



Clean and Intact Box control- CIB

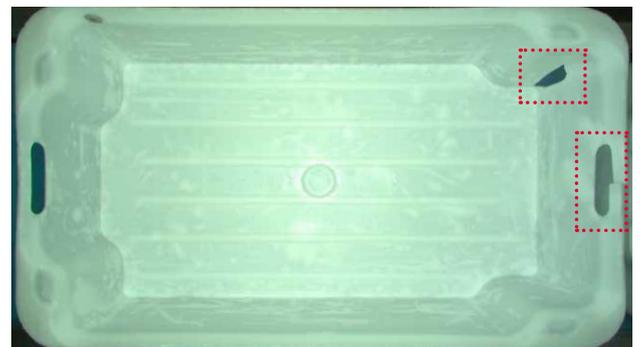
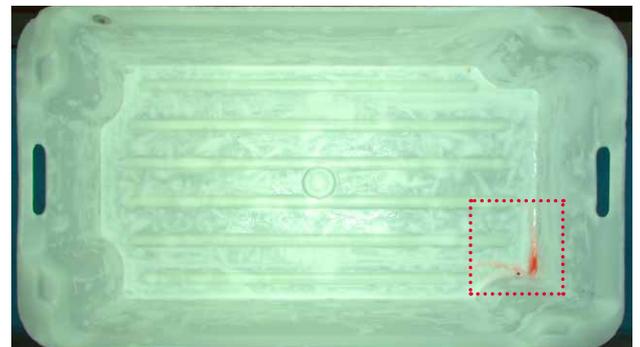
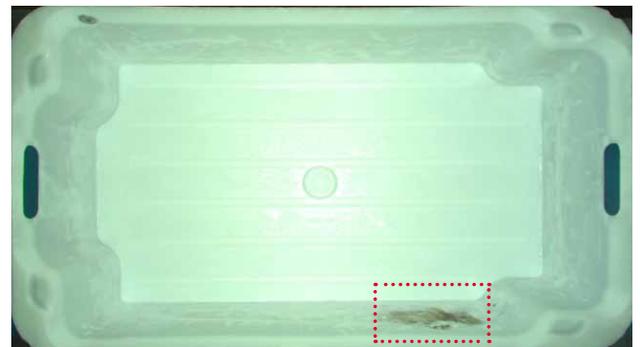
Use the CIB automatic vision inspection to check that your white SFK-1 boxes for internal product transport are fit for purpose after cleaning

Thousands of boxes are circulating in a modern deboning operation. After use, they are washed and returned to the boning floor. It is essential that they are clean and without defects. If no visual inspection is carried out, a percentage of boxes are circulated with the risk of being used unclean, or with defects that can lead to product loss or damage to the operators.

When using the CIB - Clean and Intact Box control vision system - every box is checked on the fly. Unclean boxes, or boxes with holes or broken handles, can be flagged for automatic removal before returning to the production.

CONCERNED ABOUT CLEAN BOXES

In a hectic production setting, all production materials must be fit for purpose. If the automatic box washing process fails due to technical errors or difficult sticky removable material, the box can unnoticed continue onto the line and must be removed in the boning room or returned empty. Both situations reduce capacity and create an extra process compared to inspecting boxes right after cleaning and early removal of unfit boxes. A defect in the washing machine is also detected faster.



Automatic CIB control prevents circulation of boxes unfit for production



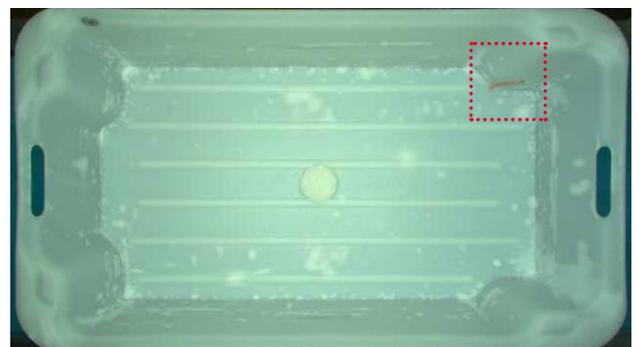
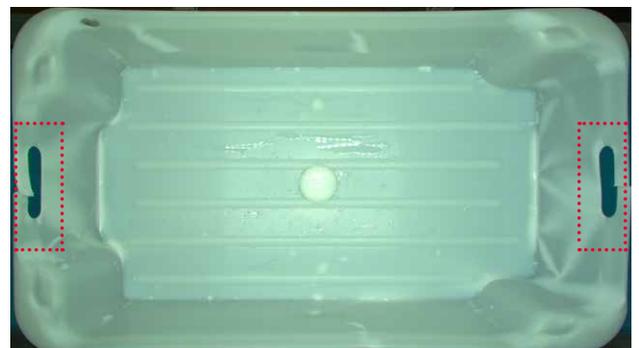
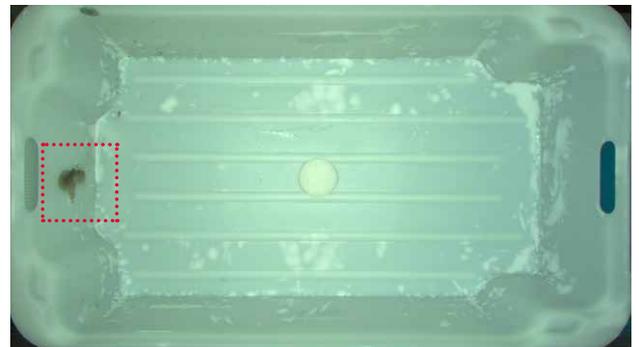
CIB VISION CONTROL OFFERS

- 1 camera system monitoring box top and inside surfaces
- Detection of meat contaminations (dark grease)
- Check for broken boxes
- Check for broken handles
- High level of food safety
- Reduced personal injury in box handling

Boxes are circulated for years at the production lines and are faced with harsh mechanical handling. Over time, they will develop weak points leading to cracks, or even breaks, causing holes leading to contamination and product loss, also in areas not easily cleaned. Mechanical devices often strain the handles, and cracks and broken handles can damage the operators' hands, and boxes/products can be dropped. Flagging and sorting the damaged boxes for repair or disposal right after washing is more efficient.

AI SURFACE CHECKER DETAILS

- Cabinet power/use: 230 V AC
- Industry wash down
- EMC, CE, EU 852/853/1935 (2004)
- Minimum detectable contamination size: 2 x 2mm
- Capacity: Box line speed



The CIB vision control checks for unclean and broken boxes

ABOUT US Reduce your environmental impact and boost your business. Partner with us to fully utilise your resources and minimise production waste without compromising product quality and food safety. Based on our extensive R&D programmes and 70 years of experience in the international meat industry, you will be able to draw on our unparalleled services.

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