FOSS
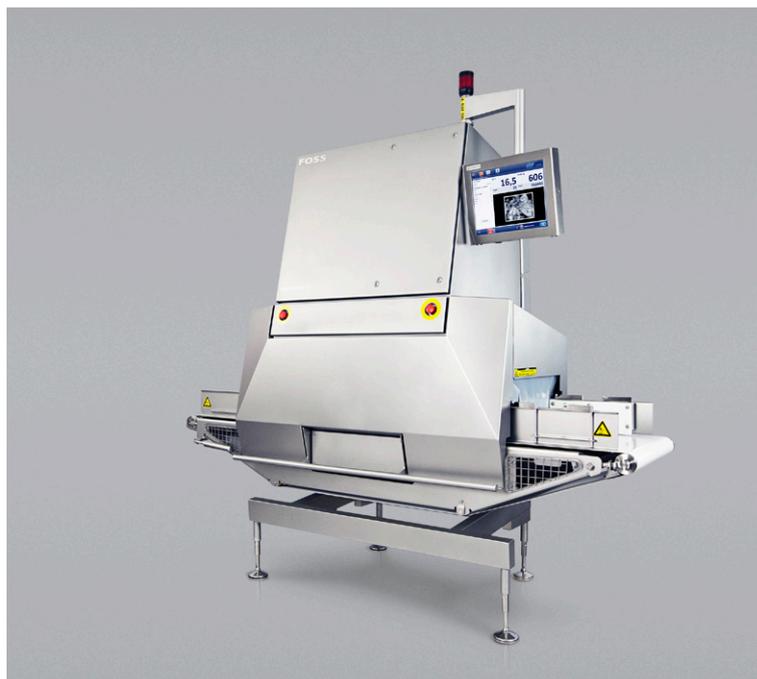
MeatMaster™ II

Consistent quality and maximised value of products

The smart-enabled MeatMaster™ II is the leading in-line fat analyser offering you unmatched accuracy for higher value creation than any other solution. MeatMaster II keeps your production close to target and ensures high and uniform product quality.

Leading performance
X-ray technology ensures 100% scanning of all meat passing through the MeatMaster II. The flexible design enables scanning of all types of raw meat in cartons, plastic boxes or loose on the conveyor.

Easy integration and hygienic design
The MeatMaster II is specially designed for easy integration in the meat production environment with innovative features that ensure convenient daily operations. Pre-calibration ensures easy start-up, while a cleaning friendly design and special cleaning rack secures leading hygiene standards.

Smart-enabled MeatMaster II secures high performance
MeatMaster II is smart-enabled, giving you the opportunity to receive remote monitoring by a FOSS service technician. Get daily notifications if something needs to be adjusted and regular reports to keep you posted about instrument performance and accuracy.

Partner with FOSS to secure high uptime, high performance and long instrument lifetime with access to local service teams worldwide.

Sample type
Any type of raw meat, chilled and frozen
Packed or loose meat
Individual cuts, with or without bones

Parameters
Fat, weight
Foreign object detection (metal, bone)
Measurement of pork bellies

Technology
X-ray

MeatMaster II versions
MeatMaster II: for all product types
MeatMaster II AG: for after grinder use (loose meat)
MeatMaster II C: for boxed meat and individual large cuts

Specifications

Products measured and product presentation:

Products	Natural raw meat, fresh or frozen.
Properties	Fat, weight and foreign object detection
Meat applications	Placed in plastic trays (without PVC) or cartons or directly on the conveyor
Measuring range	2-85% fat
Product temperature	−20 to 35°C
Product presentation	Average height of the meat: between 5 and 20 cm. Max. width of boxed meat/meat loose on the conveyor: 57 cm. Min. distance between trays and cartons: 5 cm.
Max capacity	Approx. 50 ton/hour depending on application
Dimensions (h x w x d)	2.37 x 2.50/1.58[1] x 1.22 m (94,8 x 100/60[1] x 48,8 inches) and requires (w x d): 2.50/1.58[1] x 2,20 m (100/60[1] x 88,8 inches)

1) Length of MeatMaster II C version.

Ambient conditions

Temperature	Ambient temperature 2-15 °C (max dT/dt 3 °C/3h) (35-59 °F) (max dT/dt 5.5 °F/3h)
Humidity	Ambient humidity: 5-95 % RH

Instrument supplies

Electrical supply	Power supply: 230 VAC ±10 %, 50-60 Hz Power consumption: Max 1200 VA
Water supply	Quality Potable water, temperature 8-15 °C (46-59 °F), maximum pressure 10 bars (140 psi) Water consumption: Maximum 60 l/h (16 U.S.gal/h) Cooling need: 450 W Local water recirculation setup may be considered
Pressurised air	Air requirement: Clean dry air at min 2 bars (28 psi) Flow: Approximately 15 l/minute Dew point: Lower than temperature at the MeatMaster II location
Waste collection	Drain for water

X-Ray

X-Ray source	Operated at 140 KV and 3 mA
X-Ray emission	MeatMaster is shielded to <1 µSv/hour at a distance of 10 cm and <2 µSv/hour at a distance of 5 cm
X-Ray dosage received by meat	< 0.000005 Gy (Grey)

Instrument management

Networking software	FossManager™ Pro