

Food & Beverage IT for hygienic production



BLUE LINE
IT for Demanding Environments

Content

Reliable solutions for food processing	4
Designed for hygienic production	6
Easy to use	8
Modular design	10
Case: Baader	12
Case: Leading international dairy manufacturer	14
Fixed installations	16
Fanless Industrial PCs	22
Smart production technologies	26
Add-ons/accessories	28
Keyboards & mice	30
Add-ons - For fixed HMI's	31
About Blue Line	32
Quality and sustainability	34

Reliable solutions for food processing

Blue Line's IT workstations help you maintain the hygienic standards and production reliability your food operation depends on. Whether you need uninterrupted traceability, recipe verification, weighing, quality assurance or production control, our solutions keep your production running safely and efficiently.



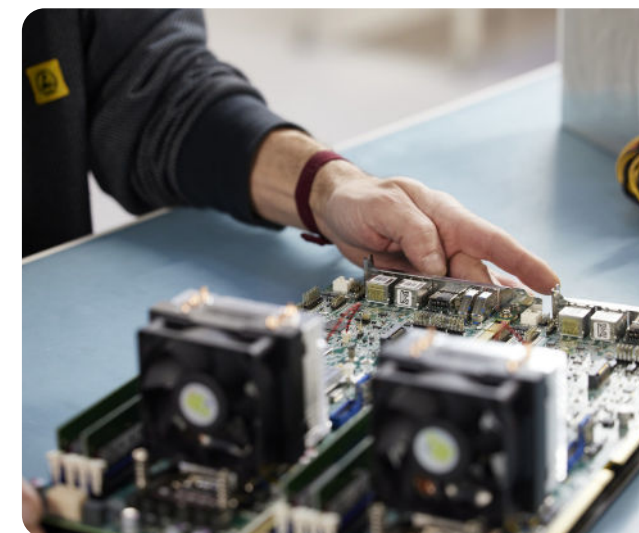
We understand your environment

Your production environment places high demands on hygiene, reliability and uptime. For more than 40 years, Blue Line has helped food and beverage manufacturers meet these challenges with durable IT solutions developed in close cooperation with customers and designed for daily operation in demanding production areas.



Higher productivity and user satisfaction

You benefit from IT solutions developed to simplify everyday tasks in food and beverage production. By reducing downtime, improving usability and supporting efficient workflows, you can increase productivity while making daily operations easier for your operators.



Quality and reliability

Your production depends on reliable equipment. That is why every Blue Line solution is designed for 24/7 operation with low power consumption, passive cooling and no moving parts for maximum uptime. Our ISO 9001:2015 certified quality management system and AAA credit rating reflect our commitment to reliability, while our EHEDG membership supports hygienic design that helps you protect food safety and product quality.

Designed for hygienic production

Keep your production environment hygienic with IT solutions designed for the food and beverage industry. Minimise the risk of contamination and simplify compliance with food safety regulations through innovative designs that are easy to clean and built for demanding washdown environments.



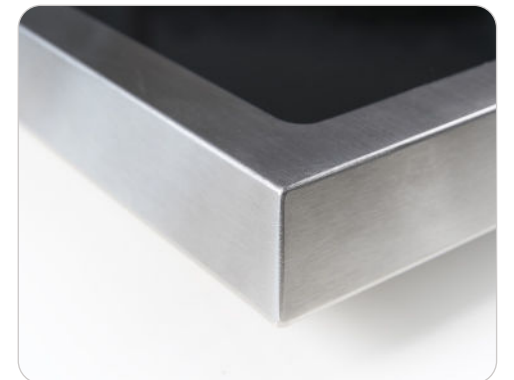
Corrosion free design

Your equipment must withstand frequent cleaning and harsh production conditions. Blue Line's stainless steel HMIs are available in fully sealed IP66/IP69K designs, providing outstanding resistance to water, high pressure cleaning, detergents and corrosive saline environments.



