



ScanRG

Multispectral 3D scanner technology for quality control of baked goods

- Learn your product
- Collect complete and objective data
- Ensure consistent product quality



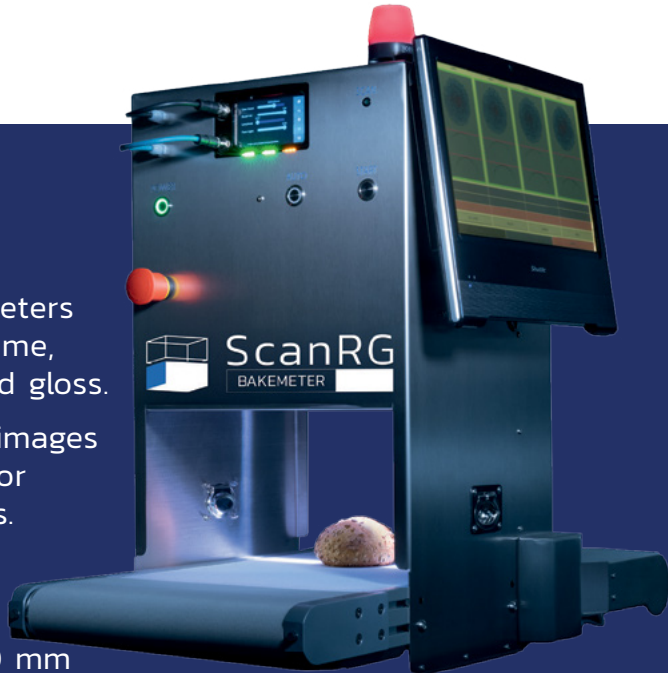
Yes we scan.

BAKEMETER

Stand-alone device for offline quality control of baked goods

Highlights/Details

- Captures product in 3D, color and NIR
- Calculates product parameters such as dimensions, volume, baking color, porosity, and gloss.
- Parameters and product images are stored permanently for visualization and analysis.
- Resolution 0.18 mm
- Max. product size
LxWxH = 700 x 365 x 190 mm
- Dimensions of the device:
LxWxH = 800 x 460 x 765 mm
- Weight 28 kg



INLINER

Inline quality control of baked goods

Highlights/Details

- Detection of 3D shape and color (RGB and NIR) of the products on the conveyor
- Calculation of height, volume, diameter, color, gloss and other product parameters using the integrated machine learning module
- Resolution 0.2 mm
- Sorting out products that are outside the specified tolerances
- High throughput: conveyor belt speed of up to 30 m/min with a scan width of up to 100 cm per scanner



N1 scanner technology

Patented multispectral 3D scanner technology for all our products

- N1 scanner combines 3D, RGB and NIR measurement and data processing in one device
- Smooth integration into existing production lines
- Highest precision thanks to the laser triangulation process

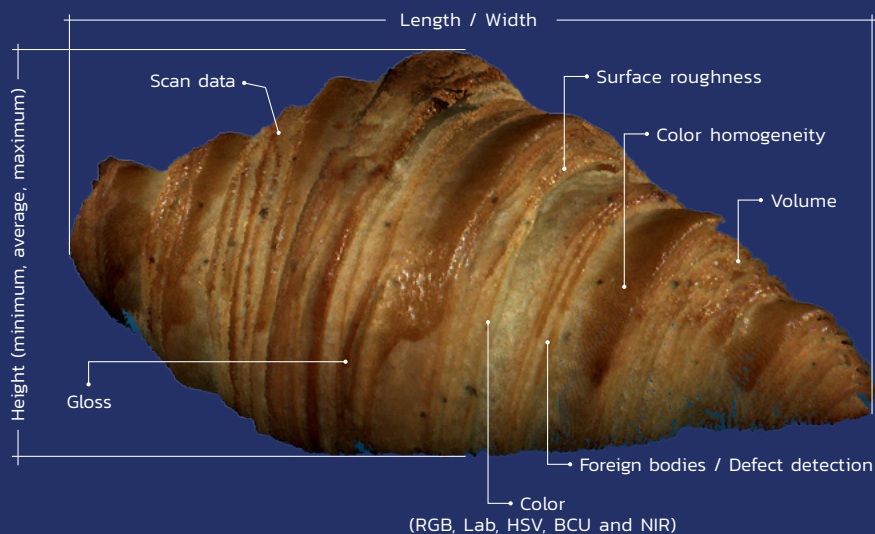


Highlights

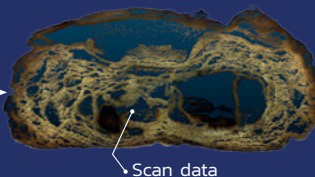
- Powerful
- Robust and precise
- Fast
- Flexible
- Cost-efficient

Analysis

Time to automate



Porosity





ScanRG

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Made in Germany



Yes we scan.