

Anritsu
Advancing beyond

XR75 DualX+ X-ray

The best performance for packaged products

Detection as low as 0.2mm stainless steel

Compact footprint

Low TCO

#1 FOOD X-RAY WORLDWIDE

THE ULTIMATE DETECTION OF BOTH LOW DENSITY & METAL CONTAMINANTS

Anritsu's 3rd-generation dual energy technology finds the smallest metals and low-density contaminants, ensuring product quality in a compact unit just 800mm long.

- **Detection performance:** The new detector, algorithms, and image processing enable improved detection of metal down to 0.2mm, as well as smaller bones, glass, and stones.
- **Cost of ownership:** The DualX+ detector is designed to last the life of the machine. Its improved detection performance can reduce costly false rejects, consumer complaints, and possible recalls.
- **Reliability:** The DualX+ is built on Anritsu's XR75 platform, proven to last with unmatched uptime in thousands of installations worldwide.
- **Usability:** Customers choose the XR75 system over competitors due to its easy of setup, operation, and maintenance.

Applications

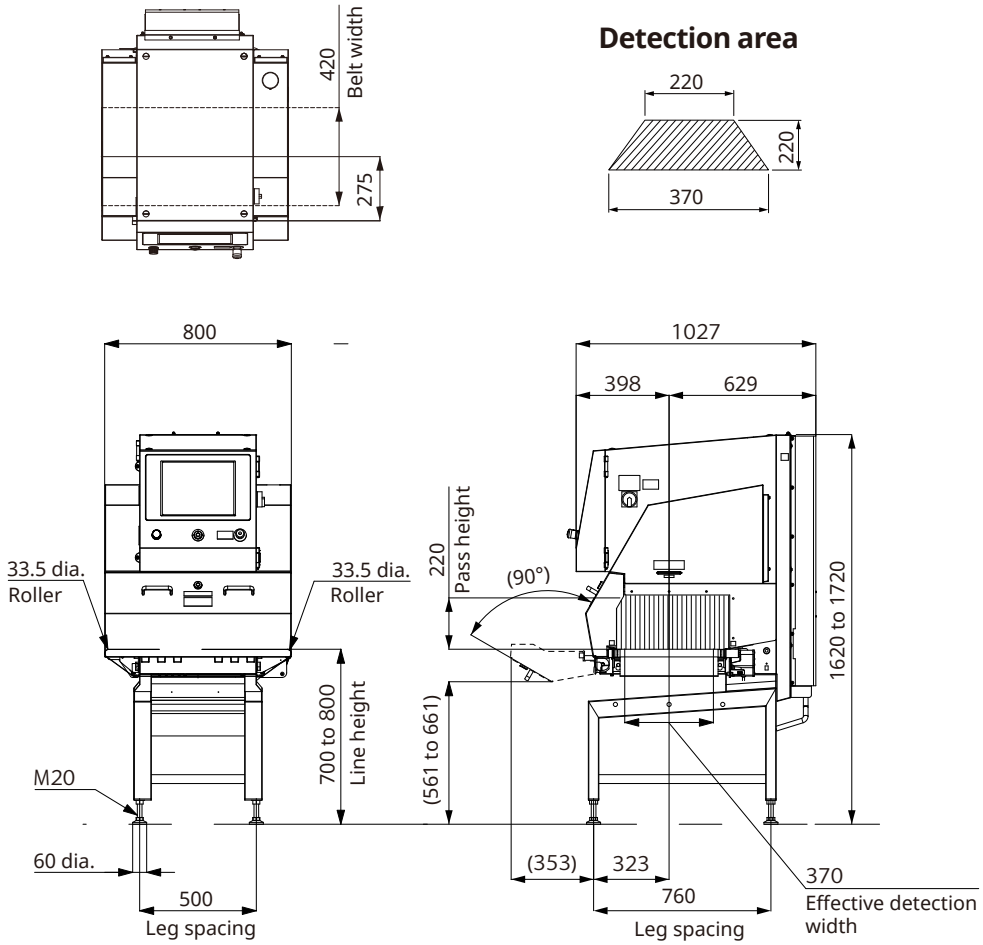
Ideal applications for the DualX+ include the following packaged products:

- Raw beef, pork, and poultry in trays or bags
- IQF meat or poultry pieces like chicken nuggets
- Processed meats like sausages
- Better performance on thicker products compared to previous generation dual energy

STANDARD FEATURES

- 3rd-gen dual energy technology
- 0.2mm sensor array
- HD imaging w/beryllium tube
- Auto-learn product setup wizard
- Tool-free belt removal
- Image & reject logs
- Onboard diagnostics
- 10+ software detection tools
- QUICCA capable
- Common software interface with other Anritsu inspection equipment

Discover what you've been missing...™



SPECIFICATIONS

Model	KXH7534ASGCD
X-ray output	Tube voltage 30 to 80kV, Tube current 0.4 to 10.0mA, Output 300W
Product size	Maximum width: 370mm, Maximum height: 220mm (see Detection Area in drawing)
Dimensions	800mm L x 1027mm D x ≈1700mm H
Belt width	420mm (16.5") *(Please note max product width above.)*
Belt speed [1]	10–45m/min, maximum 5kg (Optional 10-40m/min, maximum 10kg)
Power requirements [2]	200 to 240VAC, single phase, 50/60 Hz, 1800VA or less (standard)
Protection class	IP66 (air conditioner IP54)

1. Belt speed can be set individually per product recipe.
2. The inrush current shown above is for 200VAC. It varies with input voltage.

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 | METAL DETECTORS



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