

TXR-Pi Series

X-ray Inspection System for Sauce

A full range of contaminants inspection for the fluid and semifluid product before packing.

Application:

Apply to the online contaminants inspection for food (such as salad dressing, tomato sauce), chemicals (such as liquid PET), the pharmaceutical industry etc.

Features:

- 1 Strong product adaptability
- 2 Easy to integrate in existing closed pipeline systems
- 3 Compact design, small occupied pipe length
- 4 Teflon food grade inner tube, high temperature and pressure resistance
- 5 Fast and accurate rejection valve, not only suitable for the high speed fluid, but also for slow viscous products, to reduce the material loss

Specifications	TXR-2480Pi		
Tube Diameter	75mm	100mm	150mm
X-ray Tube	MAX. 80kV, 150W		
Best Inspection Ability	SUS Ball Φ 0.5mm、SUS Wire Φ 0.3*2mm		
Display Screen	Full-color TFT 15" Touch Screen		
Power Supply	AC220V (Optional)		
Temperature Adjustment	Industrial Air Conditioning		
Rejecter	Valve Rejecter		

Note:

The technical parameter above namely is the result of sensitivity by inspecting only the test sample on the belt. The sensitivity would be affected according to the products being inspected .

