INTSPECTOR: ONE MACHINE FOR TOTAL PRODUCT CONTROL

Inspecting the recipe, weight, temperature, volume, colour and more on various positions of the production line.

IntBas INTELLIGENCE BASED SYSTEMS

ADVANTAGES

- Cost reductions
- Variance alerts
- Integrated automatic adjustments
- Eliminate costly and time consuming laboratory tests
- Product tracking
- Quality report generation

IntSpector is a revolutionary device that, with its extensive functions and autonomous operation, provides **extraordinary savings** by minimizing excretions, ensuring **high quality** products and their **traceability**. The device operates entirely autonomously and is ready to be integrated with industry 4.0 platforms and **automatically adjusts** the **recipe** or **settings** of **machines** in the line (like dosage system, dough divider, fermentation chamber, oven, ...), ensuring **uniform product quality** based on reference sample.

HOW DOES IT WORK?

The IntSpector mobile device is installed beside the part of the processing line where we want to perform quality analyses. The collaborative robotic arm and the appropriate grabber automatically collect raw or baked products from a moving conveyor belt, depositing them in the analysis chamber where the analyses are carried out automatically on the sample piece:

- Product dimensions
- 3D product analysis (scoring and seeding)
- Product volume measurements
- Product surface color measurements
- Surface temperature measurement
- Core temperature measurement
- Moisture loss in relation to weight of test piece
- Product humidity
- Product cell structure
- Product chemical composition (oil, sugar, starch...)

In addition to the above functions, the machine also enables **100% product control**, namely the **counting** of unevenly distributed **pieces on the conveyor belt** and the **color** of the product.
We also design and manufacture oven **loaders/unloaders, conveying systems,** tunnel and deck **ovens,** final **proofers** and **cooling chambers**.

Visit us at Hall B5/360.