

MCT Series

ONLINE NIR SENSORS



Continuous Monitoring of Moisture, Oil, and Other Parameters for Process and Quality Control

OVERVIEW

The MCT Series offers rapid, continuous analysis for manufacturing operators to monitor incoming raw materials or process control on the production line. The online, non-contact sensors accurately measure moisture, oil, coat weight, temperature and other parameters. With this analysis, operators can maintain consistent product quality, increase yield, and minimize waste.

The applications of the MCT Series range from snack food production to tortillas and cereals, to tobacco, wood, and bio fuels. The sensors are capable of a closed loop control of dryers, belt speed, re-moisturizers, and other monitoring. The MCT Series can also be easily integrated into existing control systems, adding data to maximize efficiency.

Tens of thousands of MCT sensors have been installed at many of the largest food and industrial manufacturing plants in the world. They help operators control moisture to within one tenth of a percent to meet product specs every time. Each MCT sensor is built using NIR technology that is widely used and accepted in a wide range of industries for moisture, oil, or other online measurements.

APPLICATIONS

General Food & Feed:

- Potato Chips
- Corn Chips
- Tortillas
- Cookies
- Crackers
- Pretzels
- Extruded Snacks
- Bread Crumbs
- Oil Based Flavorings
- Doughs/Dough Sheets
- Breakfast Cereals
- Popcorn
- Pork Rinds
- Sausage Skins
- Ground Meat
- Rendering Products
- Animal Feed Ingredients
- Flours and Starch
- Milk Powders
- Potato Flakes
- Sugar and Sugar Beets
- Salts
- Coffee, Tea, and Cocoa Powders
- And Many More

Industrial:

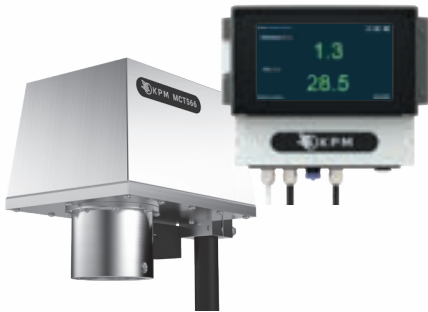
- Chemicals and Chemical Powders
- Hot Melts
- Pressure Sensitive Adhesives
- Extruded Plastics
- Gypsum Powder
- Bricks
- PVB Films
- Textiles
- Crumb Rubber
- Polymer Pellets
- Glass Cullet
- Sands and Aggregates
- PVC Powders
- Ceramics
- Fertilizers
- Pulp Sheets
- Paper
- Detergents and Soaps
- Mineral or Metallic Ore
- Gun Powder
- Biofuels
- Tobacco
- Wood
- Corrugated Materials
- Food Packaging and Containers
- Panel and Particle Board
- Roof Shingles



MCT SERIES FEATURES

- High-speed measurement allows capturing up to 99 readings per second for MCT560 series models
- Simple to operate, integrate and standardize across multiple lines and locations
- Rugged enclosure withstands harsh conditions
- Proprietary temperature-controlled detector ensures measurement stability
- IP67-rated 178 mm (7 in) user interface for protection in challenging operating environments
- Fully modular with all components easily replaceable in the field
- Easy to troubleshoot with advanced on board diagnostics

Proven to perform in harsh conditions for industrial applications, the MCT560 Series, our latest generation of MCT Series products, is built to last, simple to install and virtually maintenance free for years of reliable, consistent results.



MCT566

- IP67 rated stainless steel housing and user interface enclosure
- Designed for demanding conditions in food and snack food manufacturing



MCT569

- IP69 rated stainless steel housing
- IP67 rated user interface enclosure
- Full washdown capability for food and snack food manufacturing



