

MOD-DET-CC-121 DETECTION OF CONTAMINANTS IN FOOD



AI-powered apps and hardware, compatible with MC24 controllers, for detecting contaminants in food production. Enhanced food safety, controlled quality, and reduced downtime.

Benefits & Advantages

- Scalable quality control with AI
- Faster deployment using pre-trained neural networks
- Maintain your brand image
- Stabilizing your production lines
- Traceability and continuous real-time analysis of production performance



Technical Specifications

- Web-based HMI with secure remote access
- Multiple industrial communication protocols (including Ethernet/IP)
- Programmable inputs/outputs (I/O)
- Multi-camera module

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FEATURES	
Variant	Designed for hygienic environments
Compatibility with the Controller Module (MC)	Compatible with MC24
Capacity	System compatible with conveyors ranging from 200 mm to 4 000 mm
Contaminant detection	All visible contaminants
PERFORMANCES	
Maximum conveyor speed	3 000 mm/sec
Resolution (px/mm)	1,6
Field of view (FOV) [mm]	Can cover a conveyor up to 4 000 mm wide
ENVIRONNEMENT	
Température de fonctionnement	0 à 50 °C
Température de stockage	-30 à 80 °C

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