

CRATE INSPECTION SYSTEM

CIS

The **Elpress Crate Inspection System (CIS)** checks extremely fast and fully automatically whether your crates are clean and intact. No more manual inspections, no human errors, but continuous, consistent quality and control. Thanks to smart vision technology and self-learning software, the system operates reliably and quickly.



HOW DOES THE CIS WORK?

The CIS uses intelligent cameras capable of thoroughly inspecting each crate, including both the sides and the bottom. Within just one second, the system indicates whether a crate is clean and/or undamaged. The camera is equipped with a protected lens inside a pressurized chamber, preventing condensation and ensuring optimal image quality at all times. Once the system is installed and trained, it recognizes specific crate types and different forms of contamination.

ADVANTAGES

- 24/7 automatic inspection
- No additional operators required
- No human error
- Consistent quality
- Reporting via optional eCloud
- Verifiable results for audits

FAST RETURN ON INVESTMENT AND LONG-TERM VALUE

The Elpress Crate Inspection System delivers rapid value through:

- **Lower labor costs and staff redeployment**
Automatic inspection reduces labor costs and allows employees to focus on more meaningful, value-adding work.
- **Less downtime, waste, and damage**
Defective and contaminated crates are immediately removed from the process through automatic detection and rejection. This prevents disruptions, quality loss, and problems caused by unstable crates in the warehouse.

In most cases, the CIS pays for itself in an average of 1.5 years with a crate volume of approximately 50,000 to 70,000 crates per year. Savings come from lower labor costs and reduced production downtime. Improved process reliability also helps avoid hidden costs such as rejects or quality claims.

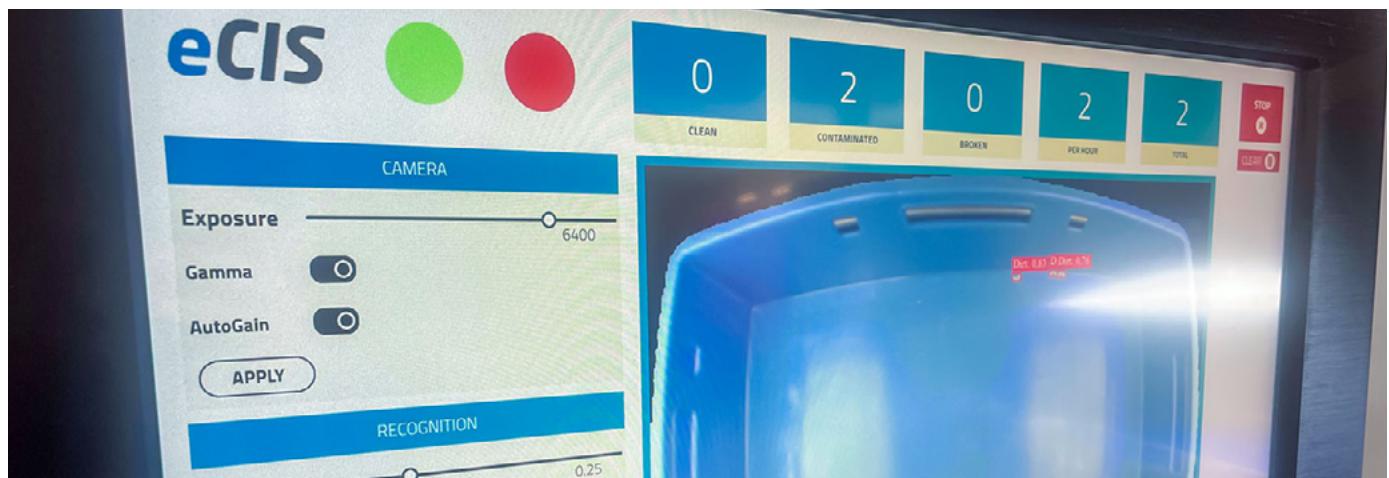


WHY THE CRATE INSPECTION SYSTEM?

In many food production environments, crate inspection is still a manual process. Employees often visually check whether a crate is clean and/or undamaged. This approach is not only error-prone and costly, but also puts the continuity of your production at risk.

When contaminated or damaged crates enter the process unnoticed, the risk of cross-contamination, down-time, and quality issues increases. At the same time, regulatory pressure continues to grow: HACCP and ISO audits increasingly require documented and verifiable hygiene and quality control. Without digital records, meeting these requirements becomes difficult.

The CIS is a fully automated and reliable inspection solution. It ensures that only crates that are truly and intact move on to the next stage. This not only reduces costs but also improves safety, sustainability, and overall process reliability.



Want to learn more about the Elpress Crate Inspection System?

We are happy to work with you. If you would like to know more about the CIS, we are always here to help. Contact us at sales@elpress.nl or visit www.elpress.nl.

[Contact with Elpress](#)

Elpress is the leading manufacturer in the field of industrial hygiene.
Our focus is on delivering total solutions: customer-focused products that are professionally integrated into your business process.
By simplifying processes and sharing knowledge, we add value to your company with a complete product portfolio.

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