

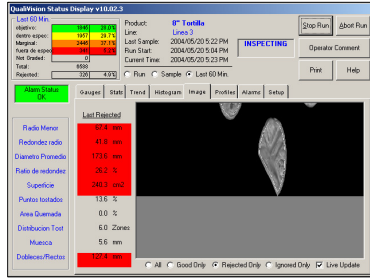
MONTROSE TECHNOLOGIES INC.

T60/In-Line

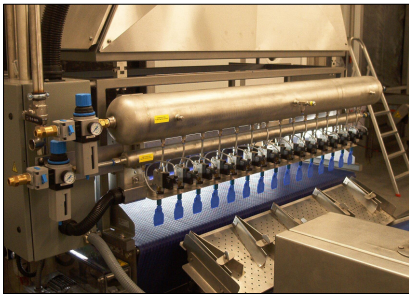
Automated Tortilla Inspection/Rejection System

System Description

The T60 is a tortilla inspection system that automatically measures the size, shape and color characteristics of baked tortillas and other flat products such as pizzas and wafers. The system performs 100% inspection on all products, with defective products automatically removed based on user-defined criteria.

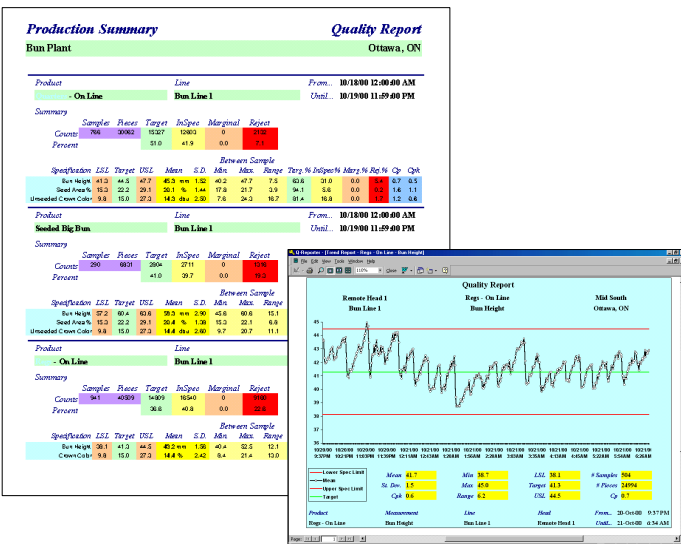


In addition to the basic size, shape and color information, the T60 also has the capability to detect product-specific defects such as folds, bites, tears, holes and burn marks.



Defective tortillas are automatically removed from the line by the integrated rejection array, which blows defective products through a conveyor gap. Rejection criteria is fully user-configurable, and can be customized on a per-product basis (e.g. can be setup to reject on hole detection only).

Data collected by the T60 is displayed in numerical format, and in a variety of graphical formats, such as trend graphs, histograms, and lane charts. Production reports can also be created which summarize daily, weekly or monthly performance information.



Key Benefits:

- Performs 100% inspection of all manufactured products
- Automatic rejection of defective products, based on user-defined settings
- Real-time SPC module, including trend graphs, histograms and lane charts
- Complete data archiving, with easy-to-use reporting software
- Performs a wide range of product measurements, such as:
 - Diameters (minimum, maximum, mean)
 - Out-of-Round
 - Area and Color of Toast Points
 - Fold Detection
 - Burnt Debris/Hole Area
 - Bites and Tear Measurement

System Features

Each T60 can be installed directly in-line with production conveyors, and includes:

- Overhead product sensor array with top lighting
- Integrated system conveyor
- User-configurable analysis and data storage (Microsoft Access format)
- Ethernet and modem capabilities
- VGA Touchscreen for easy operator interaction
- System calibration tablet
- NEMA4 rating

Optional accessories include additional display screens, analog output module, external alarms (horns, strobes) and interfaces to external devices (e.g. weigh scales).

System Specifications

Measurement Accuracies:

Diameters:	0.100 in
Toast Point Color:	1%
Toast Point Area:	¼ in ²
Dark Spots Color:	1%
Dark Spots Area:	¼ in ²
Hole Area:	¼ in ²
Bites/Tears:	1/8 inch

Throughputs:

Throughput:	up to 50 products/sec
Belt Speed:	Up to 160 ft/min.
System Field of View:	60"

External Connections:

Network:	Ethernet 100-Base-T (RJ45)
Modem:	Analog phone (RJ11)

Physical:

Height:	98" (from belt)
Length:	48" (belt)
Width:	63" (belt)
Weight:	700 lbs

Environmental:

Max. Temp.:	40° C (104° F)
Min. Temp.:	5° C (40° F)
Humidity:	5% to 95% (non- condensing)
Warm-up:	<10 minutes
Power:	5A @ 480VAC/60Hz
Plant Air:	30 cfm @ 80 psig (typical)

Ordering Information

T60 Systems:

System Options:

Additional User Interface:	QV-Opt-AddGUI
External Device:	QV-T60-ExtDevice
Analog Output:	QV-T60-AnalogOut
NEMA4X:	QV-T60-NEMA4X
Air Conditioner:	QV-T60-AC

QV-T60-Base

System Drawings

