



ISHIDA's Economy Snack Food Bagmaker

ASTRO-S Series



ASTRO-S-103

The answer to a highly efficient production line. ASTRO-S—Ishida's high-speed, high-precision Bagmaker

Optimum line performance

High-speed packaging rate of 100 bags/minute (maximum)

The Astro line features Ishida's proprietary high-speed packaging machine technology. Our innovative pull-down belt system and servomotor-controlled film feeder contribute to a stable high-speed packaging rate of 100 bags/minute (model 103).

Reduced film loss

A film seam detection system is provided as standard. This feature reduces the film loss that commonly occurs during film changes as well as the time lost during film changing operations.

Efficient film change and maintenance procedures

The simplified structure and compact design contribute to faster film change and easy maintenance operations. This results in reduced downtime and improved overall operational efficiency.

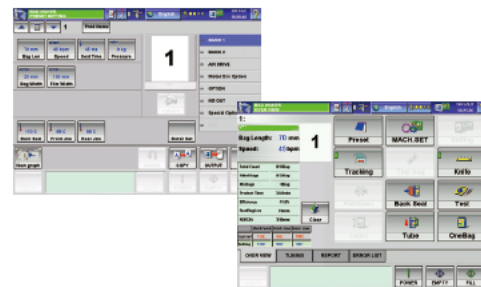
Reduced energy consumption

Lower air consumption contributes to energy saving.

Simplified user-friendly display

Color touch screen

The RCU (remote control unit) with color LCD touch screen offers a simple and easy means of performing various operations as well as storing of pre-set programmes and printing. Touch panel operations are icon-based for greater ease of use. (Up to 200 programmes can be pre-set.)



User-friendly operation

Tabs in the easy-to-follow graphic user interface provide quick access to multiple screens for simplified operator control.

Integrated self-diagnostic function contributes to faster resolution of malfunctions

In the unlikely event of problems, the integrated self-diagnostic function pinpoints the cause and displays the source, location, and details of the problem. This allows the problem to be resolved quickly.

Simple film change-over

The lightweight formers can be changed without the need for tools. This simple design with fewer film rollers ensures fast film changes. Operation of a simple switch ensures that the integrated air-chuck roll feed is locked firmly securing the reel.



Twin spindle (Optional)



CCW-RVE-214 / ASTRO-S-203
Direct mount packaging system

Stable control for high quality finished products

Stable film feeder

The servomotor control ensures stable feeding of film, contributing to the high-speed packaging rate of 100 bags/minute (model 103).

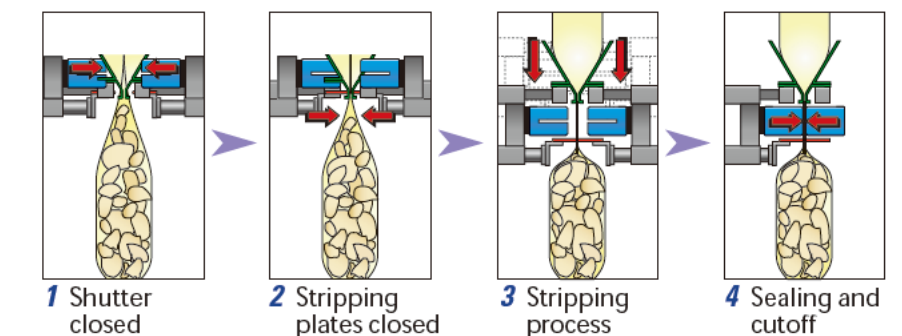
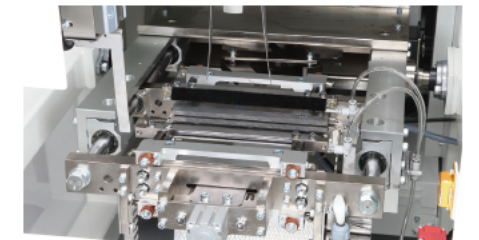
Consistent seal quality

The servomotor incorporated in the side seal area ensures the optimum seal pressure, seal time and seal temperature for each film. These parameters can be set and programmed simply and easily with the RCU.



Optional product stripping ensures maximum pack quality and shelf appeal

Optional stripping plates can be installed to prevent excess cutoff during sealing and limit the occurrence of seal damage, contributing to a more appealing finish.



Contributes to improved production line efficiency

Integrated control system

Ishida provides innovative, high-performance bagmakers that smoothly integrate weighing and packaging functions.

Compact design can be easily accommodated into existing line layouts.

With its low overall height, Astro easily replaces existing equipment.

