FOSS
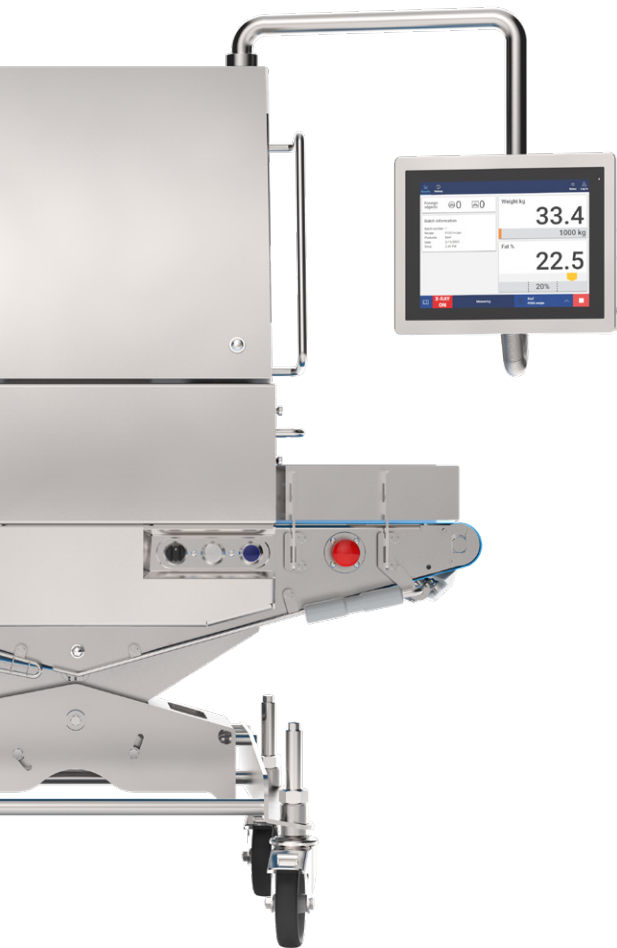
MeatMaster™ Flex

The mobile X-ray solution

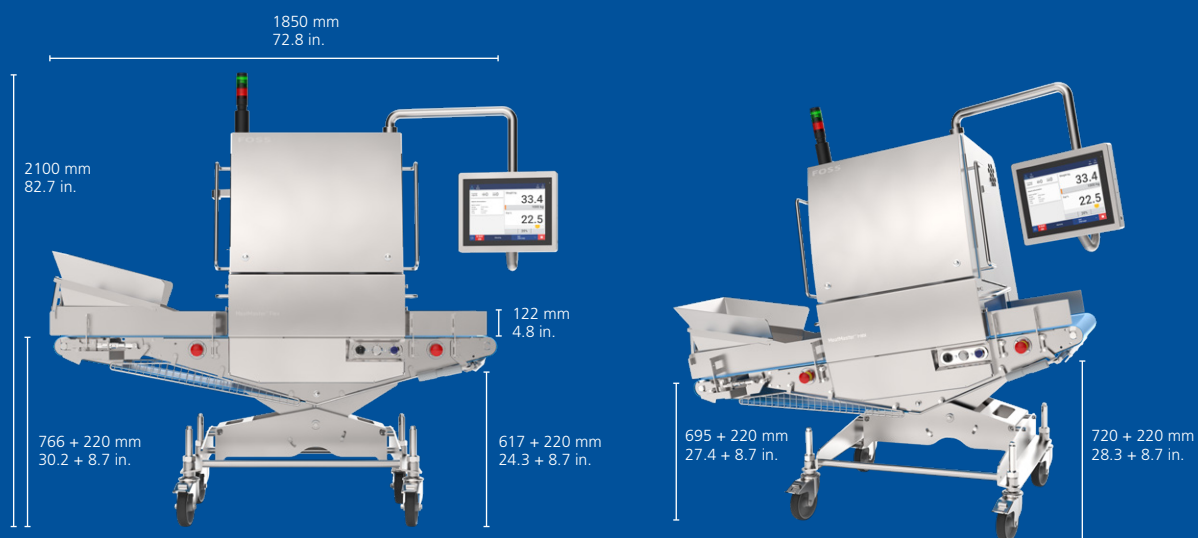# EXCEPTIONAL INSTRU-MENT FLEXIBILITY

MeatMaster™ Flex is a "first-of-its-kind" X-ray solution for the meat industry. Exceptional mobility makes it easy to move and integrate into any production facility. Additionally, the agile analyzer is simple and easy to prepare for cleaning the entire production line.

