

InspireX R20Bulk / R40Bulk

Ensures Safety for Loose Products



The InspireX R20 Bulk and R40 Bulk x-ray systems are specifically designed for the inspection of loose flow products in the food processing industry. Both x-ray systems ensure your products are free from contaminants and provide the tools to assist with industry standard compliance like HACCP.

Unsurpassed Detection of Contaminants

The InspireX R20 Bulk and R40 Bulk x-ray systems simultaneously detect and reject unwanted contaminants like ferrous, non-ferrous and stainless-steel as well as other foreign bodies like glass, metal, stone, bone, high density plastics such as teflon and rubber compounds like viton, regardless of their shape or location within the bulk product.

Minimum Product Waste

Any contaminants are quickly eliminated

through a single or multi-flap rejection system or a multi-nozzle air blast reject system, minimising waste and improving productivity.

Maximum Sensitivity of Detection

Bulk flow products are typically inspected in a much smaller product depth than final closed-packs ensuring an outstanding sensitivity of inspection, up to four times more sensitive than traditional detection methods.

InspireX R20 Bulk / R40 Bulk

Functionally Rich X-ray Systems

The InspireX R20 Bulk and R40 Bulk x-ray systems not only offer outstanding contamination detection but also provide many other valuable benefits and features.

Design / Flexibility

- The InspireX R20 Bulk is available in 300mm width with a 100 Watt generator
- The InspireX R40 Bulk is available in 400 / 500 / 600 and 800mm width with a 100 Watt or 360 Watt generator to suit varying throughputs and product densities
- Designed to operate at low energy, the system is also inherently safe and reliable, helping to reduce the cost of ownership

Design / Hygiene

- Class-leading hygienic design following GMP, NSF and EHEDG principles and compliance with FDA regulations and EU Directives
- IP65 as standard and IP69K is available as an option for harsh wash down environments
- Easy access to all machine areas with no hidden bug traps where bacteria could breed, ensuring minimum downtime and optimum protection against pathogenic micro-organism growth

Audits / Verification

- Full statistics traceability for quality reporting
- Performance verification built in to ensure constant optimum performance
- All reports/images downloadable to USB or via network – paperless record keeping
- Reject confirm and bin full options are available depending on the application

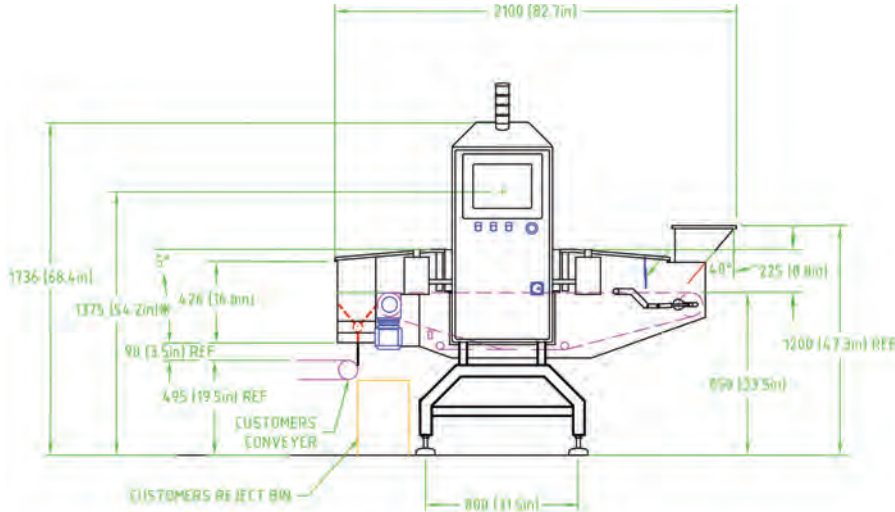
Software Capability

- Sophisticated yet simple to use giving the operator full control without requiring special training or previous x-ray knowledge
- Fully automated set-up and ready to use within minutes ensuring maximum production uptime

