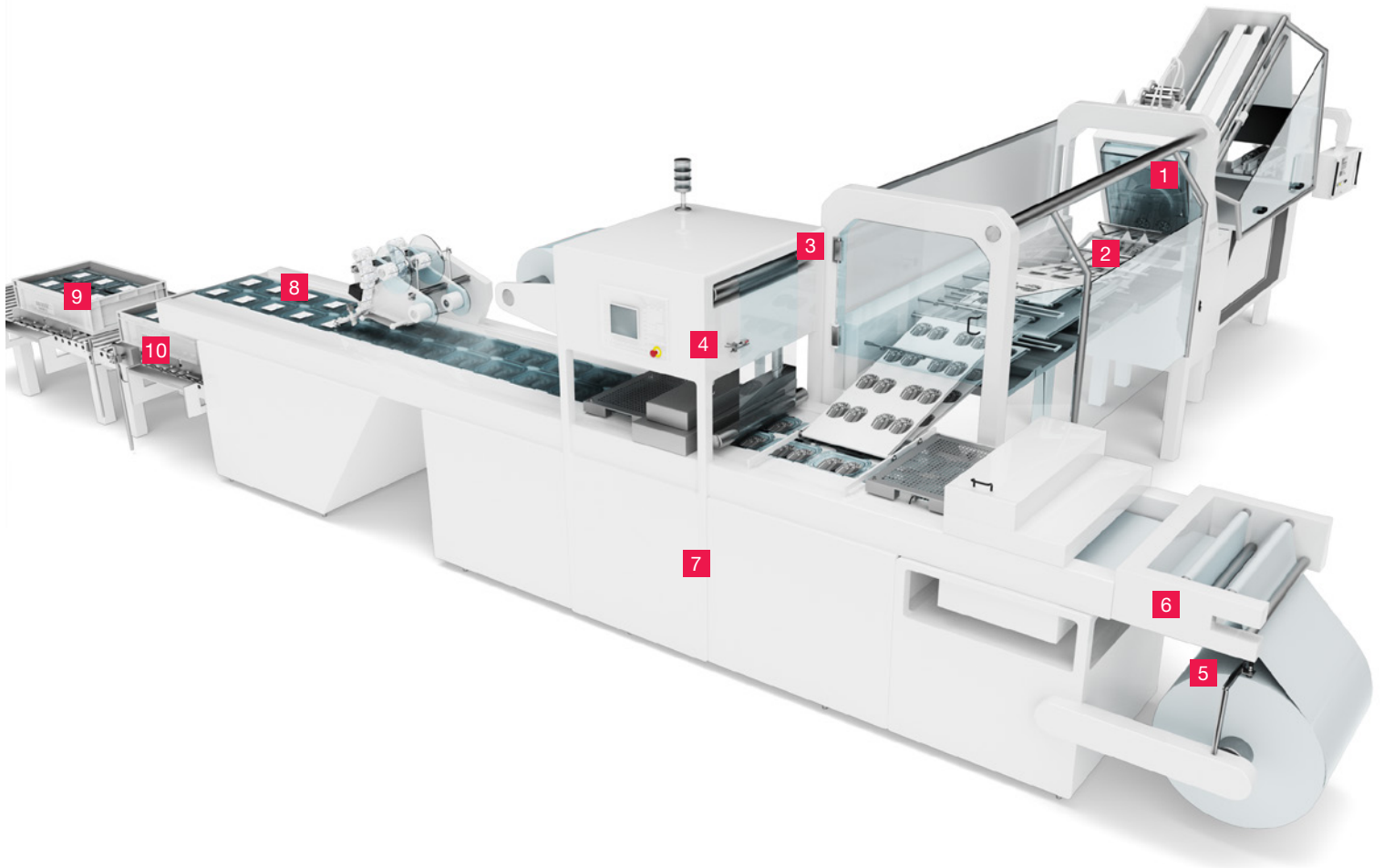


SENSOR SOLUTIONS FOR MEAT PACKAGING

Where's the beef?: These robust sensor systems are also able to withstand aggressive and continuous cleaning.

The industrial processing of raw meat and other sensitive foodstuffs requires the highest of hygiene standards. Only regular and intense cleaning of all affected components guarantees perfectly hygienic products. The automation components used in this sector must withstand aggressive cleaning agents, high-pressure cleaning and continuous changes in temperature.

The housings of the sensors recommended below are made of resilient, food-neutral plastic or high-quality stainless steel. They are extremely robust and therefore ideal for use in the meat and food industry. The high degrees of protection IP 67 and IP 69K as well as ECOLAB certification guarantee long-term stability.



1 Monitoring of product infeed

HRTR 53.S

2 Detection of front edge of product

HRTL 53.C2.XL

3 Safeguarding of safety doors

S 420

4 Mark detection on film

KRT 3B, 55, 18B

5 Measurement of roll diameter

ODS 96B

6 Detection of film end

RK 18B

7 Evaluation of safety signals

MSI SR, MSI 400

8 Monitoring of code printing

LSIS, DCR 200i

9 Container detection

PRK 46C

10 Code identification

BCL 304i