Hygienic and safe

Support food safety with hardware designed for hygienic production. Smooth surfaces, sloped edges and rounded corners minimise dirt accumulation and make cleaning faster and more effective. Our stainless steel products withstand all common cleaning agents and disinfectants used in food processing.



Food safety standards

Choose IT solutions developed for the strict requirements of food and beverage production. Selected models comply with EN 1672-2 and NSF/ANSI/3-A Food Safety Standards, helping you maintain the highest levels of hygiene, product safety and regulatory compliance.



Easy to use

Improve productivity and operator efficiency with advanced touch technology designed for demanding food production environments. Blue Line's HMI workstations support intuitive operation, even with protective gloves, helping your team work faster and with greater confidence.

Glove operation & touch performance

Keep production running without removing protective gloves. Operators can quickly enter and retrieve data while maintaining hygiene and efficiency throughout the production process.

Benefit from advanced auto calibrated touch technology that ensures accurate and responsive operation without interruptions, supporting smooth and reliable production workflows in demanding environments.



Clarity & hygienic design

Optical bonding improves image quality and display durability while preventing condensation, ensuring clear visibility and stable operation even in challenging production environments.

Blue Line's hygienic keyboards are easy to disinfect and resistant to aggressive cleaning agents, combining robust construction with an ergonomic design that remains comfortable to use, even while wearing protective gloves.