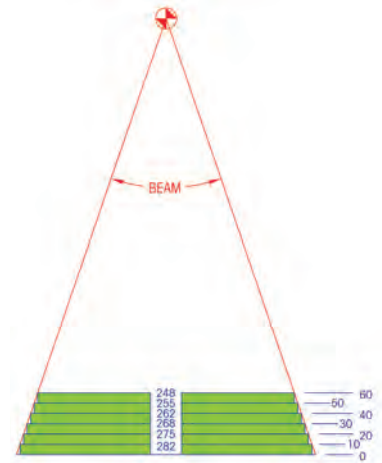


Integration into the Production Line

Consideration should be given to the location of the InspireX R20 Bulk and R40 Bulk x-ray systems in the production line. When placed early in the process, they can inspect incoming goods or raw materials. Contaminants can be removed at the source and immediately traced back to the supplier. It also means that contaminants are removed before further value is added to the product; saving costs.



InspireX R20 Bulk 300mm drawing



InspireX R20 Bulk 300mm beam diagram

Designed with Hygiene in Mind

The importance of achieving and maintaining high hygiene standards is ever increasing with the public more aware of the risks associated with bacterial outbreaks and the consequential potential damage to your brand. METTLER TOLEDO Safeline X-ray is the first and only company in the world to offer 3-A sanitary certified x-ray inspection systems. The 3-A certification assures customers in the food processing industries that the highest possible hygiene standards have been reached and can easily be maintained.

Hygienic design principles should be applied to the complete system and some basic rules should be followed like open frame designs, angled surfaces, drainage slots in catch trays and easy strip down of belts and components should be used wherever possible to ensure easy and thorough cleaning. Good design will greatly help food processors with HACCP compliance at site.



InspireX R40 Bulk with an open frame design

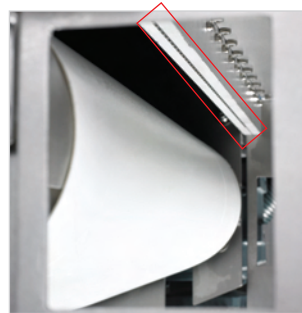


Reject Mechanism

Flap reject systems are commonly used for bulk flow applications. This way, instead of rejecting a full belt width, a much smaller amount of product can be rejected; minimising product waste, saving costs and improving productivity.

Air blast reject systems can also be used for bulk applications (typically 16, 32 or 64 air blast nozzles). The air nozzle is mounted at an angle aiming towards the cascade of product, blowing the contaminated product backwards out of the cascade into a receptacle.

Multiple reject systems ensure positive rejecting and minimum product waste.



Air blast reject system



Multi flap reject system

Specifications

Model	InspireX R20 Bulk / InspireX R40 Bulk
Adaptive software	Automatic product variation compensation and real time display
Casing material	Stainless Steel - system is lead free
Connectivity	External USB (capturing data on a memory stick) or Ethernet ports directly or via optional OMAC OPC server
Maximum scan width	InspireX R20 Bulk 300mm / InspireX R40 Bulk 400mm / 500mm / 600mm / 800mm
Conveyor speed	Up to 100m/min. depending on application, fully variable
Cooling method	Air Conditioner
Display	Full color TFT 15inch touch screen
Masking function	Not Applicable
Operation humidity	30-85%
Temperature	5-40°C
Power options	InspireX R20 Bulk 100 watt generator / InspireX R40 Bulk 100 watt or 360 watt generator
Power supply	230V (50/60Hz)
Preset memory	Unlimited amount of product menus as standard
Traceability	Full event log incl. changes of parameters, products and users
X-ray detector	Highly stable USB detector with 0.8mm diode as standard and 0.4mm diode and 1.5mm diode as an option
X-ray emissions	< 1microsievert per hour
X-ray protection	Designed to keep emission levels within the global safety limits.

InspireX R20 Bulk / R40 Bulk Capabilities

The InspireX R20 Bulk and R40 Bulk x-ray systems are specifically used in the food industry for the inspection of loose flow products before being packaged and shipped.



Fruit & Veg



Snacks



Bakery



Fish & Seafood



Meat & Poultry



Confectionery



Cereals



Pet Food



Condiments



Ready Meals



Bulk Products



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