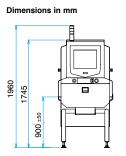
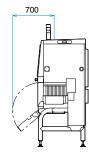


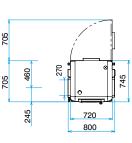
NEW IX-EN-2493

Versatile X-ray inspection with the perfect balance of great sensitivity and low operating costs

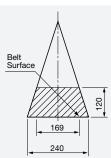
X-ray detection that boasts optimal sensitivity in a cost-effective system. Designed with enhanced inspection technology, this system gives an unrivalled return on investment.







Specifications		IX-EN-2493
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)x745mm(W)x1745mm(H) (*1) (Floor to Signal Tower: 1960mm)
Machine weight		265kg
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	30/35/40/45/50/55/60/65/70/75kV
	Tube current	1-3mA
	Output	Max: 150W
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



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

Product Size (mm)			
Height (*7)	Width		
0	240		
10	234		
20	228		
30	222		
40	216		
50	210		
60	204		
70	198		
80	192		
90	186		
100	180		
110	175		
120	169		

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





All information supplied within is correct at time of publication. Ishida Europe pursues a policy of continual improvement due to technical development. We therefore reserve the right to deviate from information, descriptions, and specifications in this publication without notice. Ishida Europe shall not be liable for errors contained herein or for incidental or consequential damages in connection with the furnishing, performance or use of this material.

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.

Examples of thin products

High density and



Stainless Steel

Bread

Stainless Steel

Ferrous/Non-ferrous



Cereal bars





Dried Fruits

Teflon, PVC



Yoghurt pots





Cake





Stones



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