

Core Product Range



For details of our latest projects follow us





contents

- Introduction 3
- Automation Control Technology 4
 - Depositors 5
 - Browning & Grilling 6
- Loading & Unloading Travelling Ovens 7
 - Loading & Unloading Spiral Coolers 10
 - Tray Handling & Palletising 11
 - Pharmaceutical Applications 12
 - End of Line Packing 13
 - Assembly Lines 14
 - Ultrasonic Cutters 15



introduction

For over 40 years Western Mechanical Handling UK Ltd has been supporting the food and pharmaceutical industries by supplying cost effective solutions to process and packaging problems.

Based in the West Country but operating nationally and internationally we provide a wealth of experience from concept design through manufacturing to site installation and commissioning.

Supplying major "blue chip" companies in the food, drink and packaging industries, as well as many smaller businesses, WMH has a long track record of successfully installing innovative solutions to improve productivity and production efficiencies.

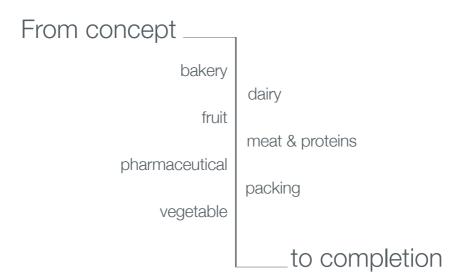
Specialist areas include loading and unloading spiral chillers and linear ovens,

accurate depositing systems, grilling and browning of product, tray handling, ready meal production, packaging and robotic handling and palletising.

Where specialist product handling is needed WMH has a team of designers and engineers able to develop bespoke special purpose machinery to meet the client needs.

Working with other major equipment suppliers we are able to integrate large in-line manufacturing processes to ensure that maximum benefits are achieved.

Equipment is designed and manufactured in-house and meets the most modern "high care" hygiene standards.



automation control technology



WMH Automation is the controls and automation division of Western Mechanical Handling UK Ltd and offer a high level of service to clients based on many years of expertise in automation of bespoke manufacturing systems.

WMH Automation provides in-house control system build and design for all WMH mechanical handling and production line equipment and attends on site with WMH systems to ensure systems integrate seamlessly with other line processing equipment. WMH Automation will also carry out commissioning and factory acceptance trials for WMH lines. WMH Automation engineers are also able to provide on-site and remote support for non WMH machinery.

For more information or to discuss a specific requirement please email WMH Automation at: automation@wmh-uk-ltd.com

typical applications

- Accurate control of peristaltic depositors
- Multi-Robot pick and place system controls
- Tray tracking system within storage system
- Specialised controls for grilling units
- Menu driven, touch screen user interfaces
- Servo drive control queuing & collation system
- Cheese block bag loading & folding controls

WMH Automation can offer the following services:

- Control panel design and build
- Control panel modification
- MCC Building
- Electrical Wiring Drawings
- PLC Programming
- HMI design and programming
- Robot control programming
- Machine safety systems

depositors



WMH hygienic multi-lane depositing systems are designed for depositing hot or cold liquids and sauces at high throughputs and with great repeatable accuracy. Our depositors can be supplied as stand-alone mobile units or can be fully integrated into the production line.

Systems range in size from single pumps with six chambers up to multiple pumps linked together each with up to 32 chambers, and can be stand-alone units or inline systems incorporated into long production lines depositing many products per cycle.

WMH has developed a specialised algorithm control system using servo drive technology to maintain repeatable deposit weight accuracies of +/-0.1g. This system of control is built as standard into all new peristaltic depositing applications and in most cases can be retro-fitted to our older systems.

typical applications

- Pancake Batter
- Egg Custard for Quiche
- Sauces
- Jelly for Pork Pies
- Caramel for Desserts
- Oil for Yorkshire Puddings
- Batter for Yorkshire Puddings
- Water
- Fruit Juices

All WMH depositing systems are:

- Simple to operate with touch-screen interfaces
- Suitable for extended production runs
- Configured for CIP cleaning

browning & grilling



WMH inline industrial grilling units are designed to add colour to the top of ready meals and convenience foods without increasing the core temperature of the product. The infrared heater panels provide even heat across the width of the grill and the quick reaction time enables panels to be at optimum operating temperature almost instantaneously.

