Anritsu
Advancing beyond

PIPELINE X-RAY INSPECTION

Performance
Reliability
Low TCO

#1 FOOD X-RAY WORLDWIDE

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

X-RAY SYSTEMS   CHECKWEIGHERS & COMBOS   METAL DETECTORS

PERFORMANCE 360 SERVICE & SUPPORT

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

Discover what you've been missing…™

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.
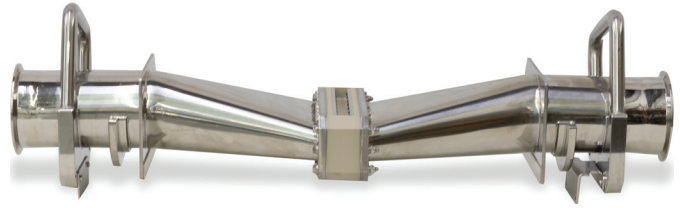
Subject to change without notice.

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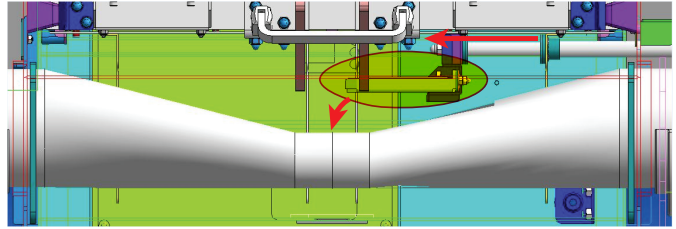
The test card holder allows operators to engage contaminant test cards in seconds to run regular tool-free HACCP/sensitivity checks.
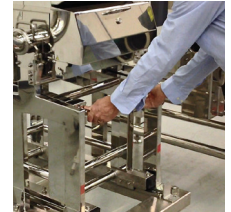
MANIFOLD

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 callibration with a full manifold—no need to shut off system for HACCP checks or calibration.
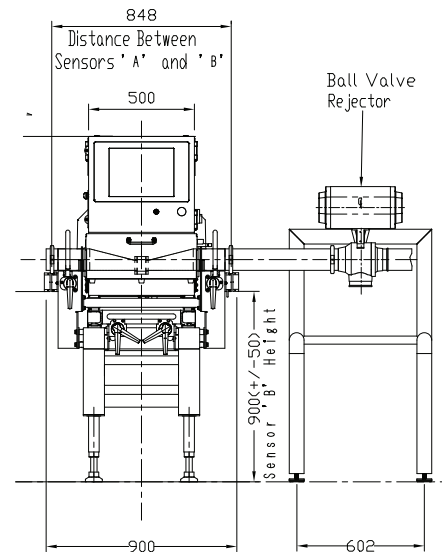

3" Pipeline

4" Pipeline

REJECTOR

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

pipeline x-ray sell sheet v2d
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