

Montrose inspection and handling systems provide a complete inspection and rejection solution created just for tortilla manufacturing lines. Receive comprehensive statistical analysis of variability while removing human involvement from inspection and rejection.

A high speed, turnkey system that allows you to:

1. Assure quality on a 100% monitoring basis.
2. Remove individual defective and non-conforming product from the line.
3. Monitor process statistics to pinpoint causes of waste.
4. Rapidly recognize a positive ROI by improving quality, reducing waste, and automating production - in previously labor intensive areas.



Solution Components	FocalPoint	MT Series
Inspection	X	X
Bottom Color Inspection		X
Automated Rejection		X
Color Imaging	X	X
Statistical Analysis and Reporting	X	X
NEMA 4X	X	X

> *Isolate and Eliminate Sources of Waste*

Automated inspection provides real-time and historical information on fault, and out-of-spec conditions, allowing you to isolate the issues causing the most waste by lane, shift, product, line, and plant. The measurement results will also make it easier to reach consistent quality when developing new products or when formulation changes are made.

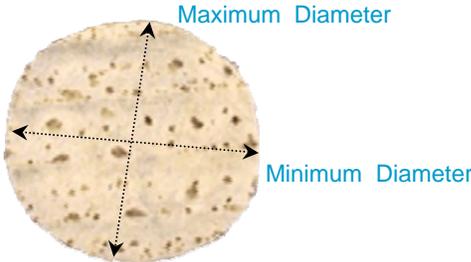
No mechanical changes are required to measure tortillas of any size and of any color, including specialty flavors like tomato and spinach.

Analysis Type	Example Faults	Impact on Customer or Plant	Rejection Capability	Statistical Analysis
Geometrical Analysis	Diameter large	Product rejection	0 - 100% fully under plant control	SPC Analysis On-line
	Diameter small	Customer complaints		Reporting
	Out of round	Handling problems, such as jamming at counter-stacker	Worst fault Pareto	Track values and faults by lane
	Folds			
Rough edge				
Doubles				
Color Analysis (Top and Bottom)	Holes	Consumer complaints	0 - 100% fully under plant control	SPC Analysis On-line
	Toast marks too dark	Product rejection		Reporting
	Too few toast marks	Food safety	Worst fault Pareto	Track values and faults by lane
	Under cooked area			
	Foreign material			
	Safely reject product - plant personnel no longer reach across wide moving belt			

> *Measure, Reject, Adjust, Interact*

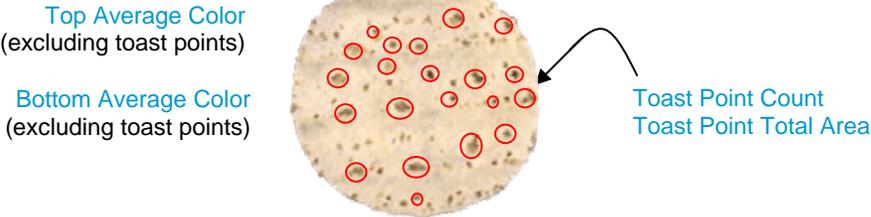
The **MT Series inspection system** is typically installed after the cooler to inspect tortillas for any defect, including folds that occur in the serpentine cooler. As well, the system removes tortillas that would cause jam-ups in the counter-stacker. At the same time, all measurement statistics are displayed and recorded for each individual lane, which allows operators to adjust the pressure of a specific press. Specific inputs may be used to reject tortillas in a specific lane during counter-stacker/packaging maintenance.

> **Common 2-D Analysis**



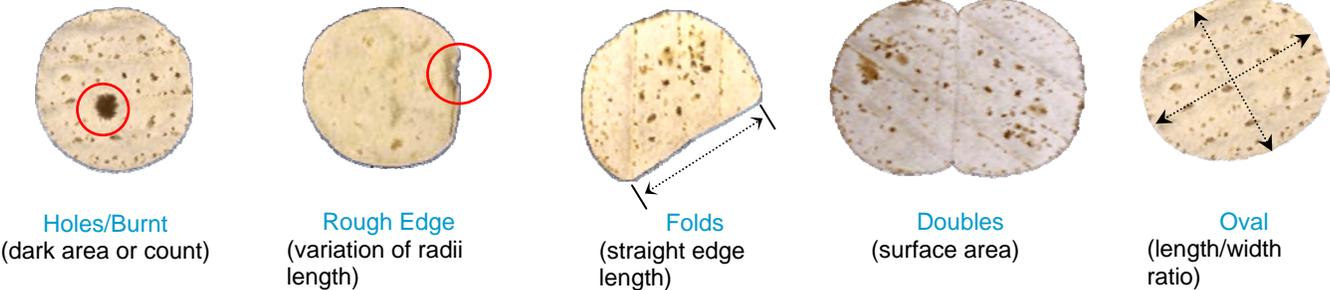
Two dimensional calculations are based on an accurately defined perimeter, which is imaged by the overhead camera. 2-D measurement accuracy is ±0.5mm. Mean Diameter, Maximum Diameter, and Minimum Diameter are other common measurements applied to tortillas.

> **Common Color Analysis**



True color calculations, on both the top and bottom surface of the product, are measured in various units such as dbu, L, and HSB.

> **Common Fault Analysis**



Only some common examples have been pictured. There are more than 100 standard measurements that can be used, individually or combined within formulae, to qualify your product. All visible product characteristics and faults can be quantified.