

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. 20 tons/hour (44,000 lbs./hour) (continues flow) Max. flow per minute: app. 330 kg/730 lbs.
Startup time	From cold condition: app. 12 min. From warm condition: app. 3 min.

*Calculated parameters.

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

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.

