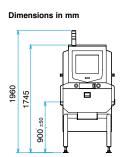
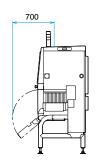


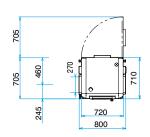
NEW IX-EN-2463

Latest X-ray inspection technology for entry level users makes for an easy investment choice

Using the latest in X-ray technology, this system is the most affordable choice for ensuring product quality. This model is most purposeful in handling light, thin products, possessing the required sensitivity to accurately detect faults and contaminants.

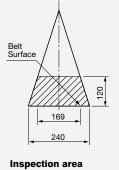






Height (*7)

Specifications		IX-EN-2463
Tunnel aperture	Width	240mm
	Height	120mm
Construction	Material	SUS304 (Polished surface - Bead blast option)
	IP Rate	Conveyor chamber: IP66 / Enclosure: IP54 (IP65, option)
Machine dimensions		800mm(L)x710mm(W)x1745mm(H) (*1) (Floor to Signal Tower: 1960mm)
Machine weight		250kg
Conveyor	Dimensions	800mm(L) x 270mm(W) (1800mm optional (L))
	Belt height	900mm +/- 50mm (*2)
	Speed	10-60m/min (optional 90m/min)
	Loaded weight	5kg (higher weight is optional)
Product length		20~450mm (optional 1000mm) (*3)
Minimum spacing between products		30mm (*3)
Power supply		Single phase: AC200-240V 50/60Hz 500W (*4)
X-ray	Tube voltage	30/35/40/45/50kV
	Tube current	1mA
	Output	Max: 50W
Line sensor		0.4mm
X-ray protection		Protective curtains (*5)
X-ray emissions		Machine meets local regulations
Working environment	Temperature	0-33°C (*6)
	Humidity	30-85%RH



The figures show the permissible inspection range. Portions of the product which are not within the shaded area are not irradiated.

10	234
20	228
30	222
40	216
50	210
60	204
70	198
80	192
90	186
100	180
110	175
120	169

Width

Design and specifications are subject to change without notice

- (*1) This dimension shall be applied in case of 900mm belt height.
- (*2) Other heights optional.
- (*3) This dimension should be followed under Snap-Mode only. In case of Bulk-Mode, not applied.
- (*4) 500W is applied in case of no specific ancillary.
- (*5) The material of protection curtain is tungsten, and curtain is detachable.
- (*6) If the room is hotter than 33°C, the air conditioner shall be arranged as a chargeable option. In this case, the maximum temperature is 40°C.
- (*7) The inspection width against the height is approximate value













Ishida Global standard X-ray series



Benefits of an X-ray inspection system

X-ray inspection has several key benefits, especially for food producers, that are fundamentally linked to safety and quality:



Brand protection

Customers will trust the product



Food safety

The food is free of foreign bodies and safe to eat



Cost savings due to no product recalls and customer complaints

• Fewer recalls and customer complaints lead to less fines



Can do much more than just finding foreign bodies:

- Counting components
- Weight estimation
- Checking fill level
- Detecting flaws such as missing or broken items
- Measuring product size
- Sealing control

All these functions in one machine lead to a cost-effective and efficient performance



Ishida X-ray integrated solutions

Our systems are ergonomically designed, from the reject bin position to the different types of reject units, to be easily integrated into your production line without disruption.

Chocolate bars

Cereal bars







Ferrous/Non-ferrous

Sliced cheese



Examples of thick products

Examples of thin products



High density and









Ferrous/Non-ferrous

Stainless Steel

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