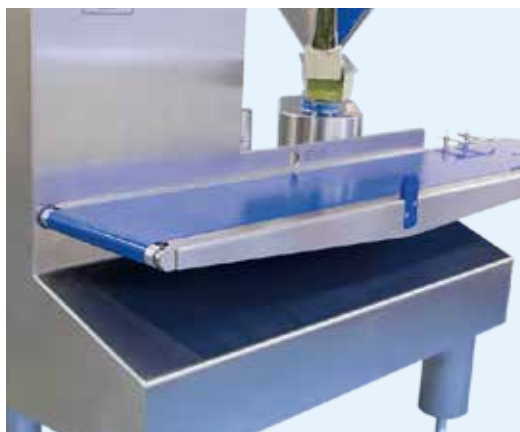


Hera



Hera is a “loss-in-weight” depositor used to dispense free-flowing materials by weight, into or onto conveyorised products.



 **sparc**
SYSTEMS

Hera

In Greek mythology, Hera is the goddess of women and marriage. In images and statues, Hera is portrayed as being majestic and unwavering.

Sparc Systems' Hera is designed to promote the marriage of ingredients on food production lines and reliably performs its purpose as a "loss-in-weight" depositor. It is used to sprinkle free-flowing materials (powders, grains, nuts, peas, frozen vegetables etc), by weight, into or onto conveyerised products.

For example it may be 2 grams of dried parsley being continuously deposited (sprinkled across) a raw chicken, travelling underneath the vibrator tray, in an aluminium cooking tray prior to it being packaged, or 50 grams of peas being deposited into a ready meal tray.

Other examples include sprinkling sugar glaze over hams or flavourings such as piri-piri or seasoning powders by weight over chicken, hams, ribs or steaks etc. It can also be used to add grains, decorative toppings or nuts to baked goods or cakes.

Hera can also be employed as a "salt and cure" depositor for dry cured bacon systems.

In addition, multiple Hera machines can be joined together to create a semi-automatic, bacon salt and cure dosing system. A salt and cure bacon processing line, would consist of:

- 1 x weigh station.
- 1 x Hera salt dispense / hand salting station.
- 1 x Hera cure dispense / hand curing station.

Each salt dispense and cure dispense station would have two loss-in-weight feeders, complete with a floor-mounted auger feeder to provide on-demand replenishment.

When used in intermittent mode, singly or in multiples, Hera can be used to deposit a specific weight of vegetables into ready-meal trays, allowing each ingredient to be assembled by weight.

Similarly it could add free-flowing fruits into punnets or mixed fruit assemblies.

When multiple loss-in-weight depositors are used in concert with Sparc's existing selective combination control software it is employed as a fully automatic "on demand" minor ingredient dispenser for large scale bread dough production.



Specification

Deposit free flowing materials

- From 1gram.
- At pack speeds of up to 50ppm.

Hera provides

- Unparalleled accuracy, precision and speed.
- Traceability and storage of desposit results.

Simple and robust

- IP65.
- Robust precision made, high care conveyors.
- No tools.
- No fuss.

Easy to clean

- Excellent visual and physical access.
- Built to the highest care/food grade standards.
- Easy clean, sloped surfaces allow water to run off and speed up drying time.

Mechanical construction

- Sheet stainless steel frame.
- High care feet.
- Sealed for life bearings.
- High accuracy, high speed, single point, analogue Loadcell.

Single point operator interface

- 15.1" menu driven Thin Film Transistor (TFT) full colour display with drag and drop functionality.
- Display resolution: 1:12,000.

Electronic control system

- Industrial standard components and manufacturing processes for 'full-life' machine support.
- Logical, colour coded Printed Circuit Board (PCB) design reduces customer engineer training and support.

Machine operation features

- Menu driven from single operator interface.
- Fully integrated product codes mean settings are automatically adjusted on selection of each product code.
- Customisable graphical interface reduces training time and increases operational awareness.

Management control

- Expandable product code support (500 fitted as standard).
- 'Use Case' configurable security access. Access levels for operators, engineers, supervisors and QA.
- Self-diagnostic ability to maintain the highest levels of performance.

Management information

The system collects and manages the statistical data and results are generated for all measured attributes to the date and time they were generated. The statistical data file can then be saved to a memory stick or networked. As standard, statistical data is available to be sent, on demand, to your network for storage and later use.



Service and Support

Service and support are crucial elements of what Sparc Systems provides.

Based south of Birmingham in England, with excellent transport links, Sparc Systems are a self-sufficient and independent company.

We provide and co-ordinate complete technical and service support to customers all around the world from our research, design and manufacturing facility.

And because our equipment is often exported, we have established an expanding network of factory-trained and supported agents to provide technical and operational support where required.

Much of the equipment sold since our inception in 1973 is still in use. Proof that wherever and whenever possible we will continue to keep our machines in operation.

Field Engineers

A dedicated team of Field Engineers provides full backup to customers. This includes installation, commissioning, training, calibration and validation, as well as troubleshooting and repairs.

We appreciate that manufacturing down-time has huge implications. So in the first instance, free-of-charge telephone or remote online support is provided, but an engineer can also usually be on site within 24 hours.

Technical support

Technical independence means our customers always have access to the support needed to maintain production.

Spares

We hold an extensive stock of spare parts ready for immediate delivery. Dedicated spares manufacturing is also maintained, enabling quick production of items not held in stock.

Most urgently required parts are dispatched 'same day' using dedicated couriers or our own delivery vehicles.

In-house PCB repair department

We repair boards returned to us regardless of age or condition. When you become a Sparc Systems customer you buy much more than a piece of high quality equipment... You buy into a lifelong support structure.



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