A tilting function enables tilting of the conveyor up to 10 degrees. Standing on wheels, the unique flexibility makes it easy to fit the MeatMaster™ Flex into any production facility with a minimum of space and installation requirement.

HARDWARE
ADJUSTMENT POSSIBILITIES

Two possible installation positions of main unit

Possibility to tilt the conveyor – up to 10 degrees

1850 mm
72.8 in.

2100 mm
82.7 in.

122 mm
4.8 in.

766 + 220 mm
30.2 + 8.7 in.

617 + 220 mm
24.3 + 8.7 in.

695 + 220 mm
27.4 + 8.7 in.

720 + 220 mm
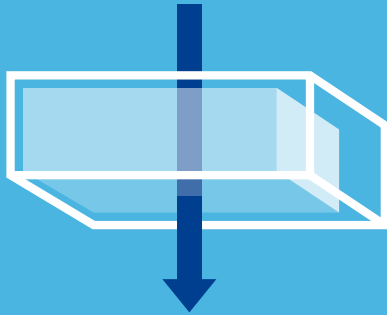28.3 + 8.7 in.

MEASURE IT ALL WITH X-RAY

No sampling error because 100% of all meat is scanned

Measuring it all with X-ray provides 100% scanning of all meat with a capacity of up to app. 15 tons per hour.

With MeatMaster™ Flex the user can expect an accuracy of 0,8% or better for fat/CL measurement in batches of minimum 150 kg.

The FOSS X-ray system results in the highest possible accuracy. The X-ray scannes 100% of all the meat passing through the scanning area and can be used for scanning chilled and frozen meat.

The MeatMaster™ Flex detects metal down to 2 mm and bone down to 5 mm.

About X-ray technology

The FOSS X-ray system delivers the highest possible accuracy in determining the fat content. The result for the meat processor is that there will be no/minimal "lean meat give away". Consequently the FOSS X-ray system provides high value for its user.

INLINE X-RAY ANALYSIS WITH MEATMASTER™ FLEX

Dedicated installation after the grinder

The MeatMaster™ Flex is developed for easy integration into the production line.
It is an in-line solution designed to fit immediately after the grinder.

TYPE OF MEAT
- Raw, ground meat
- Loose, raw meat (max. fist size pieces)
- Chilled or frozen

DIMENSIONS - TUNNEL
- Max meat height: 10 cm (3.9 in.)
- Belt width, in-feed: 32 cm (12.6 in.) between side rails at in-feed

