

KEY METRICS



2× OUTPUT

COMPARED TO MANUAL PROCESS



22-26 BAGS/MIN (2 LB)

AND 14-16 BAGS/MIN (4 LB) FOR FROZEN CATFISH FILLETS



IMPROVED ACCURACY

INTEGRATED SCALE DELIVERED CONSISTENT, PRECISE WEIGHING



COMPACT DESIGN

BUILT TO OPERATE WITHIN 13-FT VERTICAL CLEARANCE

THE CHALLENGE

A U.S.-based catfish processor preparing to enter the retail market needed to quickly implement a fully automated weighing and bagging system for their frozen 2- and 4-pound fillet bags. While they had a bulk packaging system in place for foodservice, they lacked retail bagging equipment and internal expertise, and had only 13 feet of vertical clearance in their facility, making a conventional weighing and bagging system impossible.

THE SOLUTION

Smart Use of SIGMA Inventory

SIGMA utilized their readily available, in-stock equipment, including a lightly used Hayssen Sandiacre bagger, metal detector, checkweigher, and rotary accumulation table. Pulling from SIGMA's inventory minimized lead time and cost.

Low-Profile Engineering

SIGMA designed a custom mezzanine to house an Ishiada scale at an accessible height, feeding product to the bagger via an indexed incline conveyor. This space-saving solution maintained vertical product flow within the client's 13-foot ceiling.

Full-Scope Project Support

In addition to engineering and installation, SIGMA helped the client find a packaging film supplier and connected them with design professionals to ensure their packaging met retail standards and looked aesthetically pleasing.

THE RESULTS

SIGMA Integration delivered a fully automated, turnkey weighing and bagging system that helped the client successfully launch into the retail space. The new system more than doubled output, improved weighing accuracy, and operated seamlessly within the facility's tight footprint.