WMH inline grill units are designed for your specific browning requirements and product throughputs. Prior to specifying a unit WMH will carry out extensive product trials to determine the best size machine to achieve the required throughput and colouration of the product.

Built to withstand the rigours of a food production environment WMH grills are manufactured from stainless steel, with easy access for cleaning and maintenance. Product transfer is via stainless steel wire belt which offers very high levels of strength and hygiene along with small transfer roller diameters.

typical applications

- Potato topped Shepherd's pies
- Cheese topped jacket potatoes
- Cheese or crumb topped ready meals
- Sugar topped cheese cakes
- Crème Brûlées
- Meat joints
- Meringues
- Toasties & Croque Monsieur

WMH industrial inline infrared grills are:

- Simple to operate with menu driven touch-screen operator controls
- Designed for in-line production
- Fully enclosed within an insulated enclosure
- Heating chamber fully accessible for cleaning and maintenance
- Removable under-trays
- Heater panels removable for cleaning

loading & unloading traveling ovens



Working with large bakeries WMH has developed oven loading and unloading systems for a range of product formats from pies and quiche in foils, to individual sausage rolls and pasties and baking trays of batter puddings and strap tins of bread and cakes.

With capacities in excess of 5000 units/ hour WMH oven loading and unloading systems will gently handle and collate even the most delicate products and transfer them from assembly line to oven and beyond without damage to ensure your line runs efficiently with optimum product loading to achieve the maximum throughput for your production line.

WMH works closely with the supplier of your oven to develop a solution that best suits your product and production requirements.

typical applications

- Quiche
- Sweet & Savoury Pies
- Cakes
- Yorkshire Puddings
- Sausage Rolls & Pasties
- Ready Meals

- Transfer from assembly lines
- Laning and collation
- Mesh, steel & platten belt oven loading
- Integration with depositing
- Post cooking product alignment
- Laning and collation for further processing





loading & unloading spiral coolers



WMH freezer loading systems integrate with your assembly lines or ovens and will gently collate or lane products across the belt to ensure your line runs efficiently with optimum product loading to achieve the maximum throughput for your production line.

WMH chiller and freezer unloading systems ensure a smooth transition of product through your line. High level outfeeds are designed to minimise the risk to products by bringing them down to low level as soon as possible, but also maintaining shallow decline angles to ensure products are handled in a controlled manner.

WMH works closely with the supplier of your freezer or chiller to develop a solution that best suits your product and production requirements.

typical applications

- Cheesecakes
- Desserts
- Yorkshire Puddings
- Sausage Rolls & Pasties
- Ready Meals
- Ice Cream
- Quiche
- Sweet & Savoury Pies

- Transfer from assembly lines
- Transfer from travelling ovens
- Laning and collation
- Multiple lines to single chiller
- Laning and collation for further processing

tray handling & palletising



At the end of every production process there is the need to handle transport cases and crates and load these onto pallets for despatch. WMH has a range of solutions to reduce repetitive manual handling of crates, cases and pallets.

WMH understands the demanding environment of a despatch hall and all machines are designed to be robust and suitable for handling heavy loads.

Where conveyors are provided into high care environments they will be designed to be washed down and where possible minimise the areas where build-up of debris can occur, with sloping surfaces and spacing off of bearings and joining brackets and support frames.

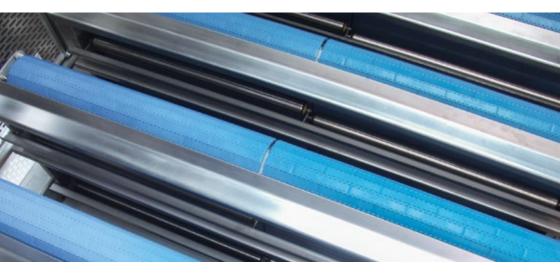
WMH is happy to work with third party suppliers to integrate case erectors, pallet wrapping and labelling systems to ensure a seamless end of line solution.

typical applications

- Collating cases into pallet layers
- Empty pallet delivery systems
- Full pallet despatch system
- Robotic pallet loading
- Loading full trays onto pallets
- Empty tray de-stacking
- Case and tray delivery systems
- Tray and box turning systems
- Carton Merging

- Crate and case conveyor systems
- Empty crate distribution to packing
- On-demand cardboard case printing
- Case and crate collation
- Robotic pick and place of cases and trays onto pallets
- Pallet and tray de-stackers
- Pallet handling conveyor systems
- Verification of labels using vision systems
- Integrated control system including providing data on products handled

pharmaceutical applications



Working with major blue-chip pharmaceutical companies WMH have developed high-tech handling solutions to a range of handling requirements.

