

## PREVENTIVE MAINTENANCE

## ENSURING PEAK PERFORMANCE & UNINTERRUPTED PRODUCTION

The **Preventive Maintenance Program** helps you get the most out of your Anritsu inspection equipment. An expert Anritsu technician will visit your facility on a regular basis to thoroughly examine the equipment and verify system performance and safety.

### How preventive maintenance helps you:

- Reduce unplanned downtime
- Ensure consistent, accurate performance
- Avoid costly repairs
- Extend equipment life
- Comply with regulations and standards

### What's included in every preventive maintenance visit:

- System health check, including recommended parts and maintenance items
- Equipment calibration
- Safety inspection
- Performance validation
- Comprehensive documentation and reporting

AVAILABLE FOR THE FOLLOWING SYSTEMS: X-RAY, CHECKWEIGHTER, METAL DETECTOR, COMBO (INTEGRATED CHECKWEIGHTER & METAL DETECTOR)



### MORE INFORMATION

Ask us about preventive maintenance for your Anritsu equipment:

[P360-Sales@anritsu.com](mailto:P360-Sales@anritsu.com)  
+1 847-419-9729 x325

### ABOUT ANRITSU

A leader in food inspection since 1964, Anritsu has grown to be the #1 food x-ray supplier worldwide, offering the best combination of performance, reliability and price in x-ray, metal detection, and checkweighing.

Founded in 1895 as a Japanese telecom electronics manufacturer, Anritsu is now a billion-dollar global powerhouse. Its expertise in electronics and signal processing technology powers the world's best food inspection solutions.

Discover what you've been missing...™

# PREVENTIVE MAINTENANCE DETAILS

## PRICING

Preventive Maintenance visit with reports and HACCP Validation for 1-4 systems .....\$2,100

Each additional system (per visit).....\$450

- Plus technician expenses (travel, food and lodging).
- For business-hours visits (M-F, 8-5), all travel expenses are extra, billed at actual. Overtime, weekend and holiday rates are additional.
- Annual, biannual, and quarterly programs are available.

## DOCUMENTATION

For every PM visit, Anritsu will provide the following documentation for customer records for each system inspected (effective for one year from inspection date):

- **HACCP Validation Certificate** (validates performance and safety)
- **X-ray Leakage/Emissions Report** (x-ray systems only)
- **Preventive Maintenance Report**
- **Calibration certificates** for all weights and measuring devices used.

## PLANNING YOUR PM VISIT

### DOWNTIME

Scheduled downtime (typically one hour) will be required for complete inspection. If downtime is not provided, limited testing will be performed.

### SCHEDULING

- 14 day notice preferred to ensure lowest travel costs
- Travel dates must be confirmed prior to sending technician.

### PLANT CONTACT

Plant point of contact required at scheduling.

### EQUIPMENT IDENTIFICATION

Equipment models and serial numbers need to be confirmed prior to service.

## INSPECTION CHECKLIST

### ALL INSPECTION EQUIPMENT

- Accuracy/detection to HACCP specs
- Conveyor motor(s), belt(s), rollers
- Cabinet seals
- E-stop function
- Touch screen function
- USB port
- General structural integrity

### SPECIFIC EQUIPMENT

#### X-rays

- Radiation/emissions survey
- Curtains/shielding
- Generator and Detector: Verify performance & usage hours
- Interlocks

#### Checkweighers

- 4-corners test
- Weigh cell calibration

#### Metal Detectors

- Aperture seal
- Environmental/line noise levels

#### Checkweigher/Metal Detector Combos

- Includes all checkweigher and metal detector items above