

FocalPoint™

Over-line Vision Inspection System



The FocalPoint Inspection System

The FocalPoint™ system uses a high-speed, non-contact imaging method to continuously monitor a wide range of object information such as color, topping coverage, height, diameter, slope, symmetry, length and surface texture. Data is stored in a relational database for historic reporting and trending to help with managing critical plant processes and to maintain optimum quality levels.

Results may be displayed in real-time on an attached monitor or Ethernet connected PC. Operators can view individual results in numerical format, as a trend graph or as a histogram. Statistical results such as standard deviations and Cpk's are also displayed. Data is automatically archived to a database for further analysis and report generation.

System options include external horn/beacon alarms, additional sensor heads and display screens, analog output signals (to control ovens), and integration with 3rd party devices such as moisture meters, scales, and data management packages such as SAP. The FocalPoint™ System can be installed directly over existing conveyors or can be supplied with a conveyor as an independent 'At Line' unit. Every system is customizable providing the flexibility to choose the type of measurements that suit your environment.

Key Benefits:

- Physical measurement of every product in 2D, 3D, top and bottom color
- Bolt in place, plug it in, ready to use
- Pre-configured measurement setup for the products you make with easy calibration
- Inspection software including SPC module with charting (histogram, linear, scatter etc.)
- Full data storage and historical reporting
- Supports external devices such as weigh scales and moisture sensors
- Easily expanded to full in-line with rejection and advanced material handling capacity
- Performs over 100 complete measurements which include:
 - Diameter (min, max, mean)
 - Slopes (mean, end-to-end, evenness)
 - Height (max, mean), length, width, volume
 - Bake Color (average w/o topping, edge, center)
 - Topping (Color, Coverage)
 - Blob analysis (height and color)
 - Surface Area and Volume
- Ability to measure up to 25 objects per second

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Vision in baking since 1998.

Why consider the FocalPoint?

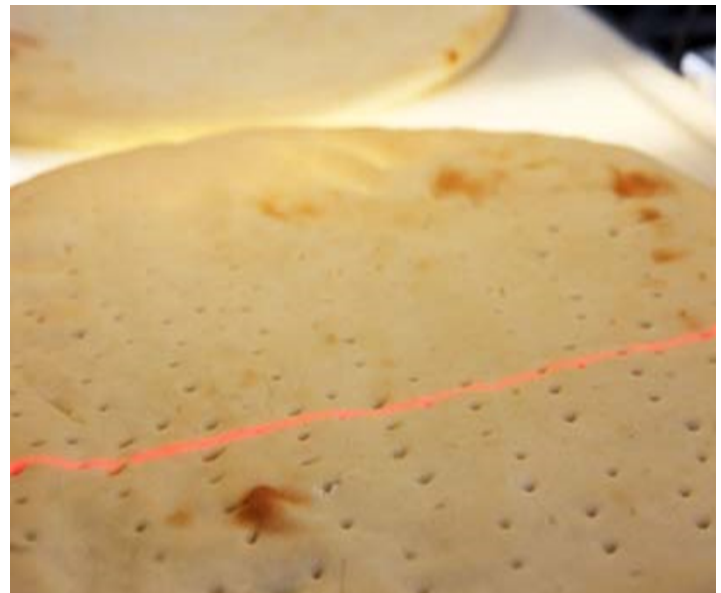
- Rapid payback through
 - Lower or eliminated labor costs
 - Reduced waste
 - Maximized yield, improved quality
 - System startup cost as low as \$35k
- For automatic grading, counting, grouping and rejection
- Increased plant safety and hygiene at inspection points with no human contact
- Easy to install and operate
- Complete monitoring and reporting on every product made including details on faulty products
- Inspection at multiple locations: pre/post proofer, pre/post oven, pre/post freezer, pre/post enrobing and pre-packaging
- Versative measurement capability including:

Baked Goods

- Bread, buns, pizza crust, pizza, cookies, bagels, English muffins, fresh and par-baked dough, tortillas, flatbreads, cakes, muffins, donuts, rice cakes, toaster pastries
- Chocolate and snack and enrobed bars
- Snack Foods
- Frozen foods such as waffles, breakfast foods and savory baked beans

Meats and Poultry

- Products of any shape and size can be measured
- Easily keeps detailed records of everything you make
 - Over 100 different measurement types
 - Detailed description of defects
 - Logging of production activity by the minute
 - Detailed production reporting in real time and historically
 - User defined reporting options by the minute, hour, shift, day, week, month or year
- In-house and field support, full warranty, full inventory of spare parts



Specifications

Measurement Accuracies

Height:	+/- 0.5 mm
Length/Width/Diameter	+/- 1 mm

Product Characteristics

Maximum Throughput	application specific
Maximum Length	up to 1524 mm (60")
Maximum Height	up to 750 mm (30")

Physical (sensor head)

Largest Dimension	1060 mm (42")
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Environmental

Ambient Max Temperature	50 °C (122 °F)
Ambient Min Temperature	2 °C (36 °F)
Humidity (non-cond)	5 to 95%
Power	120-240 VAC 50/60 Hz, 1 PH