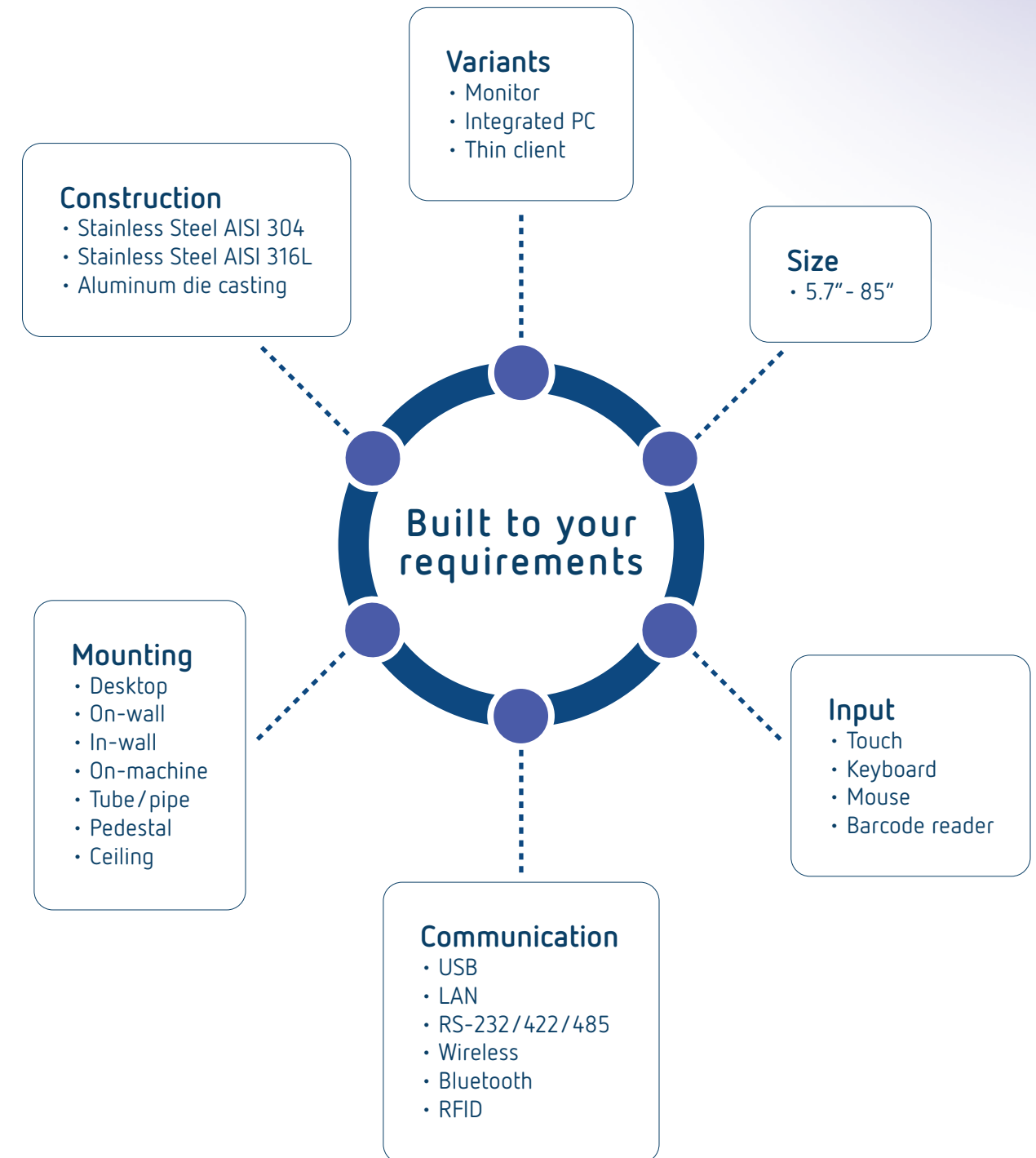
Modular design - Built for your needs

Blue Line's modular design allows you to configure HMI workstations to match your specific requirements in functionality, finish and hygienic food production environments.

You can choose between different casing variants, sizes, input options, communication interfaces and mounting solutions used in food and beverage production.

If your requirements go beyond standard configurations, Blue Line offers strong capabilities to customise solutions according to your specifications.

Meet your functional requirements and ensure compatibility with your existing infrastructure and hygiene standards by choosing Blue Line's modular and configurable platforms.





Case: Reliable HMI solutions for hygienic food processing

How BAADER improved usability and supported hygienic production with washdown-ready HMI solutions.

Customer challenge

In fish and poultry processing, equipment is exposed to intensive cleaning procedures every day.

BAADER needed an HMI solution that could withstand high-pressure washdowns, support hygienic production, and integrate seamlessly into existing processing equipment. At the same time, the solution needed to provide a modern hardware platform with long-term availability and support for current Windows operating systems.

The solution

Blue Line supplied 13.3", 15.6" and 21.5" HMI Panel PCs designed specifically for demanding washdown environments.

The systems are manufactured in AISI 316L stainless steel, feature smooth hygienic surfaces, and are tested according to IP69K standards. This allows operators to clean equipment thoroughly without covering displays or compromising cleaning procedures.

The result

BAADER gained a modern and reliable HMI platform that supports hygienic production, simplifies cleaning routines, and provides long-term system performance.

BAADER ///

Global provider of food processing solutions for fish, poultry, meat, and further processing industries.

Case: Improving hygiene with a true flat HMI solution

How a leading international dairy manufacturer improved cleanability and food safety with a seamless true flat HMI solution.

Customer challenge

The customer was looking to replace an existing monitor solution with an HMI that could be integrated directly into the control cabinet while eliminating gaps and edges where dirt, liquids, or product residues could accumulate. The new solution also needed to provide a modern touch interface without compromising cleanability.

The solution

Blue Line supplied a 21.5" True Flat Open Frame HMI Touch Monitor with a smooth, sealed front that minimizes areas where dirt and residues can accumulate. The solution integrates directly into the control cabinet while providing a modern touch interface.

The result

The customer improved cleanability and achieved a more hygienic operator interface without changing the overall machine design. The successful project also led to additional HMI installations across the production facility.



Leading international dairy manufacturer

Global producer of dairy ingredients focused on food safety, product quality, and efficient production.

Fixed installations



Fixed installations

Keep your production running with fixed HMI installations designed for hygienic food environments. Reliable access to machines and production data helps improve efficiency, reduce downtime and support consistent product quality throughout your facility.



Fitted to your environment

Benefit from mounting solutions designed specifically for hygienic food production. Smooth transitions between components make cleaning easier.

The stainless steel construction withstands intensive washdowns and aggressive cleaning procedures, ensuring reliable performance in demanding environments.

