

Anritsu

X-ray Inspection Systems



◀ The very latest detection technology delivers exceptional performance.

 **GAINCO**[®]
INC.
Engineered Yield Management Systems

Bone detection and more from the world's **proven** performers.

Choosing the best inspection system is critical to meeting the ever-stricter food quality standards of the world's leading poultry and meat processors. That's why Gainco is the **exclusive authorized distributor** of Anritsu Industrial Solutions USA inspection systems and equipment for the poultry processing industry in America. Anritsu is a leading technological powerhouse – and the premier global brand in the industry.

Detection Taken Further

Anritsu x-ray detection systems are the market's proven performers, with more than 7,000 in use globally. They're the most accurate systems you can install in your facility.

Among the key capabilities you attain when you choose an Anritsu x-ray inspection system for your plant is automatic detection of bone material, metal, wire, glass, stone and rubber – all with one system.

Of particular appeal to poultry and meat processors are two Anritsu x-ray equipment choices: the Dual X x-ray inspection system and the pipe-type x-ray inspection system.

Dual X Dual Energy X-ray Inspection System

What makes the Dual X X-ray inspection system from Anritsu so unique and noteworthy? Its high-speed accuracy that comes from new technology.

The Dual X delivers an extremely accurate, high-speed reading of poultry and meat products – all at a great value:

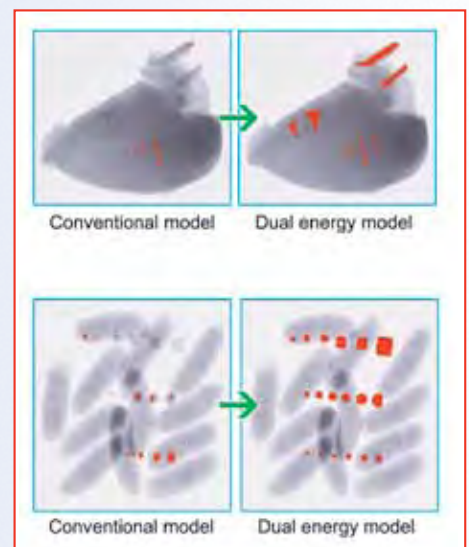
- The Dual X system analyzes two different x-ray energy signals, allowing the system to distinguish between the product you're processing and contaminants – and thereby enabling a higher detection rate of low-density items.
- The system provides dramatically enhanced sensitivity to bone fragments in poultry – in particular, those hard-to-detect thin, low-density bones.
- Items like wishbones, fan bones and scapula bones are now detectable in poultry meat **at levels never before attainable in conventional designs of inspection equipment.**

The Dual X equipment is also ideal for inspection of deboned meat products. The system performs ultra-reliable inspection

of overlapping and randomly oriented meat products without any negative effects. It's ideally suited for the stringent quality control requirements of the leading poultry processing plants.

Bones are Just the Beginning

Simply stated, the Dual X system goes well-beyond any other equipment in terms of its detection accuracy, ease of use, reliability, and worry-free peace of mind. Now you can take your QC and HACCP programs beyond just bone and metal detection by targeting the elimination of other dangerous foreign matter – organic or non-organic – in a high-speed production environment.





Pipe-Type X-ray Inspection System

The pipe-type x-ray inspection system from Anritsu is designed to optimize contaminant detection in pumpable products. It's the perfect choice for detection of contaminants in pumpable products such as poultry trim and first-grind meat.

Here are just a few highlights of what this system can do:

- Capable of processing literally tons of product per hour – as much as eight tons, in fact!
- The most effective system available in a pipe-type design for detecting bone, metal, glass, stone and other material.
- Detects poultry bone particles as small as 2 mm in size, along with stainless steel particles as small as 0.5 mm.
- With a pre-set memory capability sufficient to handle up to 100 separate recipes, it is highly versatile and flexible for plants processing a variety of different products.

Effortless equipment setup and operation makes the pipe-type x-ray system a snap. Moreover, a simple touch panel interface makes life easy on operators.

Service You Can Really Count On

As part of doing business with Gainco, you have access to our Blue Ribbon Service and factory-trained technicians to handle any sort of planned or unplanned service and maintenance.

Emergency Repairs

Should the need ever arise, your repair needs are our top priority to get your detection equipment back into production as quickly as possible. We'll repair your system to Anritsu specifications using factory parts. Plus, we guarantee less than 48-hour service response time – or the labor cost of the service visit is free.

