

PREVENTIVE MAINTENANCE

! INTERNAL USE ONLY
ANRITSU EMPLOYEES OR AGENTS MAY SHARE ONLY AS AUTHORIZED

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, CHECKWEIGHER, METAL DETECTOR, COMBO (INTEGRATED CHECKWEIGHER & METAL DETECTOR)



MORE INFORMATION

Ask us about preventive maintenance for your Anritsu equipment:

P360-Sales@anritsu.com
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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.

*Pricing current as of document date in footer. Please confirm pricing for accurate quoting.

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