Choose the mounting solution that best fits your production environment. We help you configure the right solution to maximise functionality, improve ergonomics and make the best use of your available space.



HMI solutions for fixed installations



Flex HMI-1100
Monitor/Panel PC
7" to 32"



HMI 5400
Panel PC
15.6" and 21.5"



HMI 7200
Monitor/Panel PC
7" to 21.5"



HMI 7500
Monitor/Panel PC
10" to 24"



HMI 7600
Panel PC
15", 15.6", 17" and 21.5"



HMI 7700
Monitor/Panel PC
15.6" and 21.5"



HMI for Integration
Monitor
5.7" to 85"

Mounting options

Benefit from flexible mounting solutions designed to fit your production environment. Whether mounted in-wall, on-wall, on the floor, ceiling, desktop or directly on a machine, you can create a workspace that supports efficient and hygienic production.

Choose between fixed, rotating or tiltable mounting solutions to suit your workflow. Complete your solution with integrated or separate keyboards for improved ergonomics, easy operation and efficient daily use.



Integrated in control cabinet or machine



Wall or machine mounted



Ceiling mount



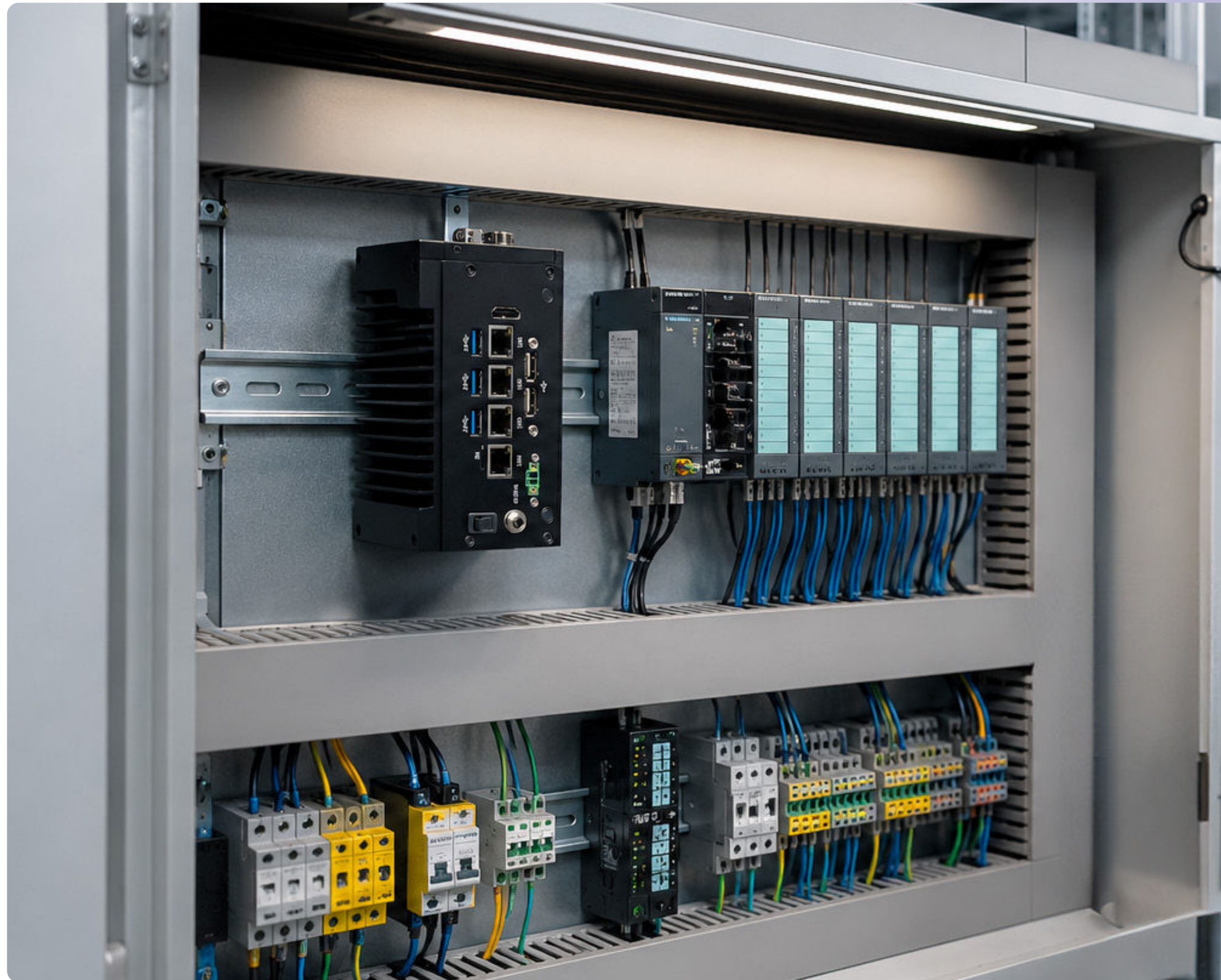
Floor mount



Desktop



Fanless Industrial PCs



Reliable industrial computing

Keep your production running with reliable industrial computing designed for demanding food environments. Blue Line's fanless Industrial PCs deliver the performance and flexibility you need for continuous operation.

Why choose Industrial PCs?

Reduce downtime and simplify maintenance with compact, fanless Industrial PCs built for 24/7 operation.

Their flexible design makes integration easy, whether installed in control cabinets, machines or production equipment, while reliable performance supports efficient production today and future digitalisation tomorrow.



