

XR75 X-ray Inspection System Sanitary Upgrade



XR75

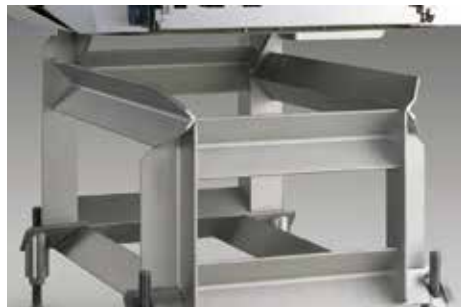
Designed for packaged products, this standard XR75 Sanitary Upgrade enhances cleanability and minimizes food & bacteria harborage points.

The XR75 Sanitary Upgrade follows AMI* industry standards, including:

- Open access for cleaning to a microbiological level
- Smooth, sloped surfaces that resist liquid pooling and promote drainage
- Minimized harborage areas (niches, gaps)
- No hollow tubing or members
- Mirror polish detection (food contact) area

* American Meat Institute

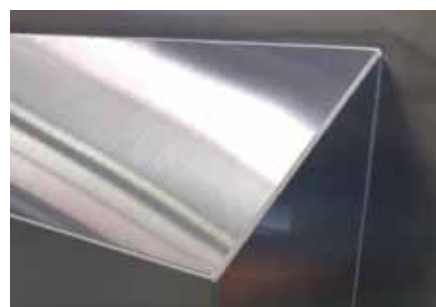
Sanitary Design Features



Solid frame



Solid shaft with sealed bearing



Fully sealed welded seams



Smooth, angled surfaces and rounded corners to promote water runoff and sanitation



Gaskets between adjoining case elements

Feet Options

Fully Sealed Feet (Optional):

Minimize open niches. Also available with floor bolt mounting tabs. Adjustment range: ± 30 mm.

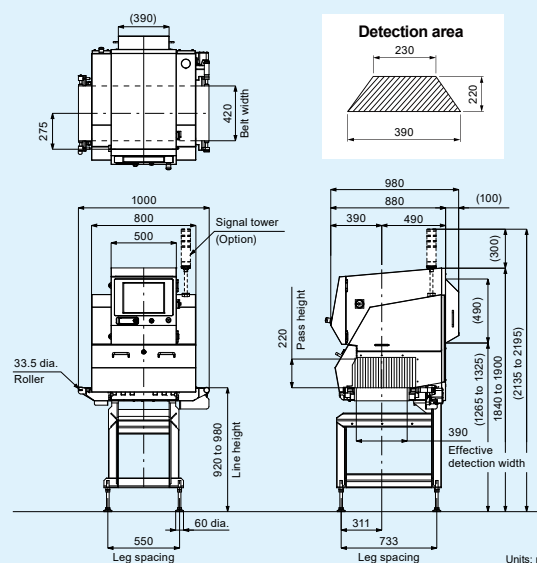


Fully Sealed

Open Threads

External Dimensions

KXS7534AVCLE-285000A



Specifications

Model	KXS7534AVCLE-285000A
X-ray output	Tube voltage 25 to 80 kV, Tube current 0.4 to 3.3 mA, Maximum output 100 W
Safety	X-ray leakage maximum 1.0 μ Sv/h or less, prevention of x-ray leakage by safety devices
Display	15-inch color TFT LCD
Operation method	Touch panel (with touch buzzer)
Detection area ^{1, 2}	Maximum width 390 mm, Maximum height 220 mm
Belt width	420 mm
Preset memory	200
Belt speed ³ / Maximum product weight ⁴	10 to 40 m/min, Maximum 5 kg
Power requirements ⁵	100 Vac to 240 Vac, Single phase, 47 Hz to 63 Hz, 700 VA or less (standard)
Mass ⁶	340 kg
Environmental conditions	Temperature: 0°C to 35°C, Relative humidity: 30% to 85%, non-condensing
Protection class	Entire Surface: IP66
Exterior	Stainless steel (SUS304)

1: The product size should fall below the detection area. 2: The entrance and exit may require covers depending on the length of a product.

3: Variable depending on Product No. 4: Sum total of product weight on the conveyor. 5: Allowable power fluctuation range is $\pm 10\%$. 6: Mass without option.

Anritsu

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ISO14001, ISO9001 Certified

ANRITSU CORPORATION

5-1-1 Onna, Atsugi-shi, Kanagawa, 243-8555, JAPAN
<https://www.anritsu.com/infivis>

TEL: +81-46-296-6699 FAX: +81-46-296-6786

Anritsu Industrial Solutions (Shanghai) Co., Ltd.

TEL: +86-21-5046-3066

ANRITSU INFIVIS (THAILAND) CO., LTD.

TEL: +66 38-447180

FAX: +66 38-447182

ANRITSU INFIVIS B.V.

TEL: +31(0)20-2254220

ANRITSU INFIVIS LTD.

TEL: +44(0)845 539 9729

ANRITSU INFIVIS INC.

TEL: +1-847-419-9729

FAX: +1-847-537-8266

- Some products shown in this catalog may not be available in your country or region. Contact our sales representatives for details.
- To ensure proper operation, read the Operation Manual before using the machine.
- In addition to daily inspection, an annual maintenance check should be carried out.

Specifications are subject to change without notice.
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