



AMERICAN FOOD EQUIPMENT COMPANY

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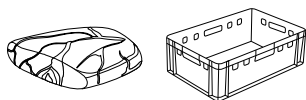
X-RAY DETECTION

—
SCAN XR-600 FA

powered by

AICON X-RAY
IMAGING QUALITY

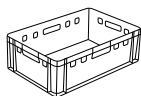
SCAN XR-600 FA



A modern X-ray inspection system designed for analyzing the quality and fat content percentage in meat. Thanks to the advanced AICON Photon Counting Technology™, the device ensures an unprecedented level of quality. It offers high fat measurement accuracy, long-term stability regardless of environmental conditions, and introduces a new standard in contamination detection.



40 m/min
Speed



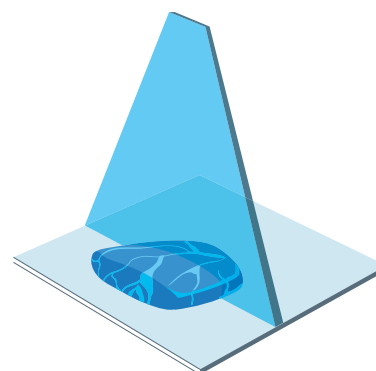
2500 pcs/h
E2 Crates



60 tons/h
Loose meat

ADVANTAGES

- **Effective Analysis** - The highest level of accuracy and efficiency in fat content analysis in meat.
- **Standardization** - Thanks to advanced measurement and mixing systems, it is possible to accurately determine the fat content of each meat piece. This enables later precise selection and combination of raw material fragments to ensure that the entire prepared batch meets the desired fat content standard.
- **Multifunctional Software** - With an industry-leading number of image analysis algorithms, AICON X-ray detectors perform effectively in any type of application.
- **AICON PCTTM - AICON PHOTON COUNTING TECHNO-LOGY™** diodes achieve an unmatched level of contamination detection, surpassing standard scintillator technology. Precise energy reading of each photon passing through the product allows the creation of X-ray images with a resolution of up to 0.1 mm and an exceptional contrast of contaminants relative to the product.
- **Product Traceability** - Complete production process history and easy access to detailed product data for quality control departments.
- **Ease of Integration** - Tailored solutions allow for simple and quick integration regardless of the production environment conditions.



Beam geometry

FEATURES

- **An intelligent, ergonomic design** - ergonomic solutions ensure comfortable operation and allow for easy and quick system adjustment, should you need to replace individual consumable components. Plus, these systems have been designed to the highest standard of hygiene for easy maintenance regardless of manufacturing conditions.
- **Servo Drive System** - an advanced drive system consisting of a servo motor and controller that precisely controls movement, speed, and positioning.
- **HC HD - A hygienic structure with increased durability** - a construction standard suited to the most difficult unpackaged product production conditions requiring increased hygienic standards. The Heavy Duty devices are robust, easy to wash, approved for contact with unpackaged foodstuffs and have an IP69K rating for everyday pressure washing.

TECHNICAL SPECIFICATION

Troughput	Loose meat: 60 tons/h, E2 crates: 2500 pcs./h
Belt speed	40 m/min
Detection Area	600 mm at belt level Loose meat layer width: 500 mm E2 crate handling width: 450 mm
Diode Resolution	0,1mm photon counting detector (AICON PCT™)
X-ray source	35-160 kV / 1.0-8.0 mA, max 500 W
Number of Scanning Beams	1
Beam Direction	Vertical
X-Ray Emission	<1µSv / h, the product complies with legal EU directives
Cooling	Dry Air Cooling system
Operating environment	Temperature: 0 - 45 ° C, humidity: 30 - 95%, non-condensing
Ingress Protection	IP65K
Construction material	Bead-blasted stainless steel 1.4401 (AISI 316)
Display	TFT LCD 19" Touchscreen
Operating system	Windows 10 Enterprise
Software	AiSoft
Number of product programmes	1000
Disk space	500 GB for x-ray pictures and internal data storage, expandable
Communication interfaces	Ethernet 10/100/1000 mbps, USB 3.0 for external data storage
Air requirement	Min. 6 bar for pneumatic rejection systems
Power supply	Single phase, 230 VAC +/- 10%, fuse 16 A
Dimensions	1650 mm x 1213 mm x 2135 mm (L x B x H)



CUTTING-EDGE TECHNOLOGY IN X-RAY INSPECTION



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