Built for your production

Choose a configurable computing platform that adapts to your production requirements.

From HMI systems and PLC communication to SCADA, MES and machine vision, Blue Line Industrial PCs provide the processing power needed to optimise productivity, improve data access and support reliable operation throughout your facility.

Fanless Industrial PCs



Fanless FPC-2600
Model 1



Fanless FPC-2600
Model 2



Fanless FPC-2600
Model 3



Fanless FPC-2600
Model 4

Intelligent inspection

Meet increasing demands for food safety, product quality and production efficiency with Machine Vision and AI. Powered by Blue Line's Industrial PCs, intelligent inspection solutions help you detect deviations earlier, automate quality control and make faster decisions throughout your production process.

■ Improve product quality

Automatically detect product defects, damaged packaging and labelling errors before they leave your production line. Improve consistency while reducing manual inspection, costly rework and unnecessary production stops.



■ Strengthen traceability

Verify labels, barcodes and product information in real time to support food safety, documentation and regulatory compliance. Reduce the risk of labelling errors while improving product traceability.



■ Increase production efficiency

Reduce waste and optimise production, helping operators identify trends, improve processes and respond faster to deviations before they affect production.



Connected production

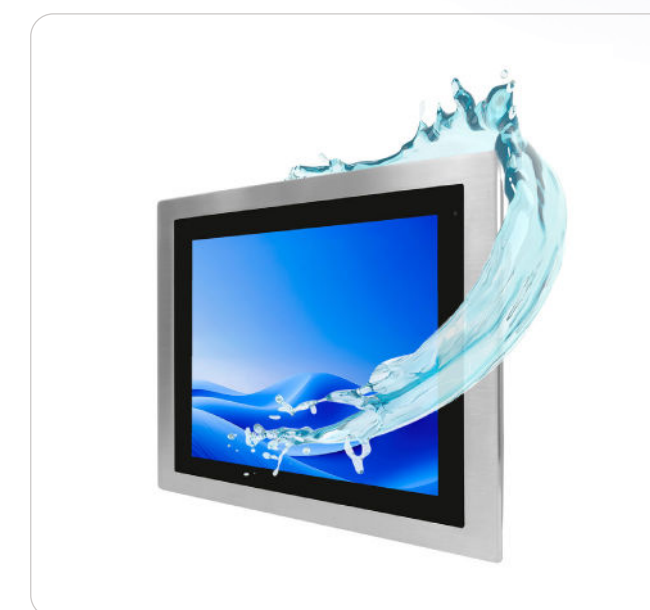
Improve flexibility and simplify production with centralised visualisation. Combined with AVoIP technology, Blue Line HMI workstations and Industrial PCs help create connected and scalable production environments.

