

▶ *Success you can measure.*

The very latest detection technology ...

▶ **Anritsu X-ray Inspection Systems**



Delivering exceptional performance
for a "360 view" of food safety.

► 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 Infvis** inspection systems and equipment for the poultry processing industry in America.

Detection Taken Further

X-ray detection systems from Anritsu Infvis are the market's proven performers, with more than 7,000 in use globally.

Simply put, they're the most accurate systems you can install in your facility.

A "360 View" of Food Safety

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.

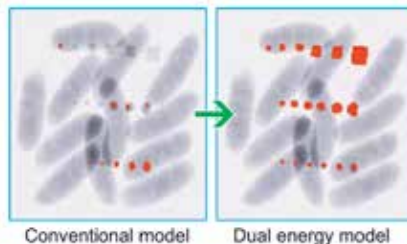
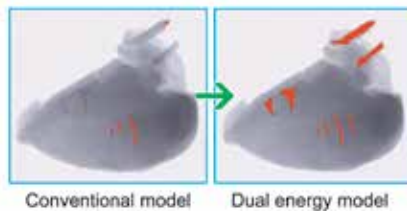
Of particular appeal to poultry and meat processors are three Anritsu X-ray equipment choices: the Dual X, pipe-type and case inspection systems.

Dual X Dual Energy Inspection System

The Dual X system analyzes two different X-ray energy signals, allowing the system to distinguish between the product you're processing and contaminants – 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.



► Where can X-ray be applied?

Incoming Product

- Trim meat or frozen blocks
- Detect bones or other contaminants

Meat from a Debone Line

- Bone chips or fragments
- Filets, tenders, legs and thighs

Ground Meat Products

- After initial grind, prior to blend
- Before forming or packaging

Marinated Products

- Injected or tumbled (broken needles)

Inspection of Individual Packages

- Bags or trays
- Foreign material detection
- Missing clips or voids in chubs
- Piece count or orientation

Full Case Inspection

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

This equipment is the perfect choice for detection of contaminants in pumpable products such as poultry trim and first-grind meat.



Pipe-Type X-ray

- Capable of processing literally tons of product per hour – as much as eight tons!
- Detects poultry bone particles as small as 2mm in size, along with stainless steel particles as small as 0.5mm
- With a pre-set memory capability sufficient to handle up to 100 separate recipes, it is highly versatile and flexible



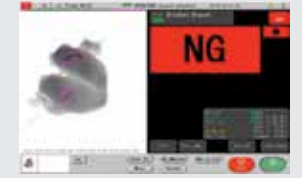
Case Inspection

Case Inspection System

- Used for comprehensive inspection and quality checks on large cartons and cases of meat
- Optimized for variable sizes, including large cases up to a maximum width of 590mm and a maximum height of 250mm
- Can also accommodate cartons, cases and bags containing multiple small packs
- Available in three sizes

Application Examples

Bones in Poultry Breast Meat



One customer reduced 2-3mm bone count from over 1,200 to less than 4.

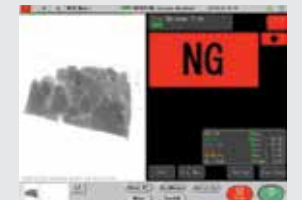
Bone Fragments in Tenders



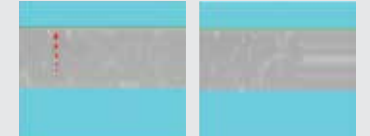
Stainless Glove Links in Thighs



Packaged Nuggets with Bone

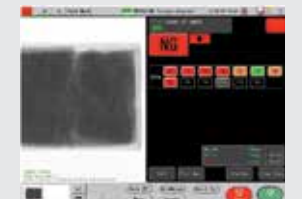


Trim, Ground & Pumped Meat



0.5mm stainless steel sphere 2mm glass steel sphere

Case Inspection



1.2 and 1.5mm SUS sphere detection



Service You Can Really Count On

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

Anritsu X-Ray Systems Standard Features

Display	15-inch color TFT LCD (unified image monitoring screen and operation screen)
Masking Function	Equipped as standard
Missing Product Detection	Equipped as standard
Clip Check Function	Equipped as standard
Safety	X-ray leakage: Maximum 1uSv/h or less; Prevention of x-ray leakage by safety devices
Operation Method	Touchscreen
Power Requirements	110 to 240 VAC +/- 10%, single phase, 50/60 Htz, 1.6kVA, rush current 80 A (typ.) (5ms or less)
Operating Conditions	Temperature 0 to 40 degrees C; Relative humidity 30% to 85%; No condensation

Dual X Dual Energy System (Model KD7416DRWZ)

X-ray Output	Tube voltage 25 to 80 kV; Tube current 0.5 to 10.0mA; Output 7.5 to 350W (variable)
Detection Sensitivity	0.7mm Fe & SUS sphere; 2.0-3.0mm poultry bone
Belt Width	420mm
Product Size	Maximum width: 390mm; Maximum height: 150mm
Belt Speed	5 to 60 m/min; Maximum 5kg

Pipeline X-ray

X-ray Output	Maximum 60kV, 210 W (variable)
Detection Sensitivity	0.5mm Fe & SUS sphere; 2.0-3.0mm poultry bone
Transfer Pipe Dimensions	Diameters of 3 inch (76mm) and 4 inch (101mm) available
Pipe Pressure Maximum	0.7 Mpa

X-Ray Inspection for Packaged or Cased Products

Models	7417BWH	7447DWE	7447DW
Belt Width	420mm	620mm	620mm
Belt Speed	40 m/min	50 m/min	50 m/min
Max Width by Height	390 x 220mm	590 x 250mm	590 x 250mm
Virtual Checkweigh Accuracy	+/- 2-3%	+/- 2-3%	+/- 2-3%
Sensitivity:			
Sphere	0.7mm Fe & SUS	1.0mm Fe & SUS	0.7mm Fe & SUS
Wire	0.7 x 5mm	1.0mm x 5mm	0.7mm x 5mm
Bone	2.0-3.0mm	TBA	TBA
Glass	4.0mm	4.0mm	4.0mm

Note: All specifications are subject to change. Sensitivity will be determined by specific application.

Take the Next Step

To learn more about how Anritsu Invis 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:



Success you can measure.

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