As a design and build company WMH is happy to work in partnership with clients to develop specialist machinery for very specific handling needs.

As with all our food handling equipment WMH prides itself on designing and building high quality machinery that is robust, hygienic and flexible and adaptable to changes in production requirements.

typical applications

- Robotic dosing systems
- Multi-stage robotic collation systems
- Batch weigh hoppers
- In-line holding of product for checking/verification
- Inline storage and holding system
- Pack alignment/turning
- Pellet coating

- Robotic pick and place of individual medical devices
- Collation of medical devices into groups for packing
- Robotic packing of products into boxes
- Multi-tier tray storage and holding system
- Robotic spraying and coating of test tubes
- Pneumatic conveying systems
- Tumbling and coating equipment
- Aligning blister packs for flow wrapping
- Line automation and control systems

end of line packing



Finished products require careful handling to ensure the best quality product reaches the consumer.

WMH has developed a range of packing solutions to suit various product packing requirements. Whether your line requires a fully automated robotic pick and place system or lower cost alternative with operator intervention WMH will be happy to provide a cost-effective solution tailored to your specific product and production requirements.

WMH is happy to work with suppliers of case erectors/tapers, metal detectors, cartoners, flow wrappers etc to provide a seamless fully integrated packing system.

typical applications

- Packing quiches into cartons
- Loading pasties and slices into trays
- Loading pizzas into flow wrappers
- Collating pork pies for packing
- Loading ready meals into top web sealers
- Counting bread rolls into boxes

- Robotic Pick and Place of individual items
- Tray/card de-nesting
- Loading products into acetate trays
- Stacking individual products and packs of product
- Automated infeeds to cartoners and flow wrappers
- Label inspection and date/code verification using vision systems
- Weighing bulk products into crates for further processing/packing

assembly lines



WMH Assembly lines are designed to offer flexible assembly of your ready meals and convenience foods whether you require manual operator positions, fully automated depositor locations or a combination of both WMH can provide you with a line that works for you.

The success of your project lies in the communication between the line and ancillary equipment. WMH goes that extra mile to ensure your line integrates successfully with upstream and downstream process equipment.

Ready meal assembly lines:

- Designed to fit your range of tray sizes
- Single or twin lane configuration
- Continuous or indexing operation
- Outfeed lane merging option
- Touch-screen menu driven operator control

typical applications

- Ready meals
- Pizzas
- Desserts
- Quiche
- Pasties and Sausage Rolls
- Yorkshire puddings

Pastry Product Assembly Lines:

- Belts to suit naked raw pastry products
- Patterned belts to aid product positioning
- Operator worktables for hand finishing
- Auto-tracking belts
- Straight or Doglegged

flexible ultrasonic cutting



Whether you are looking for a compact stand-alone unit for batch production or a fully automated inline solution the WMH flexible ultrasonic cutting range has a model to suit our requirements.

Developed over several years the WMH range offers a reliable and flexible solution to your cutting requirements that will enhance the quality of your product and reduce the cost of product wastage.

Please see our separate Flexible Ultrasonic Cutting brochure for more details.

typical applications

- Cheese Slicing
- Cake cutting
- Flapjack portioning
- Pizza Cutting
- Sandwich slicing
- Chicken portioning
- Fish fillet portioning

WMH Cutting Cells Offer

- Robust hygienic washdown construction
- Simple to operate
- Repeatable and Accurate cutting
- Minimal change-over between products
- Easy to add new products
- On the fly cleaning
- Radial and parallel cutting
- No damage to delicate toppings
- Rapid Belt removal for cleaning and maintenance



Providing production automation solutions since 1976

Moss Side Industrial Estate Callington, Cornwall PL17 7SD

▶ +44 (0) 1579 383788
▶ +44 (0) 1579 383923

enquiries@wmh-uk-ltd.com www.wmh-uk-ltd.com

For details of our latest projects follow us

