

Anritsu



Reliable detection of foreign bodies
with no negative effects

Dual energy sensor technology

DualX X-ray Inspection System

KD7416DWZ / KD7416AWZE



DualX turns difficult into achievable

Dual energy technology analyzes two different x-ray energy signals at the same time, allowing the system to distinguish between the product and contaminants. It achieves a higher detection rate of low-density poultry bones, which has been difficult with traditional methods. This technology is ideal for not only the poultry industry but also other difficult products including cereals and short pasta.

Reliable detection of thin, low-density bones

Bone

Dual energy technology and unique image processing algorithms enhanced detection sensitivity to previously unattainable levels.



Conventional

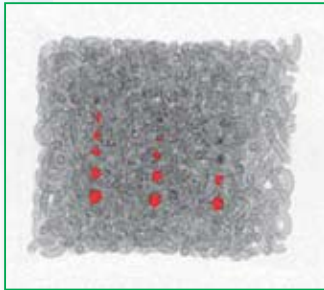


DualX

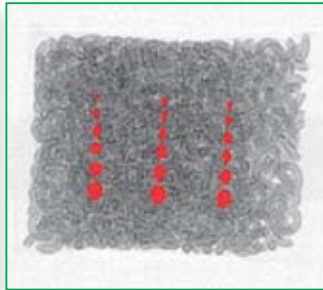
High sensitivity detection of products with uneven surfaces

Rough surface

DualX can detect foreign particles within a product with a grooved surface or an irregular shape, such as macaroni and cereals.



Conventional

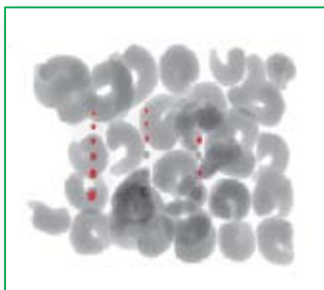


DualX

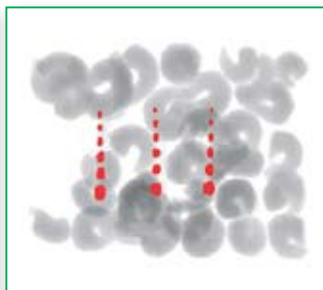
False detection can be prevented in bulk flow inspection

Overlap

False rejects caused by product overlapping is minimized. Inspection stability and line productivity is significantly improved.



Conventional



DualX





High Power DualX

Maximum output: **350 w**

KD7416DWZ

Performs reliable, accurate inspection of hard-to-detect thin, low-density bones as well as minute metal particles, and is ideally suited for the stringent quality control requirements in poultry processing plants.

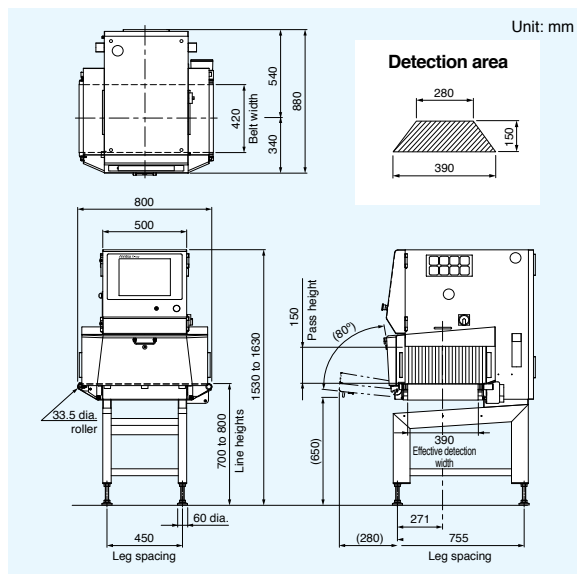
Low Power DualX

Maximum output: **210 w**

KD7416AWZE

Features advanced inspection performance for overlapping products and bone fragments compared to conventional systems. Equipped with a lower power x-ray generator than DWZ, this model offers reduced cost of ownership.

(KD7416DWZ/KD7416AWZE)



Specifications

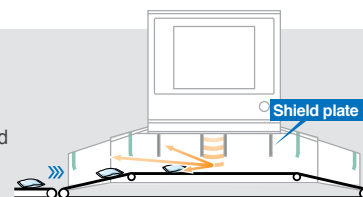
Model	KD7416DWZ	KD7416AWZE
X-ray output	Tube voltage: 25 to 80 kV, Tube current: 0.4 to 10.0 mA, Output: 10 to 350 W	Tube voltage: 25 to 60 kV, Tube current: 0.3 to 7.0 mA, Output: 7.5 to 210 W
Safety	X-ray leakage: Maximum 1 μ Sv/h or less, Prevention of x-ray leakage by safety devices	
Display	15-inch color TFT LCD (unified image monitoring screen and operation screen)	
Operation method	Touch panel (with touch buzzer)	
Product size ¹	Maximum width: 390 mm, Maximum height: 150 mm (See drawing for detection area)	
Belt width	420 mm	
Masking function	Equipped as standard	
Missing product detection function	Equipped as standard	
Clip check function	Equipped as standard	
Preset memory	Maximum 100	
Belt speed ²	5 to 60 m/min, Maximum 5 kg	10 to 60 m/min, Maximum 5 kg
Maximum product weight ³	5 to 40 m/min, Maximum 10 kg (optional)	10 to 40 m/min, Maximum 10 kg (optional)
Power requirements ^{4, 5, 6}	100 to 120 or 200 to 240 Vac, single phase, 50/60 Hz, 1.0 kVA, rush current 80 A (typ.) (5 ms or less)	
Mass	280 kg	255 kg
Environmental conditions ⁷	Temperature: 0° to 35°C (0° to 40°C with optional air conditioner), relative humidity: 30% to 85%, non-condensing	
Protection class	Conveyor: IP66, Other parts: IP40, tool free belt removal	
Exterior	Stainless steel (SUS304)	

1: The entrance and exit may require covers depending on the length of a product. 2: Variable depending on the product. 3: Sum total of product weight on the conveyor. 4: Selectable by switching terminals. Note that the rush current shown above is at an AC voltage of 200 V. It varies according to voltage. 5: Allowable power fluctuation range is $\pm 10\%$. 6: Installing the optional air conditioner changes the displayed power consumption. 7: The optional air conditioner may be required depending on the operating environment. Note: The noise level of KD7416DWZ is 77 dB(A). The noise level of KD7416AWZE does not exceed 70 dB(A).

Ideal for unpackaged fresh food and lightweight products

Lead curtain-less structure available

For unpackaged food, SUS plates and covers prevent x-ray leakage instead of the standard lead impregnated curtains—preventing food products from contacting with the curtains. It also can eliminate the problem of lightweight products jamming in the curtains.



Anritsu

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<http://www.detectionperfection.com>

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ISO 9001 CERTIFICATE No.JQA-0566
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- To ensure proper operation, read the Operation Manual before using the machine.
- In addition to daily inspection, an annual maintenance check should be carried out.

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