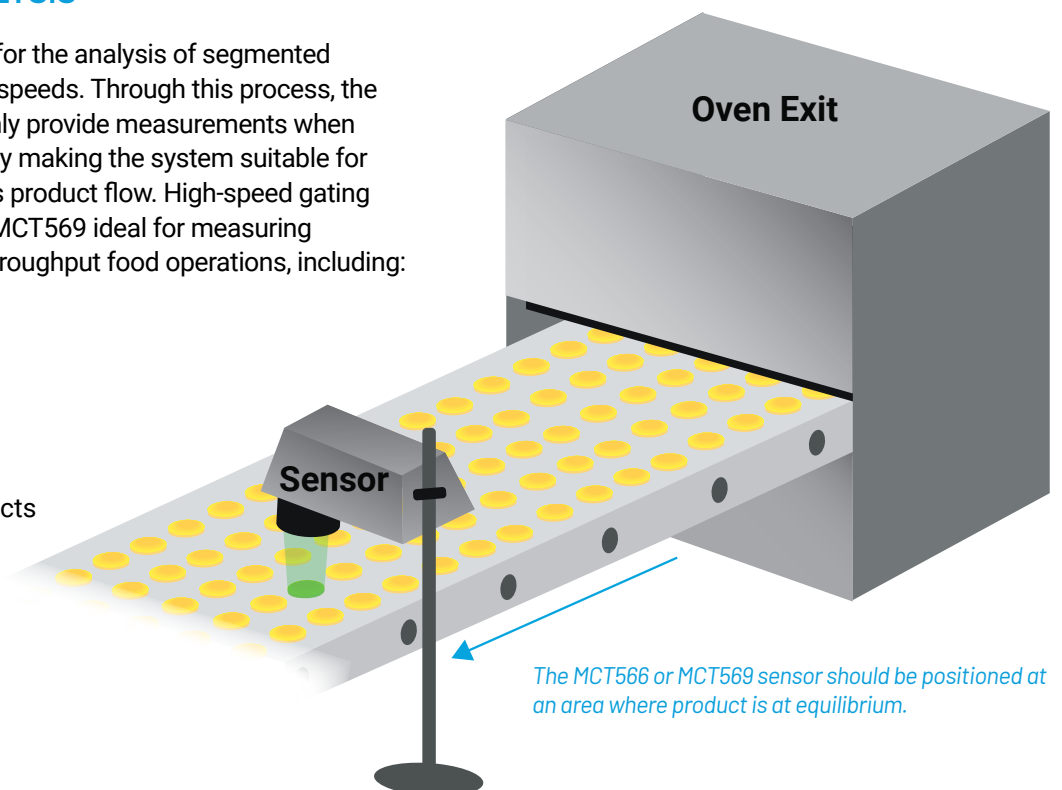
MCT560

- Powder coated cast aluminum housing and user interface enclosure
- Designed for use in industrial applications
- In-process monitoring of moisture, coat weight, or other parameters

HIGH-SPEED GATING ANALYSIS

The MCT566 and MCT569 allows for the analysis of segmented products on a conveyor at full-line speeds. Through this process, the MCT566 or MCT569 sensor will only provide measurements when product is under the sensor, thereby making the system suitable for applications with a non-continuous product flow. High-speed gating capabilities make the MCT566 or MCT569 ideal for measuring moisture and fat content in high-throughput food operations, including:

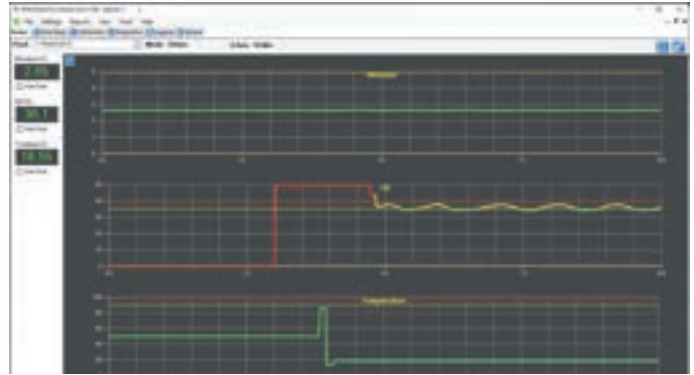
- Cookies/Biscuits
- Snack Cakes
- Candy Bars/Granola Bars
- Individually-Packed Noodles
- Freeze-Dried Portioned Products



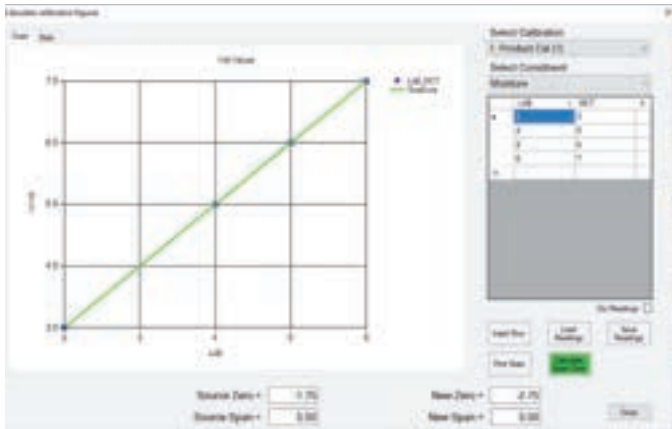
SensorVu™

PROPRIETARY SOFTWARE PLATFORM

The MCT Series uses SensorVu™ Windows® - based PC software, allowing operators to insert set-up parameters, perform or adjust calibrations, select product codes, examine internal diagnostic values and remotely view moisture and temperature trends.



