

MQCS

ASSURED QUALITY THANKS TO NON-CONTACT EMPTY MOLD AND VOLUME DETECTION

Quality control systems



You eat with your eyes first – that's why there is an every increasing demand for a perfect appearance in confectionery manufacturing. Given the challenging manufacturing techniques employed and the use of a wide variety of hollow molds, loss of product quality and disruptions in the production process can arise even with high quality molds due to contamination, residues and foreign bodies.

These kinds of disruptive factors can be avoided with the help of the MQCS quality control system. This modular system was specially developed for non-contact empty mold and volume detection and allows seamless and continuous inspection of the molds used.



Assurance of consistently high product quality



Avoids production losses and error-related costs



Relevant process data always at hand

INSTALLATION AND OPERATION

• Flexible usage and configuration options

Simple teach-in of new molds

- · Suitable for a wide range of applications
- Allows image processing with no expert knowledge

Recipe management

- · Fast and trouble-free product changeover
- Saving and retrieving of different molds and test criteria at the press of a button

PERFORMANCE AND AVAILABILITY

 High detection rate thanks to the high performance system components

High speed Ranger3 3D cameras

- CMOS sensor from SICK with ROCC technology for high throughputs
- Reliable and accurate measurements on dark and light surfaces

Self-sufficient operation

- MQCS can be integrated with no modifications to the customer's machine controller
- Hardware and software functions are independent of the customer system



Configurable user permissions

- Users levels with different authorizations and tasks
- End-to-end data transparency
- · Protection against unauthorized access

Intuitive data access

• 12-inch touch display for visual presentation and control of the information and process statistics recorded by the sensor





