

SnapQC™

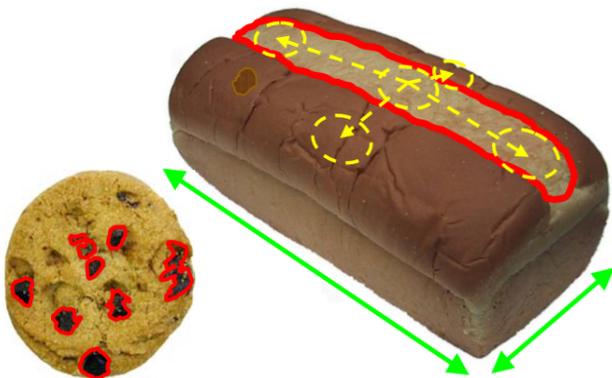
Benchtop Measurement Tool for
Size, Shape, Weight and Color



SnapQC Measurement Tool

The complete, stand-alone SnapQC™ system uses a high-speed, non-contact imaging method to capture a wide range of object information such as color, height, diameter, slope, symmetry, length, and volume. The built-in load cell provides weight values in the same instance. The data collected helps to manage critical plant processes, maintain quality levels, and provide QC reports.

The SnapQC™ system is set upon a table/bench in a convenient location, where one or more products are manually placed on the system's platform for inspection. Instantaneous results are displayed on the built-in touchscreen. Operators can view individual graphical and numerical results, accompanied by the product image. Data and images are automatically archived to a database for further analysis. Report generation and data export are standard features in the SnapQC software.



Key Benefits:

- Physical measurement of a product's 2D, 3D, color, and weight characteristics
- Set on bench, plug it in, ready to use
- Pre-configured Montrose inspection software for the products you make
- Full image and data storage, including automatic linking of multiple views of the same product (such as top and bottom features)
- Accurate, repeatable, and reliable measurements in a Snap
- Quantifies a wide variety of physical attributes including:
 - Diameter, Length, Width, Surface area
 - Volume, weight
 - Height, Slopes
 - Bake Color (excluding topping, split)
 - Topping (Color, Coverage, Count)
 - Measure color in L*a*b* and BCU
- Measure multiple products at once
- USB and Ethernet interfaces; easily connect devices such as a thermometer, bar code reader and moisture meter

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Why consider the SnapQC?

- Rapid paypack through lower labor costs, increased reliability and consistency, time savings and trusted results
- Eliminate subjective and manual measurements as well as data entry
- Inspection of product from multiple locations: pre/post-proofer, raw dough, pre/post-oven, pre/post-enrobing, pre/post-packaging
- Versative measurement capability including:
 - baked goods
 - packaged breakfast and dinners
 - chocolate and snack bars
 - meat and poultry
 - and more...
- Easily keeps detailed records of measurements
- Upgradeable Windows™ software
- Backed by a 2-year system warranty with dedicated in-house and field support staff
- No annual fees, no conveyor to maintain

Specifications

Measurement Accuracies

Height:	+/- 0.5 mm
Length/Width/Diameter	+/- 0.5 mm
Weight	+/- 0.5 g

Product Characteristics

Maximum Height	up to 152 mm (6")
Maximum Length	up to 406 mm (16")
Maximum Width	up to 305 mm (12")
Maximum Weight	up to 4 kg (9 lbs)

Physical Size

Height	1092 mm (43")
Width	610 mm (24")
Depth	660 mm (26")

Environmental

Ambient Max Temperature	35 °C (95 °F)
Ambient Min Temperature	5 °C (40 °F)
Humidity (non-cond)	5 to 95%
Power	120-240 VAC 50/60 Hz, 1 PH

