

Of course Viewtech can check the labels!



Correct Branding

Product Price

£6.51

Display Date

04 MAY

06 MAY

Product Expiry

Product Weight

350g

£1.86

Price by weight



Viewtech recognises the position of the labels and measures this against limits for rotation and location or even if the label is missing altogether

### Bottom label analysis

**Ingredients:**

Pork (42%), Water, Pork Fat (10%), Rusk (**Wheat**), Starch (Potato, **Wheat**), Vegetable Protein (**Soya**), Less than 2%: Salt, Flavours, Stabilisers: Diphosphates, Guar Gum, Antioxidants: E300 & E307, Preservative: Sodium **Metabisulphite**; Colour: Cochineal.

Correct label



## Technical Specifications

### VT2167 Pro

**PHYSICAL SPECIFICATIONS**

Overall dimensions (l x h x d)\*: 1700 x 2100 x 880 mm  
 Belt dimensions (l x p): 1700 x 200/250/300 mm  
 Belt height (from the ground): 900 mm (± 35 mm)  
 Weight: 340 kg  
 Direction: Left or right  
 Ejection: On-board or remote command  
 Speed: Up to 240 packs per minute  
 \*without reject mechanism

**PACKAGING SPECIFICATIONS**

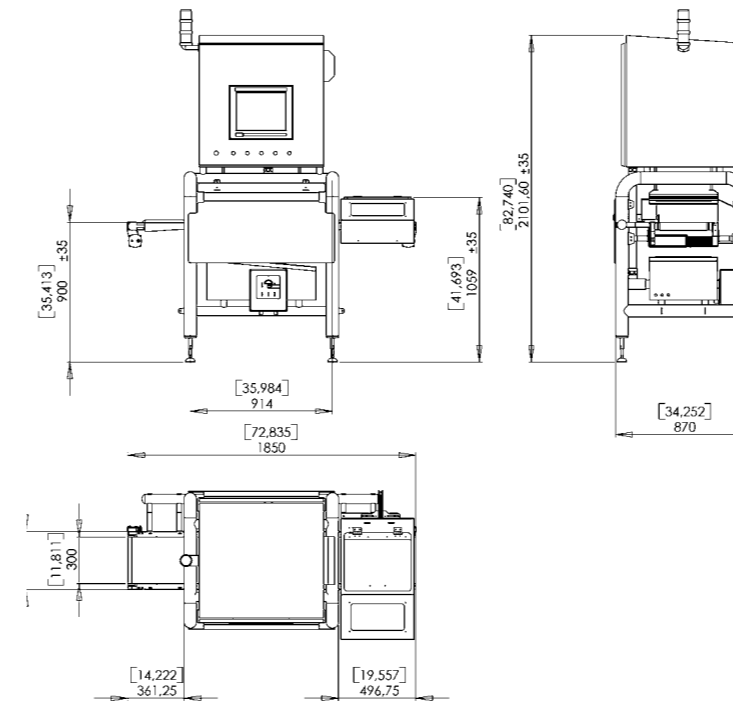
Type and colour: Tray or flow-pack  
 Transparent and coloured  
 Package shape: Any  
 Min. dimension: 40 x 80 mm  
 Max. package height: 90 mm

**ELECTRICAL SPECIFICATIONS**

Power supply: 120-230 Vac - 1,2 KW  
 Frequency: 50-60 Hz

**PNEUMATIC SPECIFICATIONS (For Ejection)**

Pneumatic requirements: 8 bar - compressed air  
 Air properties: Clean and dry



### VT2507

**PHYSICAL SPECIFICATIONS**

Overall dimensions (l x h x d)\*: 1400 x 1740 x 820 mm  
 Belt dimensions (l x p): 1400 x 200/250/300 mm  
 Belt height (from the ground): 900 mm (± 35 mm)  
 Weight: 240 kg  
 Direction: Left or right  
 Ejection: On-board or remote command  
 Speed: Up to 240 packs per minute  
 IP Rating: IP40  
 \*without reject mechanism

