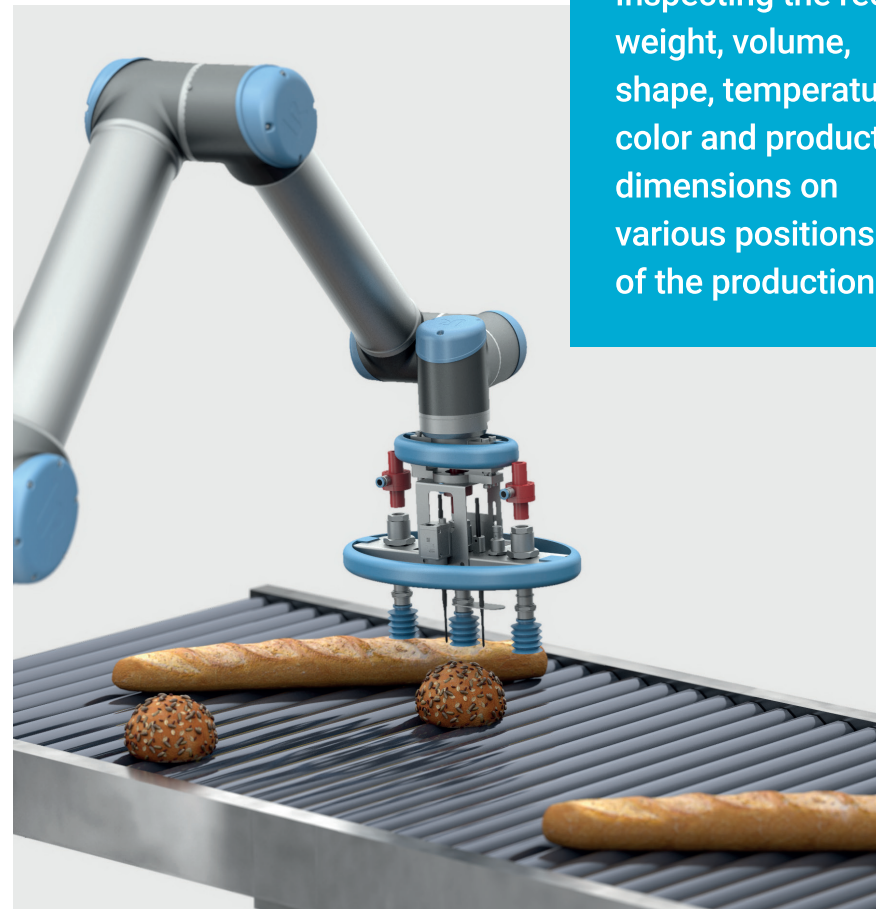


# INTSPECTOR: ONE MACHINE FOR TOTAL PRODUCT CONTROL



**IntSpector** is a revolutionary device that, with its extensive functions and autonomous operation, provides **extraordinary savings** by minimizing excretions, ensuring **high quality** products and their **traceability**. The device operates entirely autonomously and is ready to be integrated with industry 4.0 platforms and **automatically adjusts** the **recipe** or **settings** of **machines** in the line (like dosage system, dough divider, fermentation chamber, oven, ...), ensuring **uniform product quality** based on reference sample.

Inspecting the recipe, weight, volume, shape, temperature, color and product dimensions on various positions of the production line.



## ADVANTAGES

- Cost reductions
- Variance alerts
- Integrated automatic adjustments
- Eliminate costly and time consuming laboratory tests
- Product tracking
- Quality report generation
- Mobility
- Synchronization with the other equipment
- Usage on unlimited number of lines and products

# HOW DOES IT WORK?

The IntSpector mobile device is installed beside the part of the processing line where we want to perform quality analyses. The collaborative robotic arm and the appropriate grabber automatically collect raw or baked products from a moving conveyor belt, depositing them in the analysis chamber where the analyses are carried out automatically on the sample piece:



- Product dimensions and shape
- 3D product analysis (scoring and seeding)
- Product volume measurements
- Product surface color measurements
- Surface temperature measurement
- Core temperature measurement
- Moisture loss in relation to weight of test piece
- Product humidity
- Product cell structure
- Product chemical composition (oil, sugar, starch...)

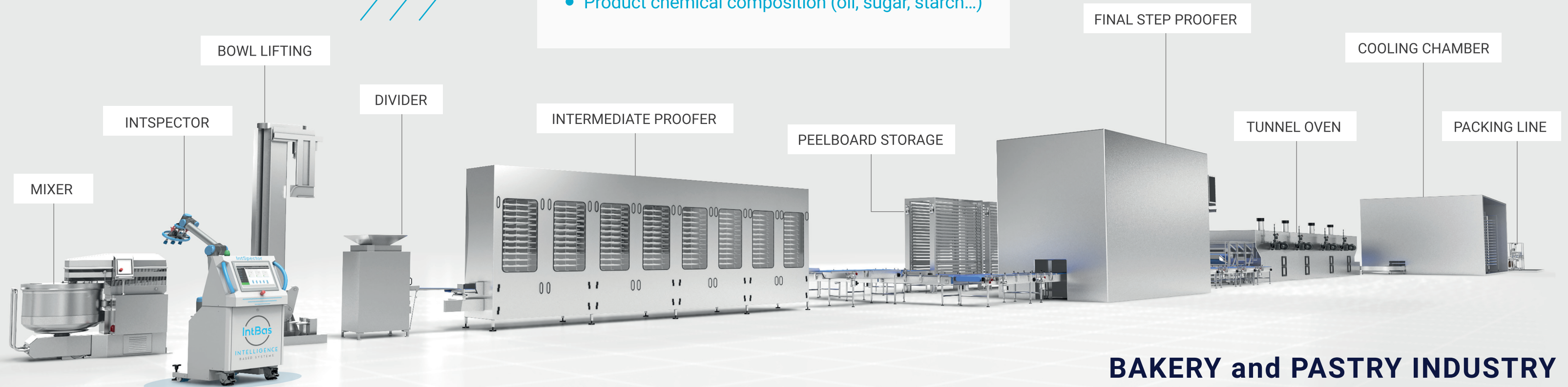
In addition to the specified functions, the machine also enables **100% product control**, namely the **counting** of unevenly distributed **pieces on the conveyor belt**, **crust temperature**, **weight** and the **color** of the product.

## Contact Intbas d.o.o.:

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## BAKERY and PASTRY INDUSTRY