



DynaCQ Dual – Check for casing peel remnants

Double-sided checking for plastic casing remnants

DynaCQ Dual is an effective and automatic solution for plastic detection assisting operators in removing any plastic casing remnants on sausages prior to packaging.

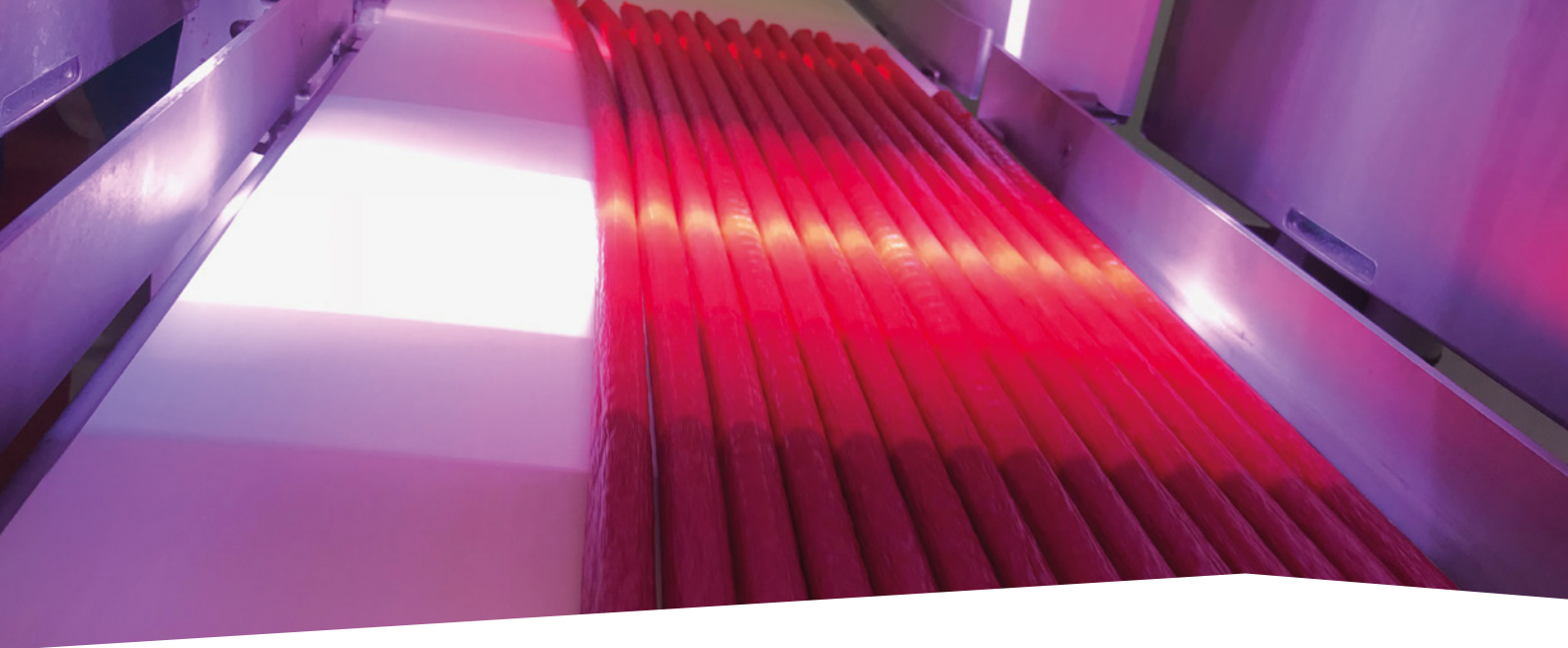
CONCERNED ABOUT CASING PEEL AND PLASTIC REMOVAL?

Many sausage producers use plastic casings, which are to be removed fully before packaging. It is a costly, time-consuming and fatiguing job to assure that every sausage is checked for remaining casing fragments in its full circumference. Ensuring absence of plastic in the final product is a growing concern for many meat producers. A breach in the process may lead to recalls and loss of confidence in the market, which comes with a high cost.

The DynaCQ Dual solution applies a top camera measuring the sausage top surface, and a lower camera measuring the lower side through a gap in the belt.



Two side screening of sausages for plastic casing remnants.



AUTOMATIC CHECK FOR REMNANTS AFTER CASING PEEL

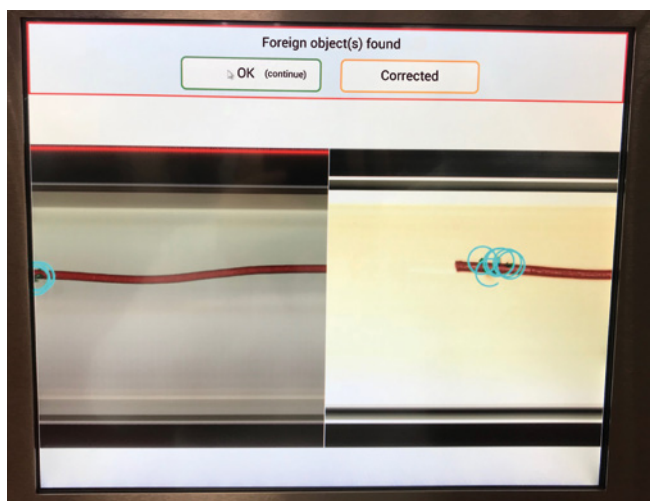
DynaCQ Dual for plastic detection supports the checking and removal process of casing remnants.

CHECK FOR FOREIGN OBJECTS

The current manual process involves operators handling and turning the products to validate that they are free from any casing remnants from the peeling process.

As the plastic remnants are often very small, they can easily be missed in a manual quality check.

Using the DynaCQ Dual allows processing at high capacity with fewer operators and better overall process control.



DynaCQ marks the detected casing remnants with a halo, and stops the belt and product, at a fixed position for manual removal.

DYNACQ OFFERS

- Automatic double-sided surface inspection of sausages for plastic casing remnants
- Documentation of your products by stored images
- To avoid operator fatigue and errors by automatic inspection

DynaCQ is supplied with matching conveyor belts or adapted to fit the customer's modified belt conveyors.

DYNACQ DETAILS

| Field of view | Cabinet Dimensions, cm |
|---------------|-----------------------------|
| 51 cm/20" | H120xW60xD91 or H63xW35xD67 |

- Power/use: 110/230 V AC, 300 W
- IP66/69 Cabinet
- Industry wash down air locks
- EMC, CE, EU 852/853/1935 (2004)
- Minimum detectable FO size: $\geq 1.5 \times 1.5$ mm (product and FO specific)



ABOUT US We are an innovation and consultancy organization. We have spearheaded innovation and created a true competitive advantage for international meat companies for more than 60 years. Our services are always based on our extensive research and development programs. DMRI is a division of Danish Technological Institute.

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