# TheiaVu® E-Series

OFFLINE VISION INSPECTION SYSTEM

## Simple, Objective Measurement Solution for Bakeries

TheiaVu® E-Series is an offline vision system that provides objective measurements to ensure product consistency and quality. Simply place the product on the moving conveyor and product attributes can be measured objectively and consistently with minimal operator intervention. The system can be set up to inspect a range of products based on the product size and height, including cookies, buns, bread, pretzels, muffins, etc.

TheiaVu® E-Series is simple to use and replaces manual measurement and data collection. With this single tool, you can collect color, height, diameter, and many other measurement features for your product. Additionally, the data can be used with online vision systems to set and verify product specifications.

### **MEASURING QUALITY WHERE IT MATTERS**

Used in the lab or at-line in your bakery, TheiaVu® E-Series systems produce critical measurement data for pre-baked doughs, production samples and final products for quality and process control.

- Pre-Bake: Inspect dough before baking to define key attributes.
- R&D: Objectively profile new products to define product specification.
  Compare and contrast different recipes for products to optimize product quality.
- Detailed Feature Measurements: Obtain objective data to help determine the repeatability tolerances of your production process.
- Quality Control: Before packaging, inspect final products for quality control.

#### **VISION INSPECTION & MEASUREMENT CAPABILITIES**

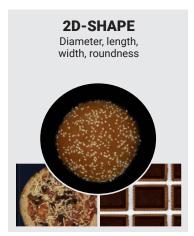
The TheiaVu® E-Series offers comprehensive measurements on most bakery products. Examples include:



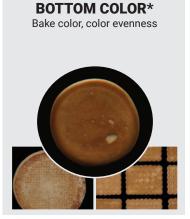


#### THEIAVU E-SERIES FEATURES

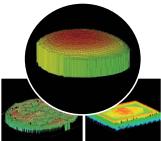
- Powerful: Quantify product features difficult to measure manually.
- Simple: Easy-to-use operator interface.
- Versatile: Can be used in lab or production area. Washdown version available.
- Flexible: Validate product features and collect measurements at various stages of development.











No bottom camera; product is inverted and run again on the conveyor to collect data.



#### THEIAVU® E-SERIES MODELS

The TheiaVu® E-Series Offline Vision Inspection System is available in two configurations:



TheiaVu® TVE-200

- Designed for harsh bakery environments
- 2D color & 3D camera, optional high-resolution camera
- Easily configure your measurements & set threshold limits
- Correlate data with online systems

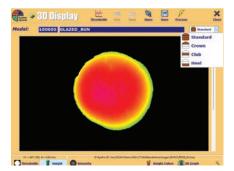
#### TheiaVu® E-Series TVE-300WD (Washdown)



- IP67 compliant, IP69K option available
- 2D color & 3D camera, optional high-resolution camera
- Wider belt allows for larger products to be inspected
- · Set threshold limits
- Correlate data with online systems

#### POWERFUL AND EASY TO USE BAKESPECT™ SOFTWARE

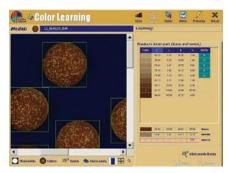
BakeSpect™ software is easy to use and can be configured to include advanced measurements such as glaze and uses artificial intelligence (AI) for automatic learning of shape and/or color of your products. These features and others help continually improve the functionality of the TheiaVu® E-Series system. The software simplifies the inspection process — from product set-up and real-time inspection, to process monitoring and quality analytics applications.



Collect data on all aspects of your product, such as the entire bun, and the top and bottom separately



Optional glaze coat measurement for detailing advanced features of your product



Measure topping coverage and other unique features

#### **MODELS AVAILABLE**

<b>Model Number</b>	Description	
TVE-200	TheiaVu® E-Series Offline Vision Inspection System with belt width of 200 mm	
TVE-300WD	TheiaVu <sup>®</sup> E-Series Offline Vision Inspection System with belt width of 300 mm, washdown compliant	
Options include: scale, vortex cooling system, industrial Wi-Fi connection and KPMLink-Vis statistical package.		

#### **SPECIFICATIONS**

	TVE-200	TVE-300WD	
Size	1935 mm H x 785 mm W x 1620 mm L (76.18" H x 30.9" W x 63.75" L)	1890 mm H x 900 mm W x 1890 mm L (74.4" H x 35.4" W x 74.4" L)	
Weight	220 kg (485 lbs)	330 kg (727.5 lbs)	
Input Voltage	Either 1x230 VAC + N, 50Hz or 1x120 VAC, 60Hz		
Operating System	Microsoft <sup>®</sup> Windows <sup>®</sup> 10 IoT Enterprise		
Temperature	0 - 40° C (32 - 104° F)	0 - 40° C (32 - 104° F)	
Markings	CE/UL		

#### **KPM Analytics**

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