

MeatMaster™ Flex

The mobile X-ray analyzer



ANALYTICS BEYOND MEASURE

The MeatMaster™ Flex is a “first-of-its-kind” solution, developed to fit directly into any production process. It is designed to fit immediately after the grinder.

Exceptional instrument flexibility

The movable analyzer secures optimal flexibility during production and cleaning hours. The instrument is agile thanks to a unique tilting function that secures seamless integration with an existing production line.

In-line X-ray analysis with high performance

No sampling error because 100% of the meat is scanned. The solution provides information about content of fat, moisture and protein as well as the weight of the scanned meat. Additionally, foreign objects (bone, metal) are detected. The in-line X-ray analysis with MeatMaster Flex optimizes quality and earnings by efficiently managing the fat/lean mix in the product.

Smart-enabled data handling

The software solution helps you to hit your fat target in every batch and thereby secure that the desired product quality is reached. The industry leading support package secures high up-time while remote fleet management keeps everything and everyone measuring the same, all the while following standard operating procedures.

Sample type

All types of raw ground meat, chilled or frozen.

Parameters

Fat, moisture*, protein*, weight.
Foreign object detection (metal, bone).

Technology

X-ray

*By calculation

Specifications

| Products and performance | |
|--------------------------------|--|
| Products | Raw ground meat, loose on the belt, fresh or frozen |
| Parameters | Fat, weight, protein*, moisture*. Foreign object detection: metal, bone |
| Performance | Fat: 0.8% RMSEP: 150 kg (330.6 lbs.). Weight: ≤ 2% relative. Foreign objects: Metal 3 mm. Bone 7 mm. |
| Measuring range | 2% to 85% fat |
| Product temperature | -20 °C to +40 °C |
| Product presentation | Average meat height: 3 cm (1.18 in.) to 10 cm (3.94 in.). Belt width, in-feed: 32 cm (12.6 in.) between side rails at in-feed |
| Capacity/max production volume | App. 15 tons/hour (33,000 lbs./hour)** (continues flow) Max. flow per minute: app. 250 kg/550 lbs**. |
| Startup time | From cold condition: app. 12 min. From warm condition: app. 3 min. |

*Calculated parameters. **At certain conditions capacity can be higher.

| Technical specifications and installation requirements | |
|--|---|
| Dimensions (W x H x D) | 185 x 210 x 85 cm (72.8 x 82.7 x 33.5 in.) |
| Max height with open front door | 228 cm (90 in.) |
| Weight | 590 kg (1300 lbs) |
| Conveyor belt speed | Up to 300 mm/sec = 18 m/min. (59.1 ft/min) |
| Mains supply | 200 - 240 V/AC ±10%, 1 phase, 50/60 Hz. (US/CAN: 120 V/AC ±10%, 2 phase, 60 Hz) |
| Power consumption | 750 VA |
| Air supply | Clean dry air at 2 bars (28 psi) Flow: Approximately 15 l/minute Dew point: Lower than the temperature at the MeatMaster™ Flex location |
| Altitude | Up to 2000 m (6557 ft) |
| Temperature | 2 - 25 °C (max dT/dt 3 °C/3h) (35 - 77 °F. Max dT/dt 37.4 °F/3h) |
| Relative humidity | 5 - 93 % RH. Wet or dry location |
| Pollution degree | Pollution degree 2 |
| Protection class | IPX9 (Except X-ray warning lamp). All components rated IP69 |

| Technology: X-ray | |
|-----------------------------|--|
| X-ray source specifications | Operated at 100 kV/0.8 mA |
| X-ray emission | ≤ 1μSv at 10 cm distance and <5 μSv at 5 cm distance |
| Interface | |
| Instrument interface | OPC UA, PLC/SCADA, FOSS Line Interface |

FOSS
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August 2024. GB

This instrument is SmartAnalytics™ enabled. Turn your data into actionable insights that give you full control of your production across sites. Increase your efficiency, accuracy and uptime to ensure the safe and consistently high-quality food and feed products your customers expect.

Contact your local sales representative to learn more about the potential value in your business.

