



Costco Install Overview

- The below schedule is the standard for all **retrofit** stores; **new stores** will require an extra visit to place equipment 30 days prior to opening and may utilize different days of the week for the 2.5 day install.
- Use the Costco Resource website for further references: <https://www.ricelake.com/en-us/ishida>. Note that you must be logged into your account to access this page.
- **Tuesday:**
Meet at the loading dock by 8am and begin unboxing and placing equipment immediately, swapping of the wrapper will occur between 10am and 11am.
The goal is to have all equipment in place and operational by noon with continued training until production ends, typically around 5pm.
Care must be taken to not interrupt the work flow of any dept, while at the same time meeting the time deadlines to prevent data conversion issues at corporate.
- **Wednesday:**
The day will begin at the meat managers discretion, normally 630am-7am, ending around 5pm. All depts will be trained throughout the day, with the meat dept requiring the most attention. If needed, and if production allows, we will perform some basic service training on the wrapper (pulling film feeders, adjustments and general troubleshooting).
- **Thursday:**
Starts at 8am and ends around noon. Continue training as needed.
- **CAUTION:**
Please note that the door at all Costco loading docks is armed and requires an employee to let you in and out, exiting the door on your own will set off an alarm.

Use of the large "garage door" is not permitted.

Costco is an active warehouse with forklifts moving at a high rate of speed; setup of the equipment will take place in the loading dock and care must be taken to ensure safety and respect Costco's daily business practices.

<i>Equipment to be installed</i>		
Quantity:	Description:	Location:
1	Ishida Auto Wrapper: WM-Ai-P	Meat
4 or 7 (depending on Seafood)	Ishida Scales: UNI-9DB and XL	Meat, Deli, Rotisserie
1 or 2	Ishida Printer: IP-Ai-P	Bakery
1	5' Run out table	Meat
1	Hand wrap station (60lbs scale)	Meat

Required Tools:	Recommended Tools and Supplies:
Combinations of 30lbs and 60lbs test weights; along with sealing stickers and any other local requirements under Legal For Trade.	Cordless driver with socket adaptor; do not use an impact driver on the machine. Will need to remove four 10mm and four 17mm lag bolts.
7mm, 8mm, 10mm and 7/16 th sockets	Laptop
Ratchet for the above sockets	Zip ties
#2 Philips	Hammer for wooden crate
USB Thumb drive, 8G or smaller	Pry bar for wooden crate
Service Manuals	Extension for sockets
30mm open end wrench or adjustable with 1.25" opening.	Razor blade or another cutting implement
Wire cutters	