TOMRA FATSCAN
IN-LINE FAT MEASUREMENT

Are you interested in a free demonstration with your own product or do you require more information?
Please contact us directly.

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The TOMRA Fatscan helps you to save on costs and time, provides full supplier control and ensures a higher product quality. Its effective analysis of the fat/lean (CL) ratio reduces lean giveaway by better use of raw materials, resulting in a higher profit. The product quality is optimized and the number of customer complaints drops thanks to the 100% batch control.

DESIGN AT YOUR SERVICE

The machine design strives to meet the latest safety and hygiene regulations. The construction is open, without unreachable areas, allowing **fast and efficient cleaning**, resulting and a lower risk of waste material building up. The TOMRA Fatscan comes in a fully wash-down stainless steel structure. The FDA compliant belt can easily be removed and grants easy access for cleaning.
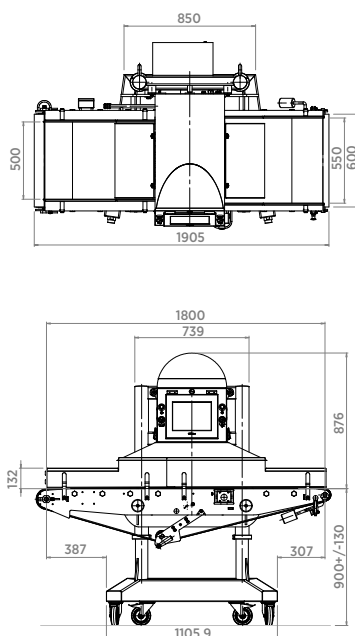The analyzer is **mobile** and can be handled by one person for easy product changeover or cleaning.

WORLDWIDE SUPPORT

Buying the best equipment is nothing without the best service. TOMRA has a worldwide service and support, 365 days per year, securing the best service for your equipment. Our service team ensures the **maximum uptime**, from the installation to the regular system checks.

BENEFITS

The TOMRA Fatscan is the perfect match for **smaller and midsize producers of sausages, burger patties or ground meat**. The machine analyses trimmings and ground meat, and calculates the fat percentage of all incoming meat (trims). It can be placed behind any grinder or flaker, controlling the process in **real-time** reducing lean giveaway to a minimum.

- **Supplier control: monitor and rate your suppliers on the fat/lean ratio requirements**
- **Higher profit through optimized utilisation of raw materials**
- **Cost saving: reduced labor requirements and rework**
- **High value for money and low cost of ownership**
- **100% inspection: in-line full belt scan, with 108 scans per second**
- **Standardisation & precision: built-in scale**
- **Simple integration thanks to small footprint and adjustable belt height and angle**

PRODUCT INFORMATION

Meat presentation	Raw meat, ground or trim, fresh or frozen
Meat types	Beef and pork
Accuracy – analytical	<1% fat, standard deviation
Accuracy – usual batch	0.4 – 0.6% fat, standard deviation
Capacity	Up to 7 tons/hour
Meat temperature	-20 to 35°C
Ambient temperature	+2 °C to +25 °C (+36 °F to +77 °F)
Relative humidity	5 – 95%
Electrical supply	1 phase, 230 V, 60/50 HZ, 10 A fuse
Dimensions (WxLxH)	1115x1900x1650 mm (43.9x74.8x65 inch)