July 2022



XR75 X-ray Inspection System





# Ideal for facilities using intensive washdown procedures to meet strict sanitation standards.

With IP69K protection, the equipment is easy to clean with high-pressure jets, which blast away debris and dirt, while the high temperature sanitizes the equipment.

## Robust design that can withstand IP69K high pressure cleaning

The screen, USB interface, stack light, and labels are guarded to protect against high pressure cleaning and other physical impact. Before the cleaning, the conveyor belt and curtains can be easily removed without using tools.







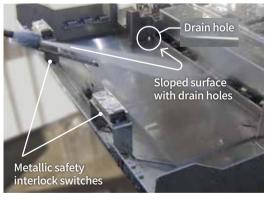


Screen guard

Metallic guard for USB interface Anti-wear warning sign

Stack light cage





Open access to food contact area (Front cover opened)

#### U What is IP69K?

IP69K requires equipment is completely dustproof and can withstand washdown at pressures of 80 to 100 bar (1,160 to 1,450 PSI), in phases of 14 to 16 l/min, and at temperatures up to 176°F/80°C in a certain conditions.

### **Sanitary Design Features**

Equipment design is crucial to reduce the risk of food contamination by pathogens and foreign material. The IP69K model adheres to sanitary design principles that meet the expectations of the global meat and poultry industries, including:

- Open access for cleaning to a microbiological level
- Smooth, sloped surfaces that resist liquid pooling and promote drainage
- Minimized harborage areas (niches, gaps)
- No hollow tubing or members
- Mirror polish detection (food contact) area



## Fully sealed welded seams

Smooth, angled surfaces and rounded corners to promote water runoff and sanitation.

#### **Front cover**

The cover can be opened for cleaning the food contact area. When opened, it has the angled surfaces to promote drainage.

#### **Hygienic Conveyor Belt**

The belt is fully sealed with special coating that prevents the invasion of liquid or bacteria.

## Solid roller, Solid frame

No hollow areas in the rollers and frame.

#### Fully Sealed Feet (Optional)

Minimize open niches. Also available with floor bolt mounting tabs.
Adjustment range: ±30 mm.





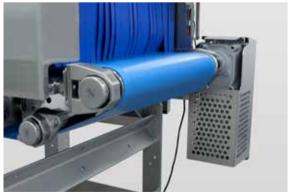




Fully Sealed

Open Threads

# Improved transport capacity





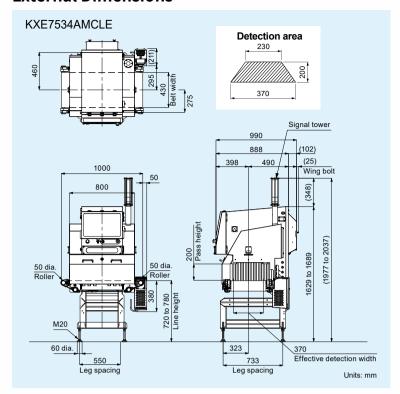


Large block meats can be also transported.



Advanced Long Life (A.L.L.) technology delivers up to 300% longer tube and detector life with better detection at lower power.

#### **External Dimensions**



## **Specifications**

Model	KXE7534AMCLE
X-ray output	Tube voltage 30 to 80 kV, Tube current 0.4 to 3.3 mA, Output 100 W
Safety	Maximum 1.0 μSv/h or less, prevention of x-ray leakage by safety devices
Display	15-inch color TFT LCD
Operation method	Touch panel (with touch buzzer)
Detection area 1,2	Maximum width 370 mm, Maximum height 200 mm
Belt width	430 mm
Preset memory	200
Belt speed <sup>3</sup> / Maximum product weight <sup>4</sup>	10 to 40 m/min, Maximum 25 kg
	40 to 80 m/min, Maximum 10 kg
Power requirements <sup>5</sup>	200 Vac to 240 Vac, Single phase, 50/60 Hz, 1500 VA or less (standard)
Mass <sup>6</sup>	410 kg
Environmental conditions	Temperature: 0°C to 35°C, Relative humidity: 30% to 85%, non-condensing
Protection class	Conveyor: IP69K, Other parts: IP69 (maximum water temperature 40°C)
Exterior	Stainless steel (SUS304)

- 1: The product size should fall below the detection area. 2: The entrance and exit may require covers depending on the length of a product.
- $3: Variable\ depending\ on\ Product\ No.\quad 4: Sum\ total\ of\ product\ weight\ on\ the\ conveyor.\quad 5: Allowable\ power\ fluctuation\ range\ is\ \pm10\%.\quad 6: Mass\ without\ option.$



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• Some products shown in this catalog may not be available in your country or region. Contact our sales representatives for details.

- To ensure proper operation, read the Operation Manual before using the machine.
- In addition to daily inspection, a full maintenance inspection should be completed annually.

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