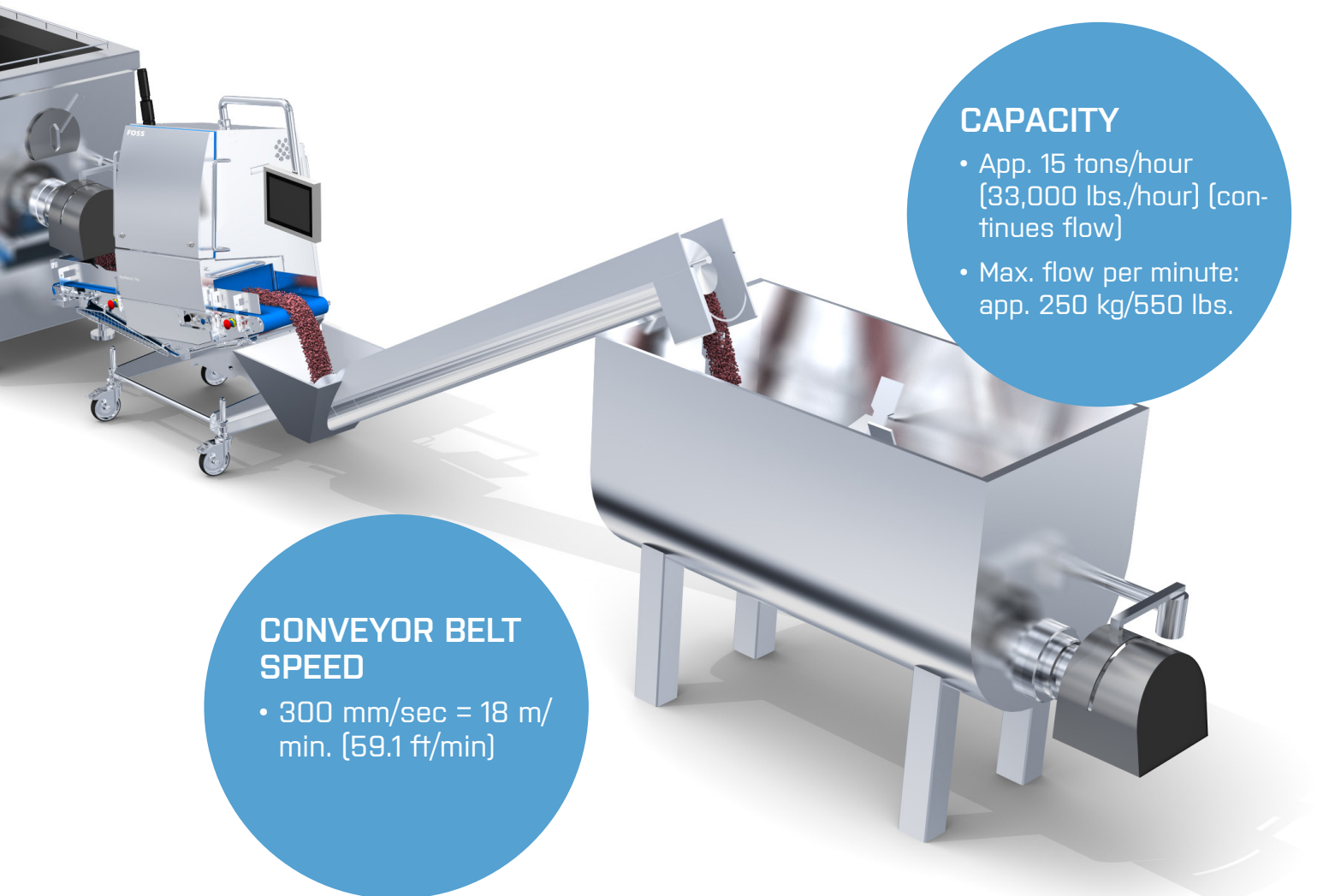# Groundbreaking in-line X-ray analysis with MeatMaster™

Since MeatMaster™ was first launched in 2003, more than 500 units have been installed globally covering applications such as meat trimming in boxes or transported loose on the conveyor.

provides information about content of fat and weight as well as inspection for certain foreign objects.

100% control with X-ray

The in-line X-ray analysis with MeatMaster has proven to be a great way to optimize quality and earnings by efficiently managing the fat/lean mix in the product while simultaneously checking for foreign objects.

X-ray scans 100% of the meat passing through the scanning area. X-ray can be used for scanning chilled and frozen raw meat and

CAPACITY

- App. 15 tons/hour (33,000 lbs./hour) (continues flow)
- Max. flow per minute: app. 250 kg/550 lbs.

CONVEYOR BELT SPEED

- 300 mm/sec = 18 m/min. (59.1 ft/min)

MEATMASTER™ FLEX RECIPE HANDLING

Smart-enabled recipe handling

Trust your data. Evolve your process. Improve your productivity.