Trend screen with logging capability displays process reading changes in real time.



Simple, graphical calibration routine for quick setup of new products.



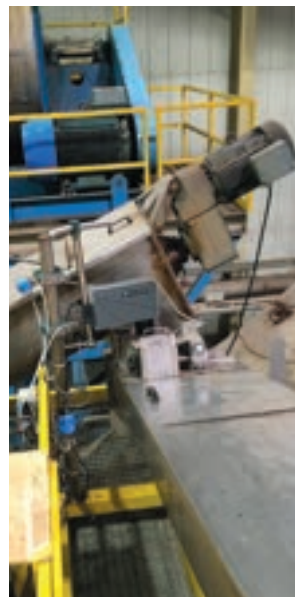
Easy diagnostics page for troubleshooting the MCT Series.

INSTALLATIONS

Belt Conveyor Installations: MCT Series sensors are mounted 200-450 mm (8-18 in) above the conveyor, ideally with continuous product.

Augers & Screw Conveyors: Installing the MCT Series on top of Augers and Screw conveyors allows for a measurement of the flow of material being conveyed by the flights of a screw. The MCT Series is installed offset to the side of the central shaft while the influence of the flights passing the unit are eliminated by the instrument's software.

Bins and Chutes: Sight Glass Windows either Glass (Industrial applications) or Sapphire (Food applications) can be used for continuous flow of products against the window. To avoid specular reflection MCT Series sensors are angled relative to the window.



ORDERING INFORMATION

Part Number	Description
566-100-SSA-FBX	MCT566 Sensor assembly with display. Stainless steel housing.
569-100-SSA-FBX	MCT569 Sensor assembly with display. Stainless steel housing.
560-100-PA-FBX	MCT560 sensor assembly with display.
460-100	MCT460 sensor assembly with display.

ACCESSORIES



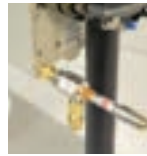
IR Temp Sensor
Part# 240-021A-560

Enables simultaneous product temperature measurement.



Snorkel Sampler
Part# 250-000A-SC4

Designed to measure free falling powders/granules in chutes.



Air Cooling
Part# 240-010A

Vortex cooler attached to the sensor for high-temp applications.



Cal Check Standard
Part# 230-000A-S

Used to verify sensor stability over time and transfer calibrations between sensors.

SPECIFICATIONS

	MCT566	MCT569	MCT560	MCT460
Target applications	General food	General food	Industrial	
Sensor enclosure	IP67 rated stainless steel	IP69 rated stainless steel	Powder coated cast aluminum	
Ambient operating temperature	0-60°C (32-140°F) with water or air cooling up to 80°C (160°F)		0-50°C (32-120°F) with water or air cooling up to 80°C (160°F)	
Reading speed	Up to 99 readings/second			Up to 33 readings/second
High speed gating	Yes			No
Advanced features	Lamp life monitoring, motor life monitoring, vibration alarm			None
Product calibrations	200			100
Operator interface	178 mm (7 in) touch screen (IP67)			145 mm (5.7 in) touch screen
Communication options	USB, Ethernet TCP/IP, Ethernet IP, EtherCAT, ProfiNet, ProfiBus, Modbus TCP, DeviceNet, OPC-DDE Server			
Measured NIR constituents	1, 2 or 3 simultaneously			
Moisture accuracy	+/- 0.1%			
Resins, fats/oils accuracy	+/- 0.2%			
Wet basis moisture range	Min. 0.1% Max. 90%			
Dry basis moisture range	Min. 0.1% Max. 400%			
Fats/oils range	Min. 0.1% Max 50%			
Transmitter/product distance	200-450 mm (8-18 in)			
Power inputs	110 to 240V standard. 24VDC optional.			
Outputs	4-20mA, 0-10V (isolated), RS-232 & RS485			
Languages	13 selectable languages			
Cable	3 m (10 ft) standard			
Compliance	CE Certified (FCC CFR 47: Part 15: B: 2015, Industry Canada Interference-Causing Equipment Standard ICES-003: 2021)			
Weight	7.7 kg (17 lbs)	23.6 kg (52 lbs)	8.6 kg (19 lbs)	8.6 kg (19 lbs)
Warranty	Two years parts/labor; Five years lamp replacement			Two years parts/labor; Three years lamp replacement

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