**PACKAGING SPECIFICATIONS**

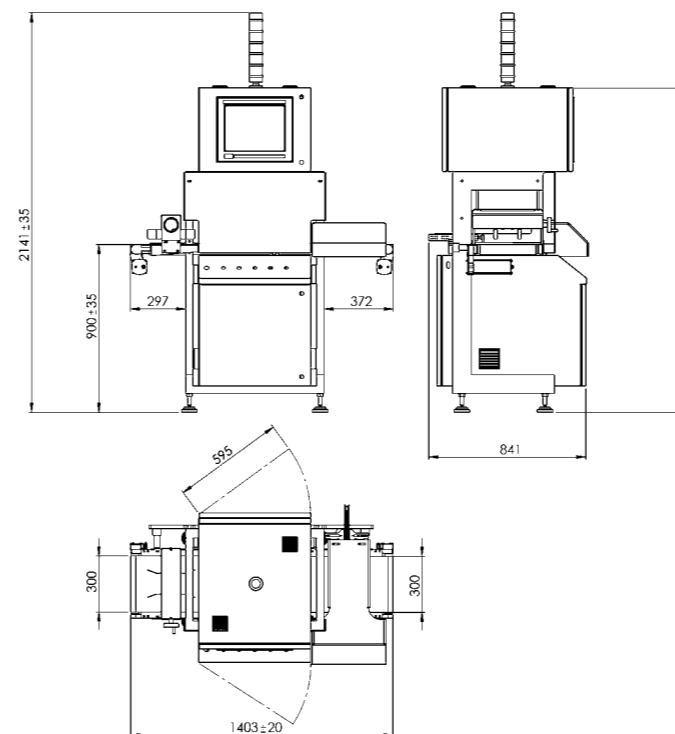
Type and colour: Tray or flow-pack  
 Transparent and coloured  
 Package shape: Any  
 Min. dimension: 40 x 80 mm  
 Max. package height: 90 mm

**ELECTRICAL SPECIFICATIONS**

Power supply: 120-230 Vac - 1,2 KW  
 Frequency: 50-60 Hz

**PNEUMATIC SPECIFICATIONS (For Ejection)**

Pneumatic requirements: 8 bar - compressed air  
 Air properties: Clean and dry



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Intelligent Visual Inspection System





# 240<sub>ppm</sub>?

## How many packs can your employees reliably inspect in just a minute?

Many years of experience has been put into this visual inspection system for the food industry. The Viewtech inspection system offers a flexible system for handling all of your inspection needs.

**Viewtech inspects 100% of your products, non-destructively, at up to 240 every minute, every hour, every day – NO tiredness and NOTHING missed out.**

Viewtech integrates with your existing lines and management systems to ensure that it can benefit your business from the moment of installation.

Without Viewtech, it is impossible to achieve compliance at such speed and predictability!

### Reliable Statistics

Viewtech stores statistics and data, including images, for every product it inspects, this allows you to build up an accurate picture of your quality and tune your production lines to reduce waste and improve quality - any returned products can be cross checked against the original data and images. The link with other management systems in the factory allows this rich data to be stored and used to monitor quality and analyse performance.

### Easy To Use

Changing between products takes just a few seconds between batches – minimal staff training and machine maintenance is needed for day to day use. Adding new products or modifying existing ones can be performed by trained local staff with online support from Viewtech experts if needed.

VT 2167<sub>PRO</sub>

VT 2507



## Viewtech Does It All!

### Fat and Bone Analysis

Viewtech can check the fat and bone content of the product ensuring all specifications are met.

### Product Quantity

Viewtech can count the visible product or check for gaps to ensure correct portions.

### Poor Presentation

Viewtech detects gaps where there should be product or where the product is misshapen.

### Seal Integrity

Viewtech looks at variations in the seal and can detect whether these are air bubbles, breaks, product in seal or part of the branding on the film.

### Incorrect Product

Viewtech can identify if the product is not the product that was expected.

### Foreign Objects

Viewtech detects visible foreign objects such as gloves, machine parts or other contaminants at speeds humans would be unable to match.



### Product Mix

Viewtech can check if the mix of different colours meets specifications.

### Product Quality and Contamination

Viewtech can detect variations in the colour and texture of the product. This can be checked against accepted variations.

### Discoloured Product

Viewtech checks the condition of the product and whether it fails to meet the correct criteria.

### Cut Quality

Viewtech checks the shape and quality of the cuts allowing product with a poor cut or unsightly holes to be rejected.

## Does your QA System even come close?

If you can see it, Viewtech can inspect it. All this at speeds impossible with the human eye and with detail and flexibility unmatched by any other vision system.

### Compare your existing QA System

- Seal integrity
- Product quality
- Fat content
- Product contamination
- Misplacement of product in tray
- Keep images of EVERY item inspected
- Keep statistics and data for EVERY product
- Health check your entire line
- Label identity and location
- Promotional stickers
- Top web/film positioning
- Expiry dates
- Batch codes
- Barcodes (Linear and 2D)
- Optional IP67 – Full wash down
- Integration into management systems
- All of this at up to 240 packs per minute!**