



News Release

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Intelligent compact vision systems reduce investment and production costs

Quality and price are the factors that influence buying decisions. For food manufacturers operating on small profits, this can often mean a delicate balancing act. One way to resolve this dilemma is to monitor food production using compact vision systems. These can significantly reduce investment and production costs.

Hauppauge, N.Y., September 26, 2011 — The combination of a master controller, sensor interfaces, and various drives often result in very complicated and costly systems that make heavy demands on operators. The compact vision system SBOC-Q, on the other hand, provides an example of how 100 percent quality monitoring can be achieved simply and affordably.

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Hamburgers at the limit

One of the world's most popular fast foods is the hamburger – millions are eaten every day. It makes sense that their production is highly automated. Not only the quality of the meat must be correct, but also its size. A Chilean producer leaves nothing to chance and uses a compact vision system to monitor the diameter of his hamburgers precisely. These popular fast-food products must not deviate from a circular shape by more than 10 mm in either direction. Any out-of-tolerance items will be ejected and never make it to the plates of hamburger fans.

Keeping an eye on the cookies

One of the largest food manufacturers in Argentina produces many different types of food and beverages, including cookies. If everything goes according to plan, these emerge at the end of the manufacturing process with a perfect chocolate coating. Any other result, for example broken or misshapen cookies or ones with an incomplete coating, is rejected. A compact vision system SBOI-Q and an optoelectronic gap sensor SOEG-RTD ensure seamless monitoring of the entire production process. The vision system can detect imperfect cookies at a production speed of 200 items per minute and generates a pulse to initiate ejection of defective products.

Another South American manufacturer produces a series of double-layered cookies with a cream filling that holds the two layers together. Cookies with too little cream are unacceptable and need to be separated out. Five parallel vision systems SBOC-Q provide this function. They detect 24 cookies in a row simultaneously at a production speed of 150 rows per minute. This 100 percent quality control has resulted in a significant productivity gain for the cookie manufacturer compared to the previous solution, which ejected a whole row of cookies even if only one was faulty.

Beer under scrutiny

To ensure that every one of its bottles of beer is actually sealed with a bottle cap, a Bavarian brewery uses a compact vision system to check every beer crate after it has been filled with bottles. If a bottle cap is missing, the crate in question is separated out and the defective bottle is replaced manually. Otherwise, the beer crate is allowed to continue to the packaging station.

In the beverage industry, not only presence control plays an important role, so does level control.. For example, a fruit juice manufacturer uses a compact vision system to check every bottle to see whether the level of juice is within the allowed tolerances and if the bottle cap is screwed on correctly. If one of these two criteria is not met, the bottle in question is separated out. The inspection process is carried out at the extremely high speed of 15 bottles per second.

For sales information, call Festo at 800-993-3786 and visit www.festo.com/us.

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For the following images, [click here](#)

Photos:



Interpack_0411_Vision_System_1.tif



Interpack_0411_Vision_System_2.tif



Interpack_0411_Vision_System_3.tif

Caption:

Shape in sight: A compact vision system SBOC-Q measures the shape of a hamburger. (Photos: Festo)

Photos:



Interpack_0411_Vision_System_4.tif



Interpack_0411_Vision_System_5.tif



Interpack_0411_Vision_System_6.tif

Caption:

Is the chocolate coating complete? Defective products are identified immediately by the vision system SBOI-Q with its integrated lens, which allows only perfect cookies to pass on to the next station. The chocolate coating in the central picture is correct; in the right picture coating is missing around the edge (marked in red).
(Photos: Festo)

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Journalists write to the Festo Marketing Manager marketingmgr@us.festo.com for additional information and access to high resolution images.