



**PIPELINE X-RAY INSPECTION**

Performance  
Reliability  
Low TCO



**SETTING THE STANDARD IN PIPELINE X-RAY PERFORMANCE**

Available in 3" and 4" diameters, Anritsu pipeline x-ray systems offer industry-leading continuous contaminant inspection of pumped fluid or solid food products.

- ▶ **Industry Leading Performance:** Excellent low and high density contaminant detection—as small as 0.5mm for metal and 1-2mm for calcified pork and beef bones. All Anritsu x-ray systems come standard with HD imaging, including high resolution detectors, beryllium window tubes and precise software tools.
- ▶ **Reliability & TCO:** Now in its 7th generation with thousands of installations, the world’s most popular food x-ray systems have the lowest warranty rate in the industry. Anritsu pipelines are designed and built in-house with Japanese attention to detail and quality. The system has no moving parts besides the reject valve.

**STANDARD FEATURES**

- HD imaging
- Beryllium tube
- Metal detection as low as 0.5mm
- Calcified pork/beef bone: 1-2mm
- Product height max: 17mm
- Tool-free manifold removal
- Auto-learn product setup wizard
- Available ball valve rejector
- Easy-to-use test card insert

**About Anritsu**

With more food inspection x-ray systems installed globally than any other provider, Anritsu offers the best combination of performance, reliability and price.

Founded in 1895, Anritsu is a billion-dollar global powerhouse based in Japan with a legacy of innovation and meticulous engineering in electronics, telecom and testing.

**FULL SOLUTION PROVIDER**



- 24/7 technical support
- Remote support
- Preventative maintenance
- HACCP performance

# MODELS & SPECIFICATIONS

✓ Available – Not Available • Standard ○ Optional

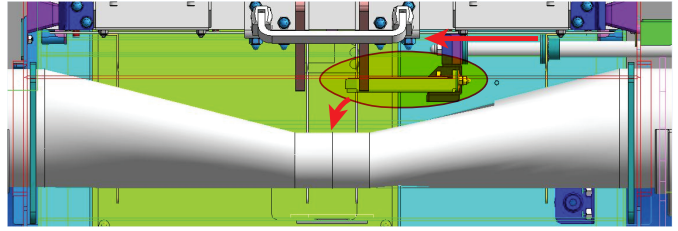
FEATURE	3" PIPELINE	4" PIPELINE
<b>DETECTION CAPABILITIES (TYPICAL)</b>		
Metal		0.6–0.7mm
Wire		0.5–0.6mm x 2mm long
Glass		2–3mm
Bone (poultry)*		2-4mm
Bone (red meat)*		2-3mm
Stone		2-3mm
<b>SYSTEM FEATURES</b>		
Washdown Rating		IP66
Tool-free sensitivity adjustment		•
X-ray power		210W
Cooling system		A/C
Maximum flow rate	11kL/hr	19.6kL/hr
<b>SOFTWARE</b>		
Product recipe presets		100
Suite of Detection Algorithms		•
<b>SANITARY FEATURES</b>		
Tool-free manifold removal		•
Fully polished stainless steel		•

\*Calcified bone only (cartilage is not part of this specification).

Detection results are based on smallest dimension up to 15,000 lbs/hr. Faster rates are possible with different results.

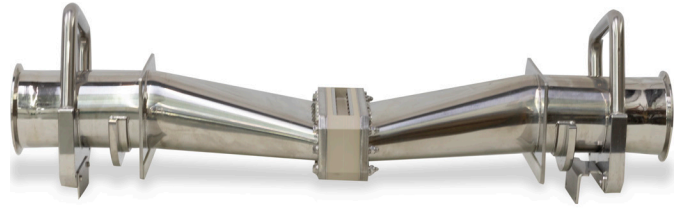
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## TEST CARD HOLDER



The test card holder allows operators to engage contaminant test cards in seconds to run regular tool-free HACCP/sensitivity checks.

## MANIFOLD



The pipeline manifold tapers to a 1.6" (40mm) detection zone for maximum detection.

The manifold can be removed tool-free in under one minute.

A sliding mechanism allows calibration with a full manifold—no need to shut off system for HACCP checks or calibration.

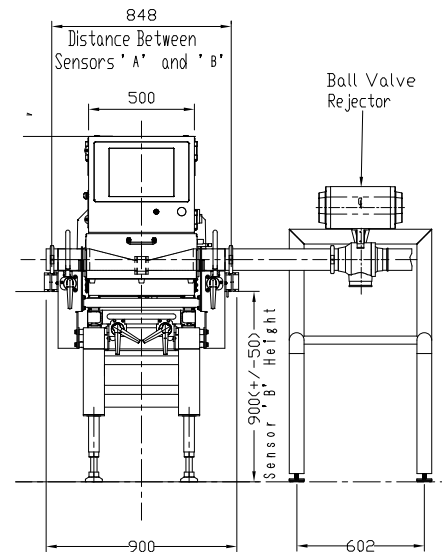


3" Pipeline



4" Pipeline

## REJECTOR



System includes ball valve rejector and stand (4" pipe shown).