

# IX-GA-65100

Ishida X-Ray Inspection System



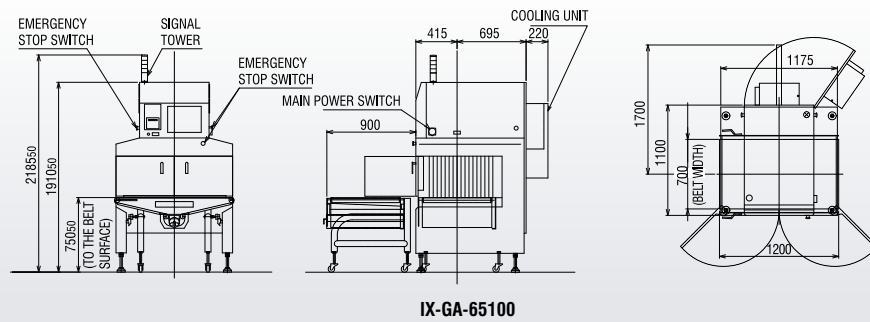


## All the security of X-Ray Inspection for larger items

With an inspection chamber height option of 390mm and an X-ray tube voltage of up to 100 KV, the IX-GA-65100 can inspect, for example, a 25kg block of butter, a 65cm-wide case of snack bags or a bag of powdered ingredients. Items can be up to 650mm wide and up to 1000mm in length. The conveyor will run at up to 30m/min and can handle weights of up to 50kg. A version is available IX-GA-65100-E which uses a higher resolution X-ray sensor to deliver higher clarity images.

For those wanting to detect packages over 390mm high, the 65100-A is available for up to a package height of 540mm.

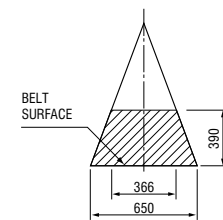
Dimensions  
Unit: mm



Specifications		IX-GA-65100
X-ray tube voltage		40/ 45/ 50/ 55/ 60/ 65/ 70/ 75/ 80/ 85/ 90/ 95/ 100kV
X-ray tube current		1 - 5.0mA
X-ray output		Max 350W
X-ray protection		Protective curtain (rapidly detachable)
X-ray emissions		1 µSv/h or less, including conveyor entrance/exit
Product configuration		With or without packaging
Inspection Chamber	Length	70 - 1,000mm (intermittent flow)
	Width	Up to 650mm
	Height	Up to 270mm (Option: Up to 390mm with safety cover)
Conveyor	Material	FDA approval type urethane belt (white)
	Dimensions	1,200mm (L) x 700mm (W)
	Speed	5 - 30m/min.
	Conveying Weight	Max 50kg (over entire length)
Cooling method		Hermetical air cooling
Power supply		AC200/ 208/ 220/ 230/ 240V, 50/60Hz Voltage variation: ± 10%
Protective construction		IP65 (Conveyor unit: IP66)
Operation temperature		0°C - 40°C ambient temperature (with no freezing or rapid temperature shifts)
Operation humidity		30 - 85%RH (with no condensation)

Product Size (mm)	
Height	Width
0	650
50	613
100	577
110	569
120	562
130	555
140	548
150	540
160	533
170	526
180	518
190	511
200	504
210	497
220	489
230	482
240	475
250	468
260	460
270	453
280	446
290	438
300	431

Product Size (mm)	
Height	Width
310	424
320	417
330	409
340	402
350	395
360	387
370	380
380	373
390	366



**Inspection area**  
The figures show the permissible inspection range. Portions of the product which are not within the shaded area are not irradiated.

## IX-GA X-Ray inspection system features and benefits

Ishida IX-GA Systems offer the benefits of state-of-the-art X-ray inspection, including all aspects of contaminant detection and product integrity checking. These advanced systems perform with the accuracy, efficiency and reliability expected of a leading-edge engineering firm with well over a century of food industry experience and a worldwide installed base. Models are available to inspect a wide range of product sizes.

### Detecting the full range of contaminants

An Ishida IX-GA will detect metal, glass, bone, shell, grit, plastic and hard rubber. Bone fragment detection is a particular strength, and Ishida's GA (Genetic Algorithm) proprietary image-processing software can be rapidly programmed by the operator to pick up this or any other contaminant at very low levels.

### Offering the highest levels of operator and product safety

X-ray emissions are contained within the inspection tunnel and its tungsten curtains. While the generator source can be turned on and off, it also stops with the opening of any guarding.

