

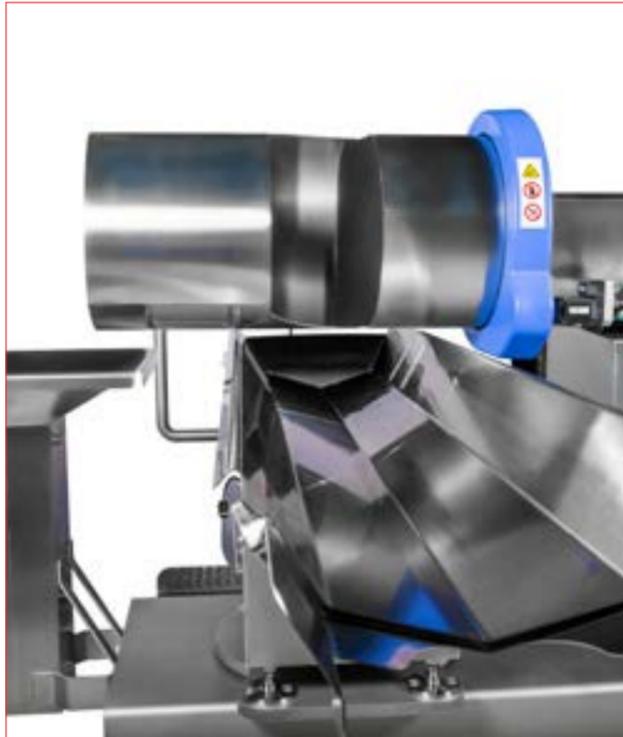


**FASTBACK®**  
**LEFT RIGHT CENTER (LRC)**  
DIVERTING TWIN WEIGHER INFEED SOLUTION

AN INTELLIGENT SOLUTION  
THAT ENSURES LONG,  
CONTINUOUS RUNS ON  
TWIN PACKAGING LINES

**HEAT AND CONTROL®**

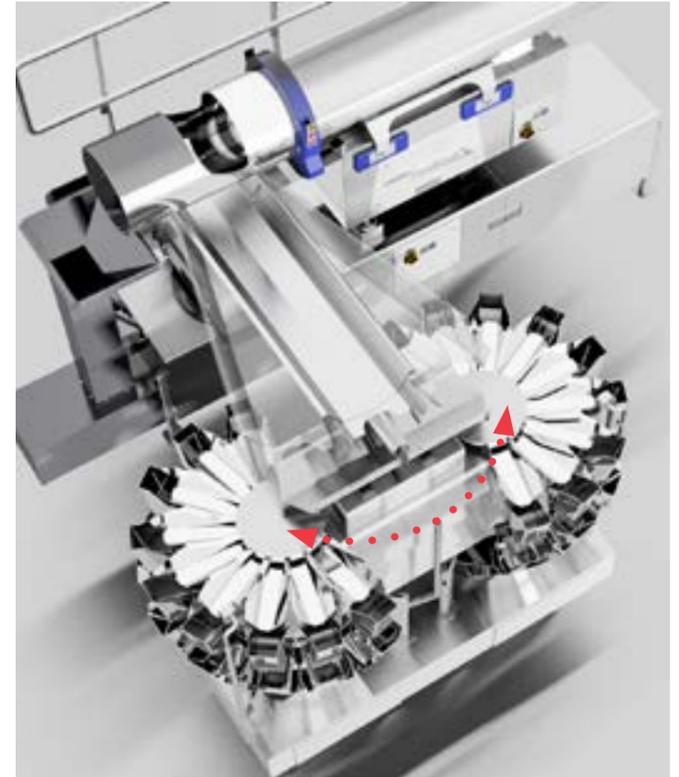
[www.heatandcontrol.com](http://www.heatandcontrol.com)



## TWO MODES OF OPERATION

- DISCRETE FEEDING**  
 Weigher feeder pivots to the left, right, or centre based on call signals from the weigher.
- BIASED FEEDING**  
 Weigher feeder's initial position is determined by weigher and bagmaker setpoints and auto-adjusts to bias the product flow to improve weigher performance.

The reduced stack-up height makes equipment easily accessible for sanitation—resulting in increased time for production and a safer work environment for operators. With no diverter to remove and clean, sanitation operations are reduced to a simple wipe-and-go process for a single FastBack weigher feed conveyor. Also, with the reduction of required weigher feeding equipment for traditional twin packaging stack-ups, the return on investment starts immediately.



## TWIN APPROACH: INCREASE PRODUCTION TIME BY COMBINING LRC'S PIVOTING DESIGN WITH PATENTED REVOLUTION® PROPORTIONAL GATE 3.0 AND ISHIDA'S PATENTED BACK-TO-BACK TWIN WEIGHER FEEDERS

Building a viable distribution and packaging system within budget that fits within a defined space and complies with regulatory standards can be challenging. Weigher centre lines (the required minimum distance between two weighers' centres) are often the primary limiting factor when it comes to arranging distribution and packing lines, with each weigher-bagmaker stack-up designated as a position.

One solution manufacturers often employ consists of two concatenated (linked together) bagmakers fed by a 2-in-1 ("twin") weigher, effectively combining two positions into the space of one. However, using a hopper to split product flow is usually imprecise and often results in unbalanced feeding and lost production time. In addition to floor space limitations, ceiling height and operator access requirements are

other key limitations because twin weigher-bagger stack-ups require more vertical space and makes maintenance access more out of reach.

