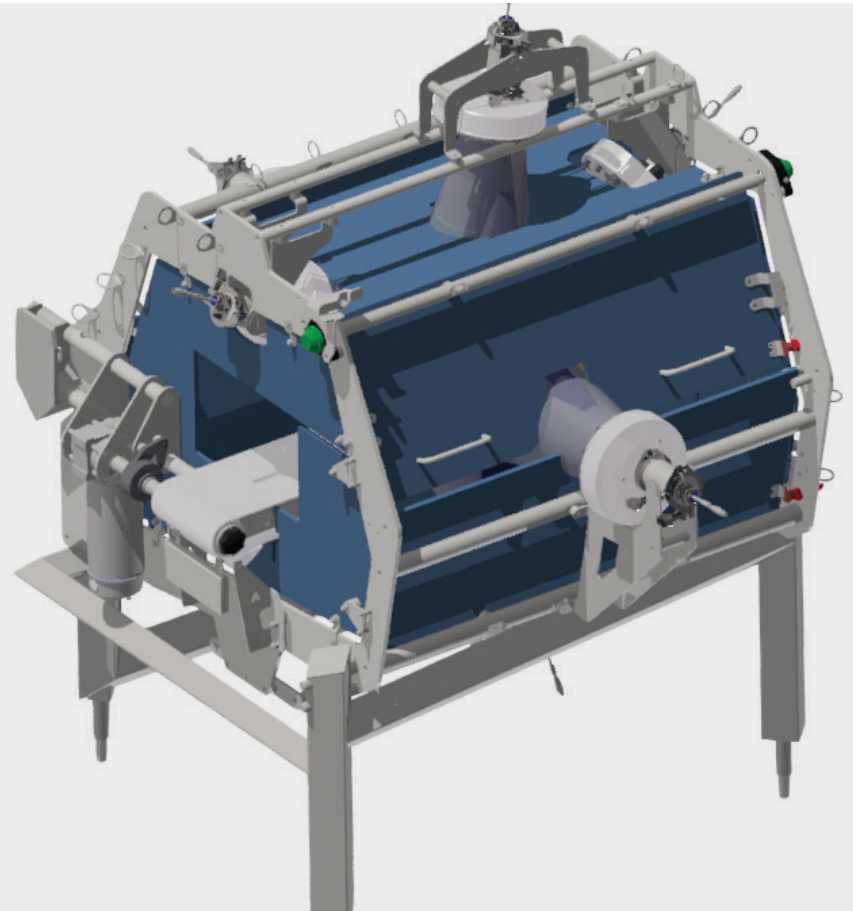




Defect and Foreign Object Detection

SUITABLE FOR HYGIENE WASHDOWN

DFOD



Need to scan naked cheese blocks for mould and foreign material contamination in a high hygiene area?

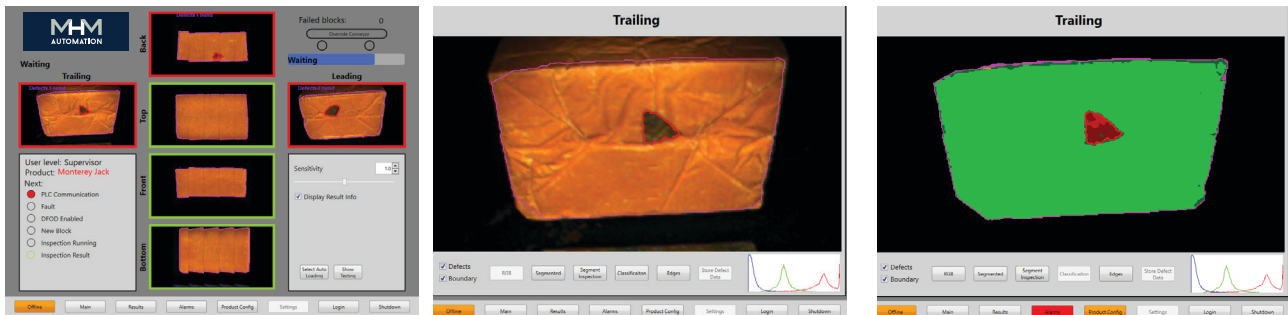
The H&C Defect and Foreign Object Detection (DFOD) unit provides the critical control point for cheese blocks entering a processing plant, prior to further processing.

The latest model of this technology has been specifically designed to inspect each block after the bag has been removed. The DFOD inspects for visible colour defects like mould and blue plastic.

BENEFITS

- › Provides the critical control point prior to slicing or shredding, after bag removal
- › Efficient and reliable machinery with meticulous detection
- › Full washdown capability makes it suitable for high hygiene areas
- › Automating the cheese inspection process means reduced labour – allowing staff to be re-deployed to higher value work

USER INTERFACE



^ Examples showing the user interface when scanning a block and identifying mould on a block.

FEATURES

Inspects all 6 sides of the block

Suitable for full washdown requirement

Easy to use interface

Compact size, for easy integration into new or existing lines

TECHNICAL SPECIFICATIONS

Block Format	40lb (20kg) block sizes
Rate	Up to 12 blocks per minute
Min block size	L x W x H 14" x 11" x 6.3" 360mm x 280mm x 160mm
Max block size	L x W x H 15.75" x 12.6" x 8" 400mm x 320mm x 200mm
Footprint (excluding control cabinet)	L x W x H 55" x 65" x 75" 1.4m x 1.65m x 1.9m
Operator interface	Industrial PC with touch screen
Minimum colour defect detection	Down to $\varnothing 3/16"$ ($\varnothing 5\text{mm}$)
Minimum blue plastic detection	Down to $\varnothing 1/8"$ ($\varnothing 3\text{mm}$)