

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

Discover what you've been missing...™

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

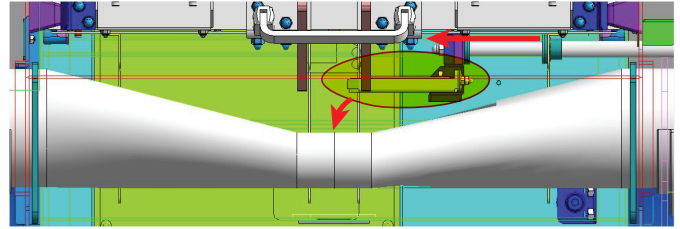
FEATURE	3" PIPELINE	4" PIPELINE
DETECTION CAPABILITIES (TYPICAL)		
Metal	0.6–0.7mm	
Wire	0.5–0.6mm x 2mm long	
Glass	2–3mm	
Bone (poultry)*	2–4mm	
Bone (red meat)*	2–3mm	
Stone	2–3mm	
SYSTEM FEATURES		
Washdown Rating	IP66	
Tool-free sensitivity adjustment	•	
X-ray power	210W	
Cooling system	A/C	
Maximum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

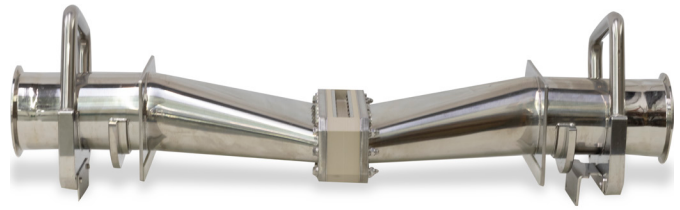
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TEST CARD HOLDER



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.

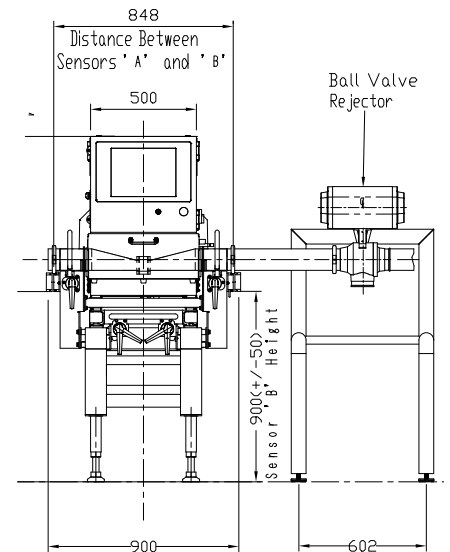


3" Pipeline



4" Pipeline

REJECTOR



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