Simplified production

As food production becomes increasingly digital, efficient access to production systems and data is more important than ever.

By combining Blue Line HMI workstations and Industrial PCs with AVoIP technology, you can centralise visualisation while reducing the amount of hardware installed in demanding production environments.

Moving computing power away from washdown areas simplifies maintenance and protects valuable hardware, while operators gain reliable access to production systems that help improve productivity and minimise downtime. The result is a more flexible infrastructure that is easier to maintain, expand and adapt as production requirements change.



Add-ons/ accessories



Add-ons - Keyboard & mouse

Complete your HMI workstation with waterproof keyboards and mice designed for demanding food environments. Built for reliable daily operation, they withstand frequent cleaning and washdown procedures while ensuring comfortable, responsive and hygienic operation.

Water- and dustproof keyboard & mouse



Water- and dustproof keyboard



Water- and dustproof wireless mouse



Add-ons - For fixed HMIs

Complete your HMI workstation with scanners and scanner mounts designed for demanding food environments. Improve traceability, simplify data capture and support efficient production workflows.

Scanner & scanner mounts



Scanner



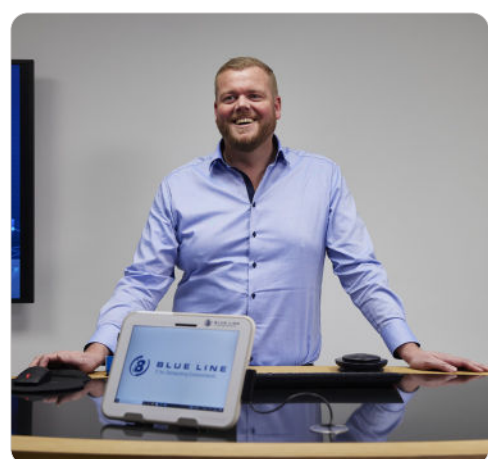
Scanner mounting



Scanner mounting

About Blue Line

As industry leaders, Blue Line's mission focuses on ensuring uninterrupted performance in environments where traditional IT solutions are not enough.



More than three decades of IT excellence

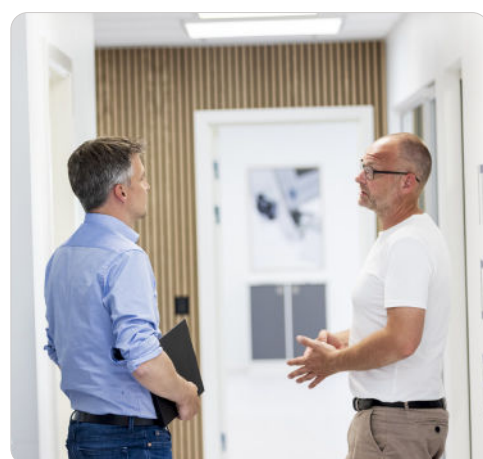
Drawing on more than 40 years of expertise in the rugged IT sector, Blue Line's solutions deliver positive results in customer sites worldwide and cover industries like pharmaceutical, defense, maritime, food production, AI, and automation.

Whatever the industry, your requirements are at the forefront of our solutions. Everything springs from client needs, ensuring products designed in full compliance with all relevant regulations and requirements across multiple industries. Clients benefit from purpose-built technology that addresses their needs while maintaining regulatory compliance.

Framework for mutual success

Commitment to excellence is reflected in our ISO 9001:2015-rated management system certification, which ensures consistent quality across all of our operations. In addition, a AAA credit rating maintained for 12 years provides clients with assurances of financial stability.

This framework means customers receive reliable products, transparent processes, and a relationship backed by recognized standards – eliminating uncertainty and strengthening the entire value chain.



