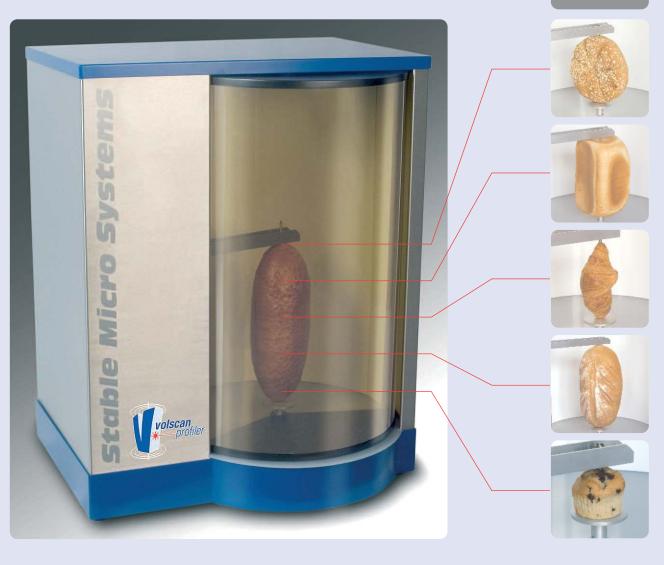
# Volscan Profiler





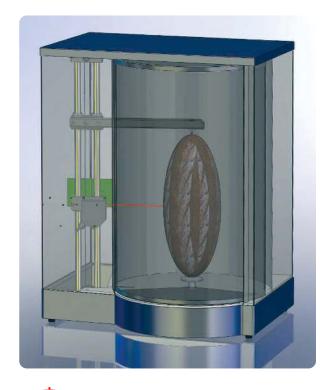
The *VolScan Profiler* is a benchtop laser-based scanner that measures the volume of bread and bakery products up to maximum dimensions of 600mm length and 380mm diameter.

Rather than assessing the volume alone as with seed displacement methods, the *VolScan Profiler* has the ability to automatically calculate several related parameters. It enables the rapid 3-dimensional digitisation of products, the results of which may be processed mathematically to yield detailed dimensional information for immediate use or future retrieval.

The *VolScan Profiler* uses a non-contact measurement method and therefore offers considerable advantages over contact and displacement alternatives, particularly for the 3-dimensional assessment of soft products.

#### THE VOLSCAN PROFILER

- · Rapid and accurate volume measurement
- Easy location of sample
- Variable scanning speed
- Weighs sample automatically
- Determines length, width, height, specific volume and volume yield per 100g flour
- Automatic calibration
- Spreadsheet archiving for easy access and product comparison
- 2D and 3D sample representations



### TECHNICAL SUMMARY\*

## **Sample Dimensions**

Max diameter:	380mm
Max height:	600mm
Max sample weight:	1.5kg

#### **Movement and Measurement**

Data acquisition:	400 points per revolution
Vertical step size options:	0.5mm - 26mm
Measurement resolution:	±1cm³
Sample weight accuracy:	±5g

#### **Mechanical**

Automatic calibration
Automatic weighing

#### **Flectrical**

Electrical	
Operating temperature:	10°-40°C
Temperature measurement of c	chamber and product surface (optional)
Universal mains input voltage	
Connectivity:	USB, RS485 & RS232



## APPLICATION AREAS

- · Research and Development
- Quality Assurance
- Process Control
- Academic Research

for

- Millers
- Bakeries
- Food Ingredient Suppliers
- Food Research Institutes
- Universities

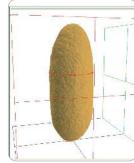
## DATA ANALYSIS, MANIPULATION AND VIEWING OPTIONS

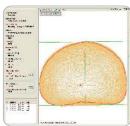
<ul> <li>Rapid assessment of:</li> </ul>	Bread volume
	Specific volume
	Length
	Maximum width
	Maximum height
	Volume yield per 100g flour
<ul> <li>Spreadsheat archiving</li> </ul>	

- Spreadsheet archiving
- 2D and 3D representations (illustrated right)
- Additional manual measurements for 2D scans
- 3D scans rotatable in all planes
- Optional calibrated volume block

#### **PC Requirements**

- Minimum 1.6GHz Pentium processor
- Minimum 512 Mb memory
- Minimum 100 Mb free hard disk space
- · OpenGL compatible graphics card
- Supported operating systems: 98, ME, 2000, XP, Vista





\*Stable Micro Systems Ltd reserves the right to alter the technical specification at any point without prior notification.

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