own."



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