The LRC is a compact double multihead weigher feed solution designed to provide a precise, consistent product stream to Ishida's patented back-to-back 218 twin weigher feeders ensuring long, continuous, high-speed bagmaker runs for increased throughput on twin packaging lines.

Heat and Control's patented FastBack Revolution Proportional Gate's advanced and integrated packaging controls, combined with a pivoting weigher-feeder design accurately delivers consistent product streams to the weigher, whether feeding only one side of the weigher or both.

## EFFICIENCY | CONSISTENCY | SAVINGS

### RESPONSIVE PROPORTIONAL FEED

The patented Revolution Proportional Gate provides a continuous, proportioned product stream with lightning-fast responsiveness to varying throughputs.

### SIMPLIFIED SANITATION

Parts do not need to be removed for cleaning because elevated weigher diverters are not required – simple wipe-and-go sanitation gives back more time for production.

### BIASED WEIGHER FEEDING

Operators can bias the LRC's feeding at any angle required and constantly finetune its performance with proportional-integral-derivative feedback, allowing manufacturers to simultaneously run small and large bags with confidence.

### BALANCED TWIN WEIGHER FEEDING

The LRC pivoting weigher feeder consistently delivers only the amount demanded to either or both sides of the weigher.

### INCREASED PRODUCTION TIME

The combination of patented Revolution Gate distribution, Double-V product stream conditioning, and LRC feeding provides unprecedented bagger runs.

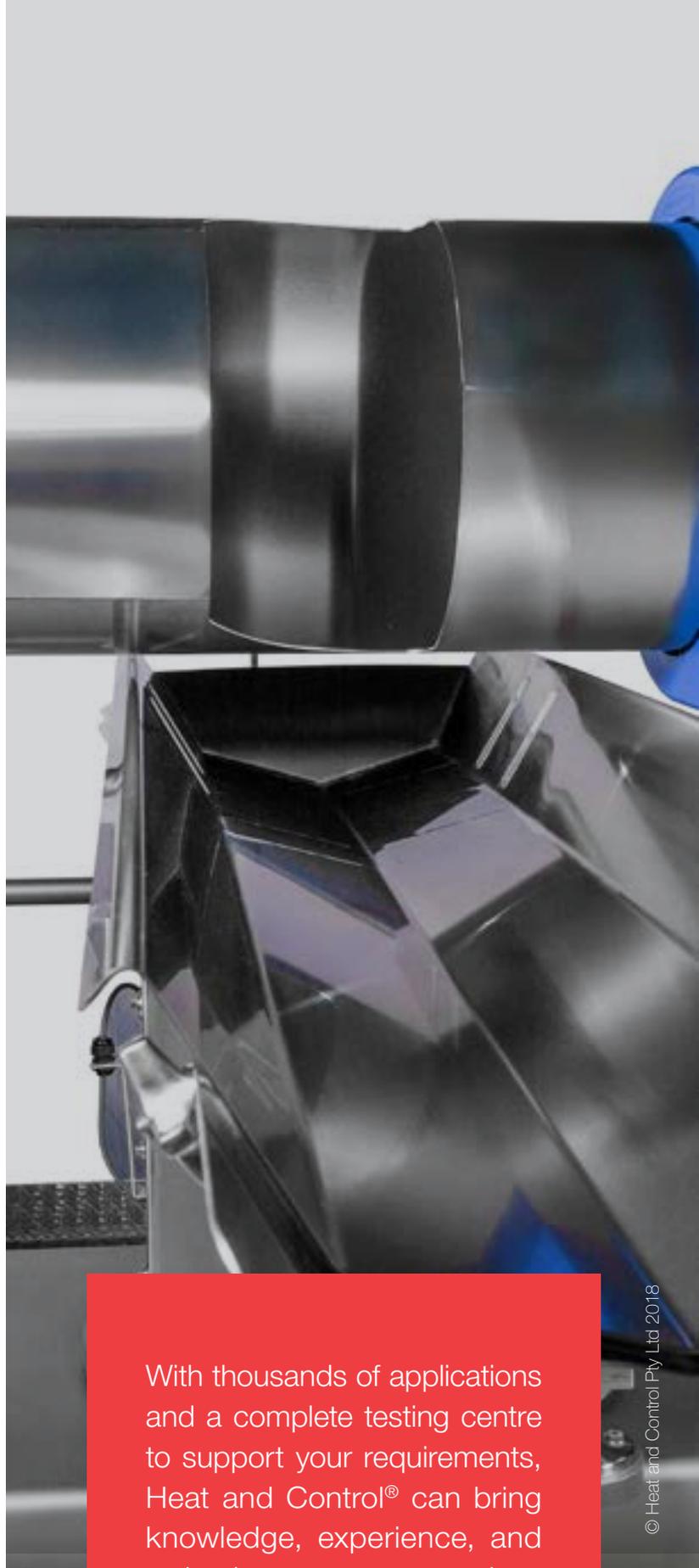
### REDUCED STACKUP HEIGHT

The reduced stackup height made possible with the LRC makes equipment easily accessible for sanitation – resulting in increased time for production and a safer work environment for operators.

# FASTBACK LEFT RIGHT CENTER (LRC)

## Target Applications

- Snack foods
- Bakery
- Frozen fruits and vegetables
- Confectionery
- Cereal
- Pet food
- Any product which readily conveys on a FastBack
- Meat and poultry  
(washdown gate design pending)
- French fries (large diameter gate design pending)



With thousands of applications and a complete testing centre to support your requirements, Heat and Control® can bring knowledge, experience, and technology to your next project.

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