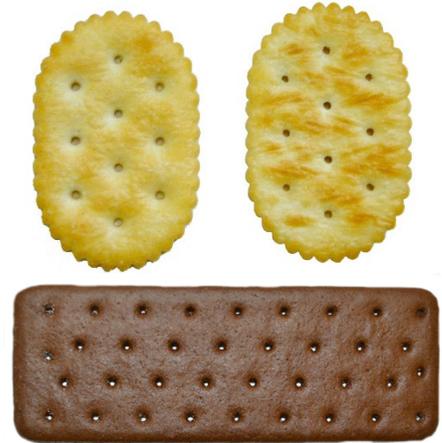


Montrose inspection and handling systems provide a complete inspection, rejection, and handling solution created just for cracker (biscuit) manufacturing lines. Receive comprehensive statistical analysis of variability while removing human involvement from inspection and rejection.

**A high speed, turnkey system that allows you to:**

1. Assure quality on a 100% monitoring basis.
2. Remove individual defective and non-conforming product from the line.
3. Monitor process statistics to pinpoint causes of waste.
4. Rapidly recognize a positive ROI by improving quality, reducing waste, and automating production - in previously labor-intensive areas.



Solution Components	SnapQC	FocalPoint	MT Series
3D & True Color Inspection	✓	✓	✓
Bottom Color Inspection	✓		✓
Automated Rejection			✓
Weight	✓		
Statistical Analysis and Reporting	✓	✓	✓
NEMA 4X		✓	✓
Sanitary Design	✓	✓	✓

### > *Isolate and Eliminate Sources of Waste*

Automated inspection provides real-time and historical information on fault, and out-of-spec conditions, allowing you to isolate the issues causing the most waste by shift, product, line, and plant. The measurement results will also make it easier to reach consistent quality when developing new products or when formulation changes are made.

Analysis Type	Example Faults	Impact on Customer or Plant	Rejection Capability	Statistical Analysis
Geometrical Analysis	Too large or small	Product rejection	0 - 100% fully under plant control	Worst Fault Pareto
	Bowed	Customer complaints		Reporting
	Ovality	Handling problems, such as jamming at packaging	0 - 100% fully under plant control	Dashboard
	Doubles			
Color Analysis (Top and Bottom)	Misshaped	Consumer complaints	0 - 100% fully under plant control	Worst Fault Pareto
	Warped	Product rejection		Reporting
	Under- or over-baked	Process Optimization		Dashboard
	Visible debris			
	Foreign material			
Dark Area				
Burnt Area				

### > *Measure, Reject, Analyze*

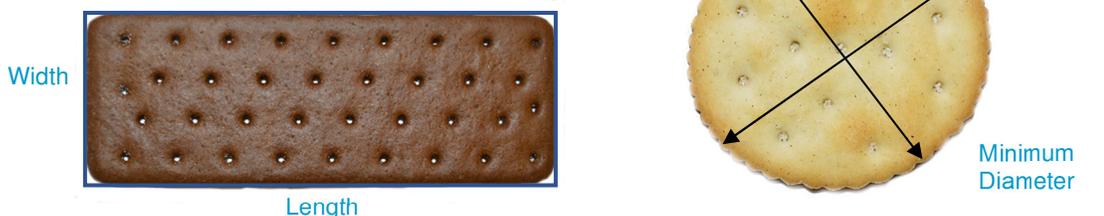
The **MT Series inspection system** uses 3-D vision to identify a wide range of cracker defects, including those dimensional defects that can cause disruptions with penny stacking and packaging. The automatic removal of the defective cracker(s) will reduce product waste, reduce production interruptions, and increase productivity.

### > *Common Height Analysis*



**Profile height calculations** are based on hundreds of individual height values gathered on every product, which leads to a measurement accuracy of  $\pm 0.5\text{mm}$ . **Mean Height**, **Height Symmetry**, and **Center Height** are other common measurements applied to crackers.

### > *Common 2-D Analysis*



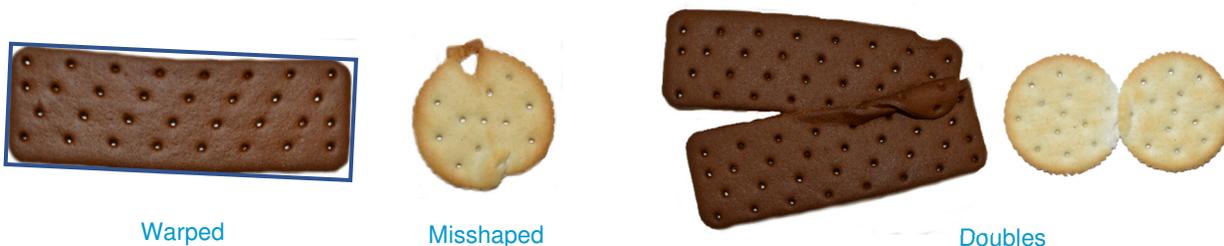
**Two dimensional calculations** are based on an accurately defined perimeter, which is imaged by both overhead cameras. 2-D measurement accuracy is  $\pm 0.5\text{mm}$ . **Mean Diameter**, **Roundness**, **Surface Area**, and **Volume** are other common measurements applied to crackers.

### > *Common Color Analysis*



**True color calculations** are measured in various units such as  $L^*a^*b^*$  and BCU, which quantify small variations of bake color.

### > *Common Fault Analysis*



Only common examples have been pictured. There are many standard measurements that can be used, individually or combined within formulae, to qualify your product. **All visible product characteristics and faults can be quantified.**