

Food X-ray Inspection

DYLOG[®]

H I T E C H

DYMOND^{HP}

120

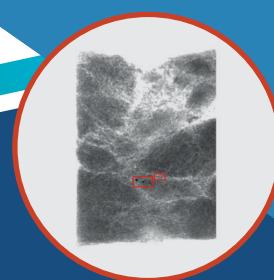


DYMOND HP FLAT BED MACHINE

The use of advanced components and an attentive, innovative and compact design, together with a high-performance and intuitive software allows DYMOND HP machines to be fit for the ever higher standards set by food and pharmaceutical companies.

ADVANTAGES OF X-RAY INSPECTION

This is a **non-destructive analysis**, which, without altering the chemical composition or the organoleptic properties of the products, detects contaminants inside them (in any type of container or package) and verifies their wholeness and conformity. Contaminants having a density higher than the density of the inspected products (metals, glass, highly calcified bones, stones, shells, ceramics, PVC, Viton®) will no longer be a problem.

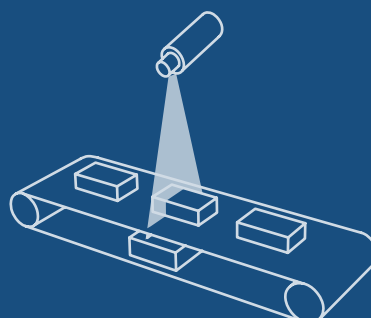


INDUSTRY
4.0

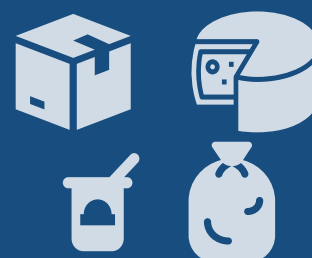
X-RAY POWER

500 W

POINT OF VIEW



PRODUCTS



www.dyloghitech.com

Hardware

Dymond HP series combine the DYmond series **ease of use** with a higher power (up to 110kV) and larger inspection tunnel dimensions, allowing to process larger, heavier and more inhomogeneous products.

The conveyor belt traction system features **only two rollers** (the drum motor and the idle one), suitable for heavy products (up to 50kg) in a wide speed range and a smart tensioning system.

The **innovative design**, the simple and compact shape, the wash-down protection system, suitable for harsh environments, make the Dymond HP series extremely versatile systems, ideal for a wide range of applications in food, pharmaceutical and textile applications.

Software

The Dylog contaminant detection software ensures a high performance level; thanks to new filtering technology and parallel elaboration, the **X-ray images are almost noiseless** with a high contrast level even at high product speed.

Missing product parts **can be identified** and the total or partial weight of the product can be checked thanks to intuitive, configurable masks.

The multi-lane inspection, up to max 8 lanes, is perfect for a total flexibility rejecting contaminated products.

The machine can be controlled from remote and features a **5-level password security system** allowing to track the activity of each operator, logging in with a unique password.

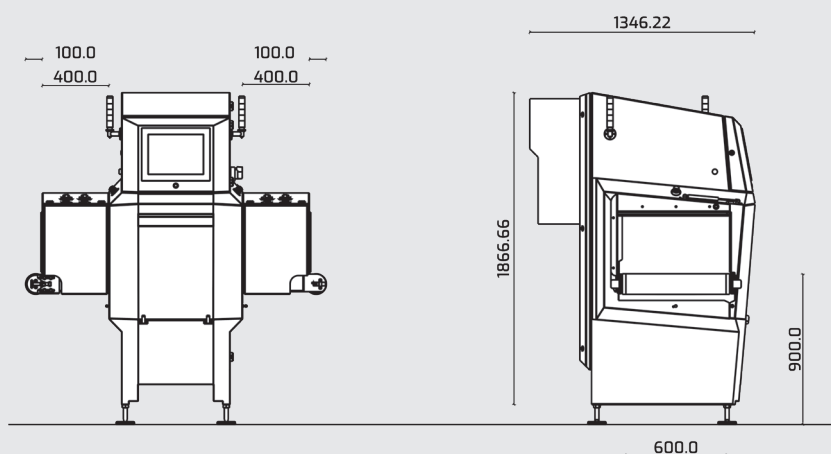
Production and usage data are redundantly stored to grant top-notch level security, while the data accessibility is granted by easy to read automatic reports.

The system is **compatible with the strictest control protocols** implemented by the food industry largest companies.

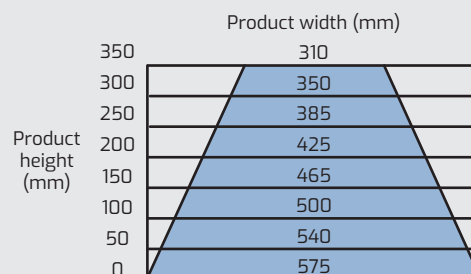
Technical Features

| | |
|--------------------------------------|--|
| Power | 500 W (monoblocco 110 kV) |
| Detector resolution | 0,8 mm |
| Conveyor belt speed | Fino a 80 m/min |
| Curtains | Senza piombo |
| Safety switch / interlock | SIL 3 Category IV PLe, magnetic |
| HMI | 15" LCD – touch screen |
| Operating temperature | 5–40 °C |
| Relative humidity | 20%–90% (non-condensing) |
| Power supply | 230 VAC ±10% (standard) single-phase |
| Compressed air | 5,5–6,9 bar |
| Cooling | Cooler Nema 4X 1100 W |
| Radiation protection | FDA CFR 21 part 1020.40 |
| International Protection Rating (IP) | IP65 (Nema 4X air conditioner) |
| Connectivity Options | Ethernet available with communication protocols: Modbus TCP (standard), OPC-UA, XML messages on TCP, others on request |
| Production data trail | Complete records on parameters, users and products |

Dimensions



BEAM GEOMETRY



Subject to modifications and improvements.

DYLOG[®]
HITECH

Dylog Hitech Srl

C.so Bramante, 53 - Torino - Italy - Tel. +39 011 6938406

hitechsales@dylog.it - www.dyloghitech.com



Company with management system certified
UNI EN ISO 9001:2015