

Industrial and Specialist Bakery Engineering Services

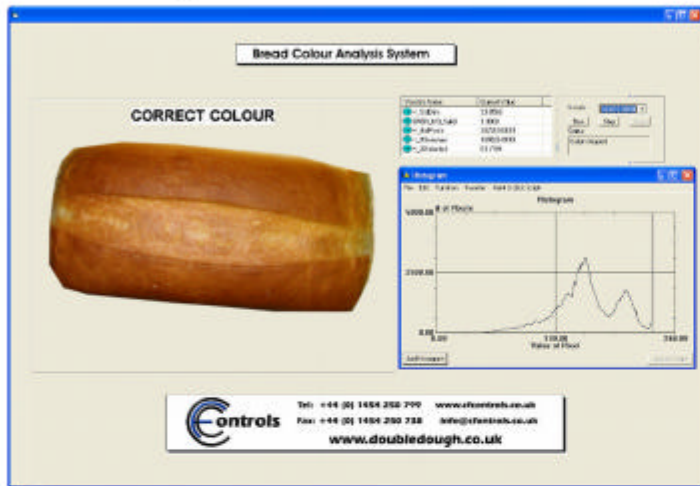
Quality Control & Product Consistency

Vision Systems

Recognition and verification of shape is an important factor in any industry, in particular when a customer's decision depends entirely on the appearance of product.

Our intelligent vision systems are able to detect multiple objects in real time and under a variety of conditions.

- Presence • Shape • Size • Texture • BARCODE •
- Coverage • Colour • Orientation • OCR •



Carbonised / Unremoved Bread



Foreign Body including; Hair Nets, de-panning suckers, Carbonised Bread / Unremoved Bread & Dented Tins can all be detected and removed by a single system.

Accurate measurement of Bread height (0.1mm) can be installed to check 100% of production.

Information can be gathered, logged and incorporated into Process Control, a fully automatic reject system installed or the system can simply be used to sound an alarm to notify operators.

Non-destructive, Inline Seal Integrity Testing

Seal integrity of any flow wrapped product is important, especially where products have a naturally short shelf life anyway.

C F Controls can supply systems that check 100% of product and safely remove any packs that may be leaking. The product remains undamaged and can be safely re-packed minimising waste and ensuring freshness.



UNDER DEVELOPMENT

Multi Axis, High Speed Table Cutting Systems for Cakes, Flapjacks, Biscuits, Pies and Pizzas.

FOR A DEMONSTRATION OF ANY OF THESE SERVICES, PLEASE FEEL FREE TO CONTACT US.



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