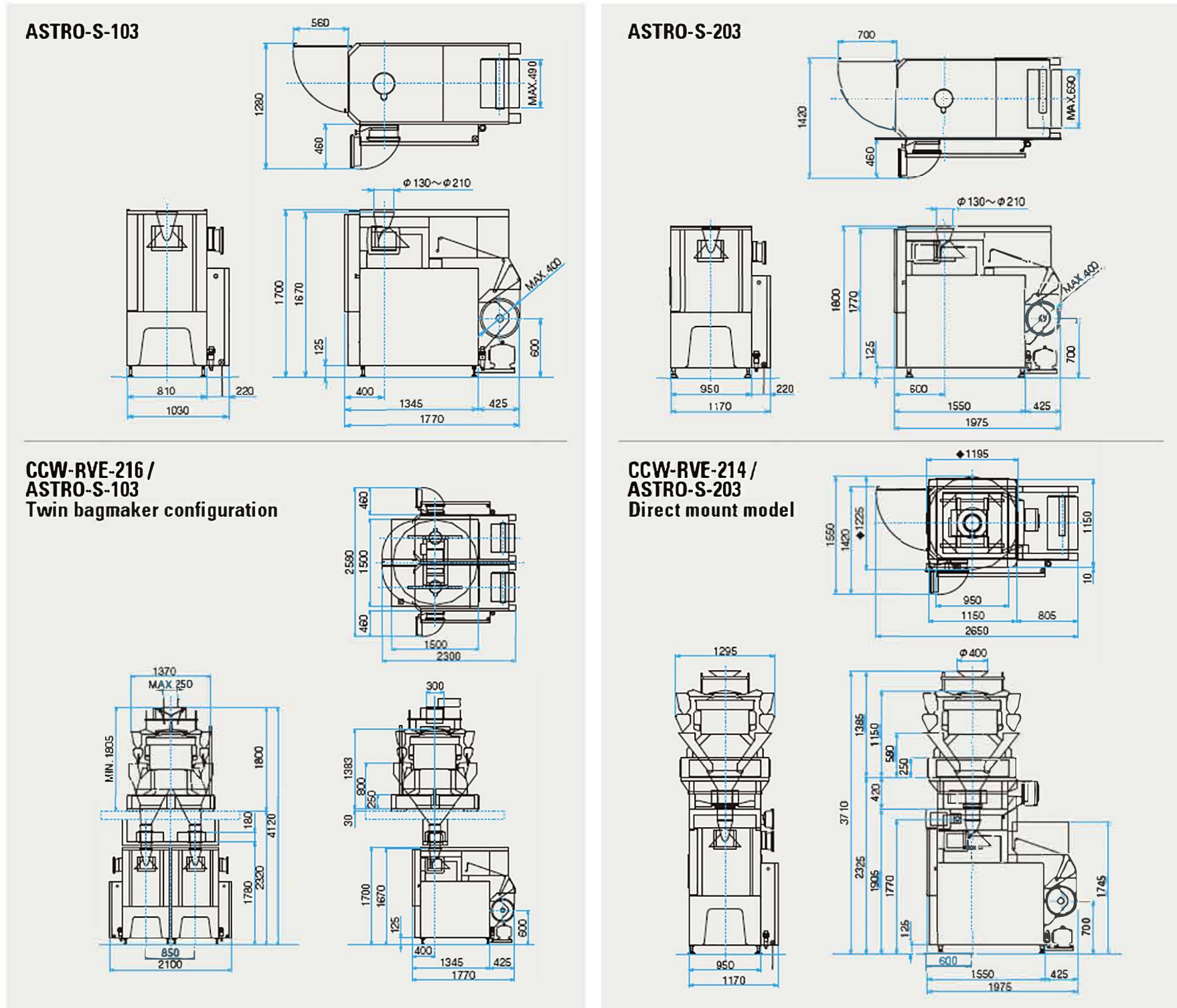
Specifications

Model	ASTRO-S-103	ASTRO-S-203
Running Speed*	10 - 100 BPM	up to 80 BPM
Bag Size	Width	75 mm ~ 230 mm
	Length	100 mm ~ 300 mm
Film Roll Size	Maximum roll diameter: 400 mm	Maximum roll diameter: 400 mm
	Maximum roll width: 490 mm	Maximum roll width: 685 mm
Display	10.4" TFT Color LCD	10.4" TFT Color LCD
Presets	200 items	200 items
Power Supply**	3-phase 200 VAC 10 % 17.5 A 5.5 kW 50/60Hz	3-phase 200 VAC 10 % 17.5 A 5.5 kW 50/60Hz
Air Consumption	0.5 MPa 60 NL / minute	0.5 MPa 60 NL / minute

* Running speed is subject to change depending upon the product, product volume, packing material and in-feed condition of the product.

** Other power supply upon consultation

Dimensions unit: mm



Specifications and design are subject to change without notice.



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