Sustainable partnerships

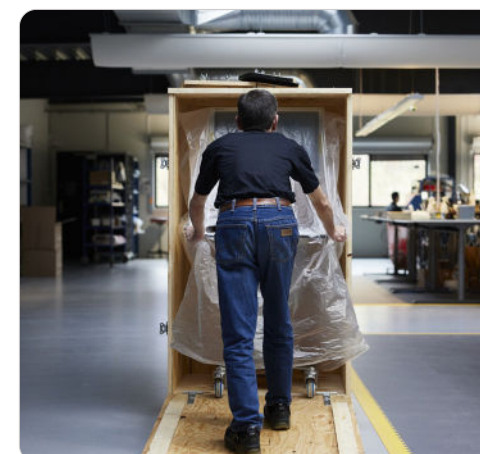
One of the key tenets of Blue Line's partner strategy is enabling companies to confidently partner with an organization dedicated to sustainability and integrity. This is reflected in, among other things, our strict ethical standards and a comprehensive Code of Conduct for our suppliers.

Balancing business success with environmental responsibility creates measurable value for our customers. The aim is to implement policies focused on energy efficiency, waste reduction, and recycling. This translates into customers gaining a trusted partner dedicated to quality, sustainability, and positive community impact.

Expanding reach and capabilities

Since our inception, Blue Line has undergone transformative growth that continues to this day. 2023 saw the establishment of a new headquarters in Hinnerup, Denmark, which quadrupled operational capacity. Then came a strengthening of our Scandinavian presence by expanding into Norway and Sweden, where our focus includes defense, telecom, marine, transportation, and AI/GPU solutions.

The most recent expansion marked a pivotal milestone in Blue Line's global journey, with the establishment of a US subsidiary in North Carolina's Research Triangle Park, positioning us perfectly to support our growing North American customer base.



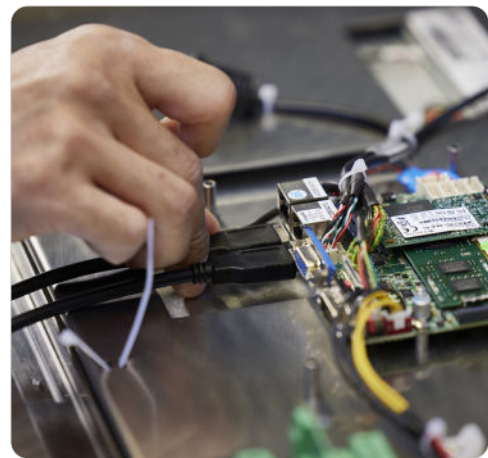
Securing your delivery time

At Blue Line, we understand the critical importance of proactive delivery planning and transparency with customers. To ensure optimal delivery performance, we've built strategic, long-term partnerships with our subcontractors.

Through substantial investments in our supply chain, customers can avoid the pain of component shortages and severe delivery delays that many industries have experienced in recent years.

Quality and sustainability

At Blue Line, a commitment to quality and sustainability is deeply ingrained in everything we do. It's not just a set of policies, but a fundamental part of our DNA that guides our actions and decisions every day.



Excellent industry standards

Every year, we review our goals and policies, ensuring a constant push to be better. This management system is audited annually by DNV, while sustainability performance is assessed by Ecovadis.

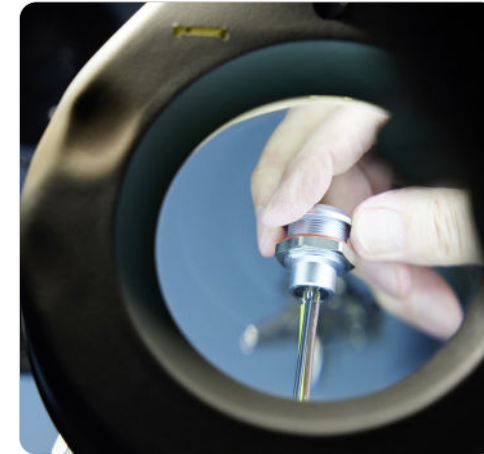
Over the past three years, hard work has gone into consistently enhancing this Ecovadis sustainability score. This dedication has paid off - as of April 2024, we're proud to rank among the top 19% of companies assessed. The objective is to further elevate our rating to the prestigious Gold level within the next five years through targeted sustainability initiatives across our operations.