Preventive Maintenance

Our program offerings include pre-scheduled visits to your facility to:

- Perform a comprehensive inspection of all subsystems
- Calibrate all operating parameters to Anritsu's specs
- Verify that detection algorithms are tuned for optimal detection
- Assure proper installation
- Report on any system sensitivities
- Provide a certification sticker and full service report on inspected units

Better accuracy. More dependability. Peace of mind.

Rely on Anritsu products and our team of technicians so you can focus 100% of your effort instead on delivering top quality products. You'll achieve better productivity and higher plant profits, too.



BLUE RIBBON SERVICE



Product Specifications

Dual X Dual Energy X-ray Inspection System Specifications

Model	KD7416DWZ
X-ray Output	Tube voltage 25 to 80 kV; Tube current 0.5 to 10.0 mA; Output 7.5 to 350 W
Safety	X-ray leakage: Maximum 1 µSv/h or less; Prevention of x-ray leakage by safety devices
Display	15-inch color TFT LCD (unified image monitoring screen and operation screen)
Operation Method	Touch panel
Product Size (See Note 1)	Maximum width: 390 mm; Maximum height: 150 mm
Belt Width	420 mm
Masking Function	Equipped as standard
Missing Product Detection Function	Equipped as standard
Clip Check Function	Equipped as standard
Preset Memory	100 products maximum
Belt Speed (See Note 2)	5 to 60 m/min; Maximum 5 kg
Maximum Product Weight (See Note 3)	5 to 40 m/min; Maximum 10 kg (option)
Power Requirements (See Note 4)	100 to 120 vac +/- 10% or 200 to 240 vac +/- 10%, single pass, 50/60 Hz, 1 kVA, rush current 80 A (typ.) (5 ms or less)
Mass	280 kg
Environmental Conditions (See Note 5)	Temperature 0° to 35°C (0° to 40°C with optional air conditioner); Relative humidity 30% to 85%, non-condensing
Protection Class	IP66 compliance (for conveyor); IP40 compliance (for other parts); Tool-free belt removal
Exterior	Stainless steel (Type 304)

Note 1: Entrance and exit may require covers, depending on the length of a product.

Note 2: Variable depending on product number.

Note 3: Sum total of product weight on conveyor.

Note 4: Selectable by switching terminals. Rush current shown above is at an AC voltage of 200V. Installing the air conditioner option changes the displayed power consumption. The allowable power fluctuation range is +/-10%.

Note 5: Air conditioner option may be required, depending on the operating environment.

Pipe-Type X-ray Inspection System Specifications

Model	KD7483AW
Detection Sensitivity (See Note)	Fe, non-Fe and SUS sphere, 0.5 to 0.6 mm diameter
X-ray Output	Maximum 60 kV, 210 W (variable voltage and current)
Safety	X-ray leakage dose: Maximum 1 µSv/h or less; Prevention of x-ray leakage by safety device
Display	15-inch color TFT LCD (unified image monitoring screen and operation screen)
Operation Method	Touch panel
Product Size (Solids in Fluid)	12 mm or smaller (less than 1/3 of the minimum height of the inspection system)
Transfer Pipe Dimension	3" in diameter (76.2 mm)
Pipe Pressure Limitation	0.7 MPa
Pipe Connection	IDF clamp (3")
Preset Memory	100 products maximum
Flow Rate	8 tons/hour (with relative density 1g/cm ³)
Power Requirements	110 to 240 vac +/-10%, single phase, 50/60 Hz, 1.6 kVA, rush current 80 A (typ.) (5 ms or less)
Mass	300 kg
Environmental Conditions	Temperature 0° to 40°C; Relative humidity 30% to 85%; No condensation
Protection Class	IP66 for product transfer section; IP42 for other sections
Casing Material	Stainless steel (Type 316 for pipe, Type 304 for others)

Note: The actual detection sensitivity and accuracy vary depending on the type of foreign objects, properties of products to be inspected (such as contents and/or share), and the usage environment.

Take the Next Step

To learn more about how Anritsu x-ray inspection and detection systems will benefit your poultry processing operation's efficiency and profitability,

call toll-free **877-869-7410** to speak with one of our processing consultants. Or, e-mail your request to **sales@gainco.com**.



Authorized distributor:



1635 Oakbrook Drive, Gainesville, GA 30507 USA
Tel. 770-534-0703 | Toll-Free: 877-869-7410
FAX: 770-534-4591 | E-mail: sales@gainco.com

www.gainco.com

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