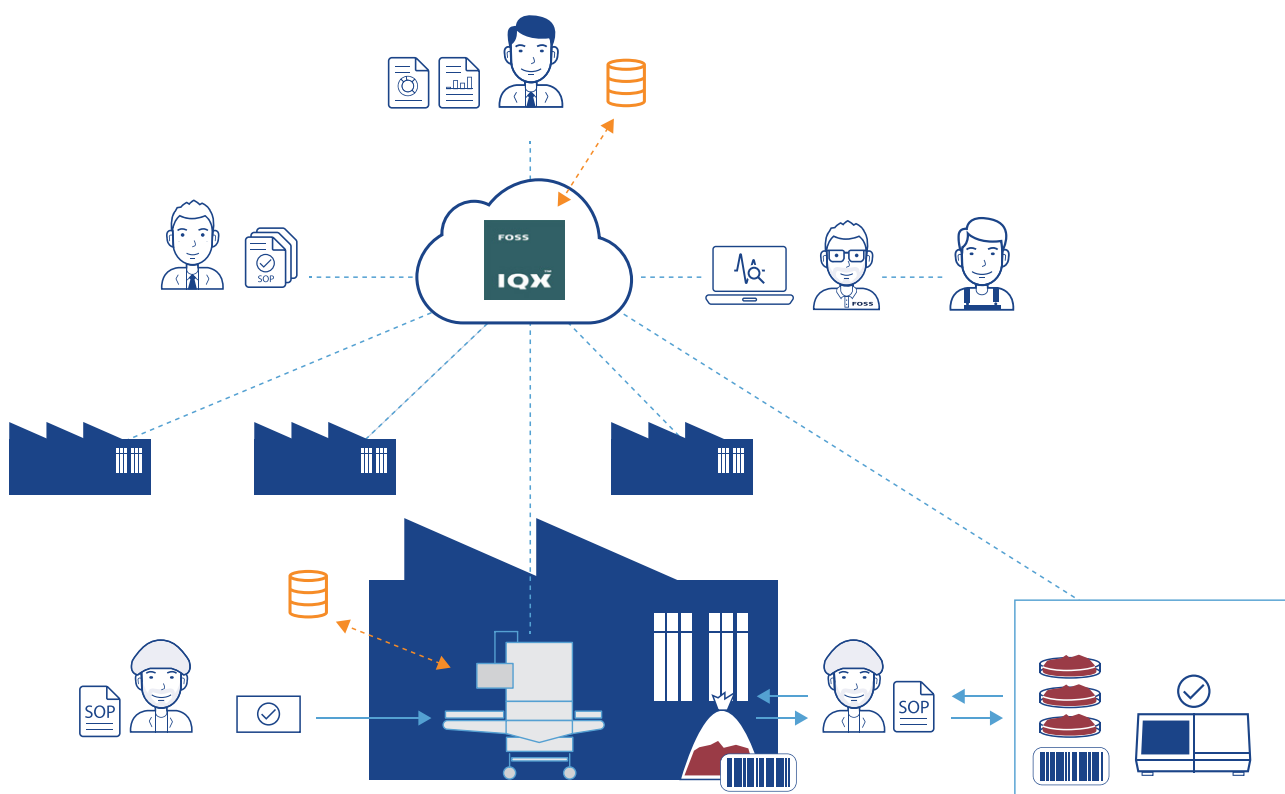The intuitive recipe solution guides the operator to secure that batch targets are reached.

From the information on the MeatMaster™ Flex monitor, the operator can follow the development in volume and fat content as the batch is produced. The operator will be able to see, if correction is required to reach batch target fat content.

How it works

- Select recipe. Start production
- The monitor will display the target volume and fat content of the selected batch. Further, information about the development in volume and fat content as the batch is produced, is shown. Finally, information about a detected foreign object will appear.

Advantages

- No need for manual calculation (avoid risk of human error)
- No need to use and maintain an external software program
- Increase productivity

BETTER BUSINESS WITH VERIFIED ACCURACY AND SECURED UPTIME

SmartCare™ - The industry-leading support package

The smart-enabled MeatMaster™ Flex makes owning and managing an advanced X-ray analyzer a much simpler and rewarding task.

Smart-enabled means that your analyzer is digitally enhanced and ready for the industry's most intelligent service and support solution. The benefit is unprecedented uptime and consistency on measuring performance, while keeping cost of ownership low and under control.

With SmartCare™ Pro you get:

- Remote monitoring and optimized preventive maintenance to avoid unplanned downtime

- Rapid online response for fast handling of problems

- Ultimate control of fat content in raw meat with accuracy that is automatically verified against the industry-recognized FOSS Food-Scan™ and MeatScan™ analyzers

- Frequent reports from FOSS experts that allow you to document performance

- Access to remote management of your fleet. Keep everything and everyone measuring the same while following standard operating procedures

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FOSS IQX™ is a suite of software solutions that empowers data-driven decisions with trust, quality and insights. The software simplifies tasks that are essential to improved profitability and sustainability in food and agri production, including the management of fleets of instruments, food safety compliance and supplier collaboration. Read more at IQX.net.

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