Social responsibility

Commitment to doing business the right way extends to social responsibility as well. We strive to balance the interests of all our stakeholders - from our employees and customers to our suppliers and the communities we operate in. This means fostering a work environment that promotes talent, inclusion, and job satisfaction, while also respecting national legal frameworks and the UN Global Compact principles on human rights and employee rights.

Environmental policy

Reducing environmental impact is a major part of our sustainability efforts. Every Blue Line employee contributes to complying with our environmental policy, which covers focus areas such as energy usage, waste reduction, and recycling. Because we believe that sustainability is a shared responsibility.



Sustainable sourcing

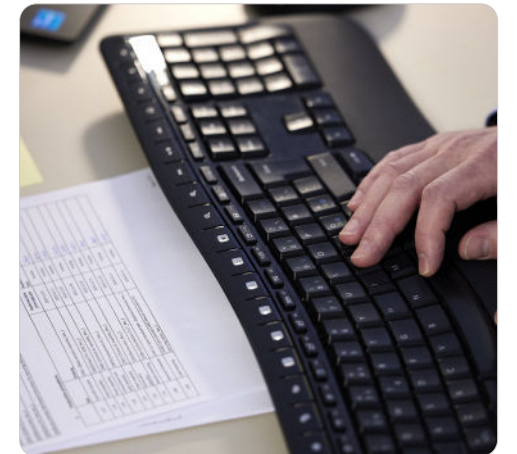
Sustainable sourcing is another key part of the Blue Line approach. Evaluating the sustainability of our supply chain in various parameters is crucial and therefore we have implemented a Code of Conduct for our suppliers. Working with suppliers who share our commitment to sustainability is a major priority.

Anti-corruption policy

Blue Line maintains a zero-tolerance policy for any form of corruption. Clear anti-corruption guidelines and reporting procedures are in place to ensure the highest standards of business ethics.

Comprehensive policies

To support our commitment to quality, sustainability, and ethical practices, we've established a comprehensive set of policies and procedures. These cover crucial areas like the environment, work conditions, employee rights, inclusion, anti-corruption, and more. These policies are publicly available on our website and audited annually by management to ensure accountability.



Our values and commitment

Dedication to quality and sustainability isn't just a corporate obligation - it's a heartfelt commitment that is integral to our long-term success. It's about being a trusted partner to our customers, a responsible employer to our team, a fair client to our suppliers, and a positive force in the broader community.

Blue Line headquarters



Blue Line A/S
Kappa 8
8382 Hinnerup
Denmark

T: +45 8678 5000
sales@blue-line.com
www.blue-line.com

International offices:

Blue Line IT Inc.
200 Trans Air Dr.
Morrisville, NC 27709
USA

Blue Line Norway AS
Fjordveien 1
1363 Høvik
Norway

Blue Line Sweden AB
Torshamnsgatan 27
164 40 Kista
Sweden

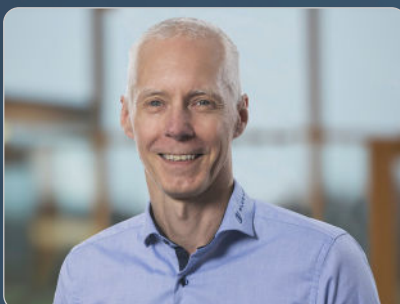
Contact our experts



Denmark

Lars Jørgensen
Account Manager

T: +45 2570 8745
lj@blue-line.com



Denmark

Kim Lindberg
Key Account Manager

T: +45 2225 8746
kl@blue-line.com



Europe & Asia

Ole Sanggaard Knudsen
Business Development Manager

T: +45 6646 8624
osk@blue-line.com



Denmark, Norway & Sweden

Brian Ulskov Sørensen
CTO/Partner, Blue Line Nordic

T: +45 2020 8585
bus@blue-line.com