

Concept-4™

Automated X-ray Inspection System IP69K / NFS-3A / USDA / AMI Compliant

The **Concept-4™** X-Ray System is specifically designed for the rapid automatic inspection of meat poultry and dairy products where environmental conditions require high pressure and hygienic sanitizing.

Concept-4™ is design for the aggressive wash-down and high hygiene environment. Not just the tunnel area, the complete machine. When coupled with our powerful **HyperSwitch™** x-ray processing system, unparalleled customer value is achieved.

Using the **HyperSwitch™** processing platform, this system can simultaneously detect product defects such as:

- **Foreign Objects (Metal/Glass/Stone/Bone)**
- **Shape**
- **Weight/Mass**
- **Item Count**
- **Item position**
- **Cross sectional density/uniformity**
- **Presence/absence of an item**

Please refer to the **HyperSwitch™** data sheet for a detailed description of the image processing and remote access capabilities.



Model C4-1608-5001

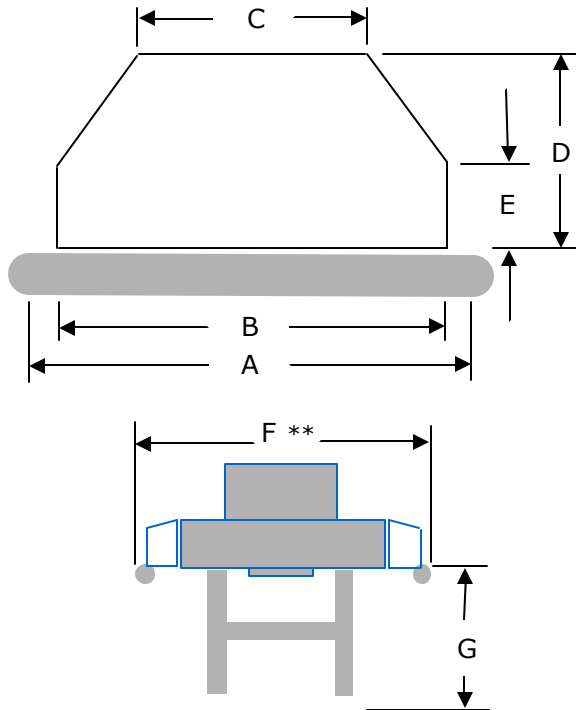
Concept-4's food contact, splash, and non-product regions meet IP-69K wash down and NSF 3-A and AMI hygiene requirements. The double sealed FDA compliant conveyor system can be quickly removed without tools for complete in place cleaning or replacement.

Feature Highlights

- **IP69K wash-down capable, all surfaces**
- **NSF 3-A, DIN EN 1672-2, USDA, AMI hygiene compliant**
- **Detection of bone, stainless steel, glass, and stone in raw or packaged product**
- **Innovative technology to prevent internal condensation**
- **No external air exchange for cooling**
- **HyperSwitch Bene™ software automates product setup for contaminant and weight**
- **Conveyor and processing speeds up to 200 FPM or 600 PPM**
- **Tool-less conveyor break-down for rapid and thorough cleaning.**
- **100% Type 304 stainless-steel construction, completely air and water tight.**
- **Time-stamped data and setup archive may be viewed by many methods**
- **Ethernet interface for remote archive, control, and service options**

Technical Overview

Dimensions



Model Number	A	B	C	D	E	F	G
C4-1006-XX01	12.0	10.0	6.0	6.0	2.0	60	30-35
C4-1608-XX01	16.0	16.0	8.0	8.0	2.0	60	30-35
C4-2208-XX01	24.0	22.0	12.0	8.0	2.0	60	30-35

** Integrated rejection device will extend conveyor length

*** Model number (XXXX) is the x-ray power, e.g. 8002 for 80Kv/2ma

Model C4-1608-5001 with optional conveyor extension shown



Key Technical Specifications

Belt Speed	Up to 200 FPM maximum
Inspection Rate	Up to 600 products/min
Contaminant Detection	0.6 mm SS sphere minimum Metal/Stone/Glass
Power Service	230VAC 50/60hz 10amp 1 Ø service
X-ray Generator	50 to 80 KeV , 200 watt
Environment	IP69K High Pressure Wash-down NSF 3A Level 3 Hygiene DIN EN 1672-2 Hygiene USDA, AMI Hygiene
Temperature	-5 to 40 °C (32 to 100 °F)
Cabinet	Type 304 stainless steel 2B mill & glass bead finish (#3 polish finish optional)
Conveyor	FDA Compliant double sided and end seals, Polyurethane
Cooling	Convection cooling and/or water cooling optional
Processing System	HyperSwitch™ on QNX OS
Communication	TCP/IP over Ethernet
Reject System	Push-arm, Retracting Nose drop chute
Automatic Setup	Contaminant and Weight
Display	External D4 series cabinets Please consult your sales representative for options



Model D4-0000-69 Display cabinet capable for high pressure (IP69) cleaning shown

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