Technical specification

Product size (Unit: mm)

Height	Width	Height	
0	360	80	301
10	352	90	294
20	345	100	286
30	338	110	279
40	330	120	272
50	323	130	264
60	316	140	257
70	308	150	250

Inspection Area

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



Dimensions (Unit: mm)



Specifications

		IX-PD-36A2	
Performance			
Inspection area (MAX)		W360mm*1 H150mm	
X-ray	Maximum output	300W	
	Tube voltage	25-75kV	
	Tube current	1-8mA	
Belt speed *2		10-60m/min	
Product length*3		20-450mm	
Loaded weight *4		5kg	
Protective curtain		Tungsten curtain (Detachable)	
Cooling unit		1.0kw Air conditioner originally installed	
HMI		17" color LCD touch panel	
Number of presets		100 items	
Specification			
Power supply		1-phase AC200V~240V 1400W	
Material		Stainless steel	
Ingress Protection		IP66*5 (This rating is applied to only Conveyor chamber)	
Operating	Temperature	0-35°C	
Environment	Humidity	30-85% ⁺⁶ (without dew condensation)	
Weight		Approx. 340kg	

*1) Conveyor width *2) 1m/min interval setting is available *3) This dimension should be followed under Snap-Mode only. Do not apply under Bulk-Mode *4) On a whole conveyor *5) Based on internal test results *6) In the case of $25 \sim 35^{\circ}$ C, $30 \sim 55^{\circ}$ RH (without dew condensation)

This catalog has been published on December 28, 2021.

The company name and product name described in this catalog are registered trademarks. The machine color in this catalog might be different from the real machine.



ISHIDA CO., LTD. www.ishida.com

44 Shogoin Sannocho, Sakyo-ku, Kyoto, 606-8392, Japan Tel: +81 (0)75 751 1618 Fax: +81 (0)75 751 1634



HEAT AND CONTROL, INC. www.heatandcontrol.com

21121 CABOT BLVD. HAYWARD, CA 94545-1132 USA Phone : 1(800)227-5980 1(510)259-0500 Facsimile :1(510)259-0600 info@heatandcontrol.com

Printed in Japan 1221(SK) No.6255





Realized our best sensitivity ever by employing new sensor and image processing technology

burden of manual effort.

Detects both low-density and minute foreign object with high accuracy

Comparison of detection sensitivity with conventional model







Cereal

Diced meat



record the inspection data, even from a remote place.

product and you can acquire respective inspection images.

record and manage the data.



Energy analysis for highly sensitive detection

Image processing compares two images with different characteristics

Clearly detects foreign objects and even bones trapped in overlapping products which under normal circumstances are







Image of high power penetration



Energy analysis result: Only foreign objects are detected

Product i-FORT 0

X-ray inspection system



Reduced erroneous detection New image processing technology recognizes the difference between food and foreign body with high accuracy. It helps reduce the rate of an erroneous detection.

Detects both low-density and minute foreign object with high accuracy Improved detection sensitivity against not only low-density foreign object such as

bones of meat and fish but also minute foreign object such as stainless steel wires.

It contributes to minimizing an oversight by visual inspection and alleviating a

and detects foreign objects by recognizing the differences of physical property.

difficult to detect as foreign objects.





Elements which are often included in food (hydrogen, carbon, nitrogen, oxygen)

0

Elements which are often included in foreign objects (stones & glass = silicon, bone = calcium, etc.)



Production Monitoring and Data Management System i-FORT