Inspection causes little X-ray absorption, and products are not changed or denatured. As an extra safety feature, any packs in the tunnel at start-up are automatically rejected.

### Revealing more about the state of your product

The IX-GA system can 'see' through most types of packaging, including aluminium foil and cans, enabling the operator to check that the correct number of pieces is present, each having the right size, shape, alignment and thickness. It can also be used to check piece weight. With its Advanced Masking Facility, the system can be programmed to ignore items that form part of the product, such as metal clips.

### Simple operation, low maintenance

Operation, via a colour touchscreen, is extremely simple and easy to learn. Settings can be automatically optimised simply by passing a test product through the machine, and routine recalibration is not required. The system is designed to speed up product changeovers by facilitating rapid cleaning, while the sealed construction of its vital parts resists dust and moisture, ensuring long-term accuracy and reliability.

### Linking seamlessly into your data systems

The IX-GA system provides you with secure, retrievable records. Operation logs and images are automatically stored with a time stamp. All data can be saved to a CF card, and are accessible using standard PC applications. The system has an Ethernet option for integration into your wider quality and traceability systems.



Dust and moisture resistant design



Simple operation with rapid changeovers



Extra-sensitive detection (GA algorithm)



Fast, tool-free access for cleaning

## Our Company

**Founded in 1893, Ishida is a privately-owned, family-run company with worldwide headquarters in Kyoto, Japan.**

**A world leader in the design, manufacture and installation of weighing, packaging and quality control solutions, Ishida has vast experience and knowledge of many food sectors ranging from snacks and dry food to fresh and frozen food applications.**

**Ishida opened its first overseas subsidiary, Ishida Europe, in 1985. Headquartered in Birmingham, United Kingdom, it serves Europe, the Middle East, and Africa (EMEA). We have wholly-owned Ishida sales and service operations in nine countries, and have committed, experienced agents and distributors in a further 30 countries.**

## Working with you every step of the way

Our extensive R&D investment is directed at meeting the challenges of the fast-changing food industry around the globe. We aim to support our partners fully, from the very start of then buying process, and you will find many equipment brochures, visual animations and case studies available on our website.

When you are ready to make contact, a well-resourced network of Ishida companies, distributors and agents, extending across Europe, the Middle East and Africa, can provide advice and organise demonstrations and trials.

Installation is rapid and efficient. For integrated packing lines, we use proven project management techniques and methodologies, tuned to your key objectives and specifications.

A dedicated pan-European service engineering team helps to maximise the performance, functionality and reliability of our installed base. In addition, spares facilities are strategically placed throughout the territory, offering 24-hour delivery in most cases.



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### ISHIDA EUROPE LIMITED

Kettles Wood Drive  
Woodgate Business Park  
Birmingham  
B32 3DB  
United Kingdom  
Tel: +44 (0)121 607 7700  
Fax: +44 (0)121 607 7888  
info@ishidaeurope.com

### ISHIDA CZECH REPUBLIC

Tel: +420 317 844 059  
Fax: +420 317 844 052  
info@ishidaeurope.cz

### ISHIDA ROMANIA

Tel: +40 (0)21 589 73 52  
Fax: +40 (0)21 310 34 22  
info@ishidaeurope.ro

### ISHIDA FRANCE

Tel: +33 (0)1 48 63 83 83  
Fax: +33 (0)1 48 63 24 29  
info@ishidaeurope.fr

### ISHIDA RUSSIA AND CIS

Tel: +7 499 272 05 36  
Fax: +7 499 272 05 37  
info@ishidaeurope.ru

### ISHIDA GERMANY

Tel: +49 (0)791 945 160  
Fax: +49 (0)791 945 1699  
info@ishida.de

### ISHIDA SOUTH AFRICA

Tel: +27 (0)11 976 2010  
Fax: +27 (0)11 976 2012  
info@ishidaeurope.com

### ISHIDA MIDDLE EAST

Tel: +971 (0)4 299 1933  
Fax: +971 (0)4 299 1955  
ishida@ishida.ae

### ISHIDA SWITZERLAND

Tel: +41 (0)41 799 7999  
Fax: +41 (0)41 790 3927  
info@ishida.ch

### ISHIDA NETHERLANDS

Tel: +31 (0)499 39 3675  
Fax: +31 (0)499 39 1887  
info@ishida.nl