Colored Weight ControlThe Smart Weighing Way

Fast and accurate manual portioning is crucial for Bischofszell Food Ltd. – one of Switzerland's top quality food companies. With the new BBA449 check scale they now have a convenient way for fast and hygienic weighing.



Gutes aus der Schweiz. Tout le bon de la Buisse Delicious Swiss Food.

Bischofszell Food Ltd. assortment comprises more than 1000 items. The different products range from soft drinks, through preserves and snacks to the successful convenience food products under the brand name "Anna's Best". Around 75% of Bischofszell's products can be found on the shelves in Migros stores one of the leading Swiss retailers. The other pillar of Bischofszell's business that is growing strongly is supplying to the catering trade, hospitals, canteens and industry.

Top-class products – latest technologies

Top-quality food products require ongoing innovation, effective quality management, a competent workforce as well as the latest manufacturing technologies. This is where METTLER TOLEDO weighing expertise comes in. With the new BBA449 check scale Bischofszell is equipped with the most recent technology for manual portioning and over/under weighing.

Fast and safe

During production under or overweight cans are rejected by the METTLER TOLEDO Garvens checkweigher. These cans can then be manually corrected using the BBA449 check scale. Use of the BBA449 ensures the time-consuming task of refilling rejected cans becomes a quick and efficient process. Due to the colored backlight of the liquid crystal display the operator immediately knows if the portion they are weighing is within the tolerance limits. With the new colorWeight® display

technology, the exhausting staring at flickering digits on scales has become unnecessary. Mr. Ulrich Stark, Head Quality Control, confirms: "This new colored display not only gives fast and clear indication it also makes operators work with more safety. That is why we have implemented three additional BBA449 check scales at other portioning lines."

No cable – little space

Typically, space is limited within a production environment. An advantage of the BBA449 is that it requires little room due to the compact construction, while the built-in rechargeable battery enables a flexible positioning in the production.











Yellow - weight above tolerance



Green – weight within tolerance



Red – weight below tolerance

colorWeight®

EHEDG



Swiss quality with hygienic design

Not using cable also means increased safety through sanitation and this is essential when producing high quality food products. The complete stainless steel construction which is dustproof and suitable for heavy cleaning procedures with high-pressure water jets (IP69k), and the closed back of the column are designed in accordance with the latest EHEDG and NSF guidelines. Theses guidelines set the design standards for equipment used in hygienically sensitive areas, e.g. open construction, no hidden spots, smooth surface, etc.. Now scale cleaning is made easy for employees at Bischofszell Food Ltd.

EHEDG: European Hygienic Engineering and Design Group NSF: National Sanitation Foundation (US)

High quality measuring technology

On the production floor, Bischofszell counts on METTLER TOLEDO know-how for static weighing including bench and floor scales as well as dynamic checkweighing and metal detection. 100% net content control is achieved by state-of-the-art Garvens dynamic checkweighers and contamination risks are minimized by METTLER TOLEDO Safeline® metal detectors. The solutions support prod-

uct safety in hygienically sensitive areas and help to establish efficient production processes. Beyond production, Bischofszell is equipped with high-quality METTLER TOLEDO laboratory equiment like precision and analytical balances.

Mr. Kurt von Mentlen, Head of Production, concludes: "METTLER TOLEDO offers reliable and high-value products which provide interfaces for easy data integration as well as an efficient service organization with fast reaction times. We are delighted to work with such a competent supplier of the latest, innovative weighing equipment."



METTLER TOLEDO Garvens dynamic checkweigher