Anritsu

XR76 IP69K Sanitary

Built for Sanitation, Engineered for Performance



XR76



IP69K & Sanitary Design:

Engineered for high-pressure, high-temperature washdown with thorough drainage

Sanitary design features

Designed for meat, poultry, and other demanding food processing environments, the XR76 IP69K incorporates sanitary design features that simplify cleaning, promote hygienic operation, and support food safety initiatives.
Key features include:

- **Open access for cleaning to a microbiological level**
- **Smooth, sloped surfaces that resist liquid pooling and promote drainage**
- **Minimized harborage areas (niches, gaps)**
- **No tubular or hollow structural components**
- **Mirror-polished finish on all direct food contact areas**



Sloped surfaces

Smooth, angled surfaces and rounded corners promote water runoff and facilitate sanitation.

Fully sealed welded seams

Front door

The door can be opened for cleaning the food contact area. When opened, it has angled surfaces and drainage slots.

Fully sealed hygienic conveyor belt

Solid rollers

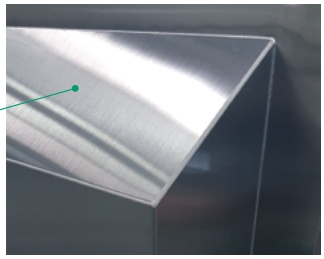
Lift-up roller for quick belt release to facilitate tool-free belt removal.

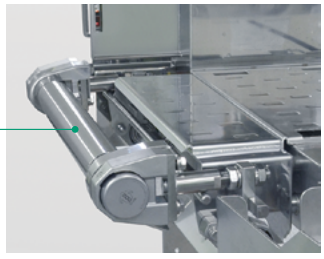
Solid frame

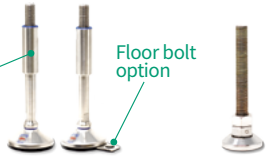
Open, angled design allows run-off and eliminates harborage points.

Sanitary feet (optional)

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







Rugged, open construction

The screen, USB port, stack light, and labels are protected against high-pressure washdown and physical impact.

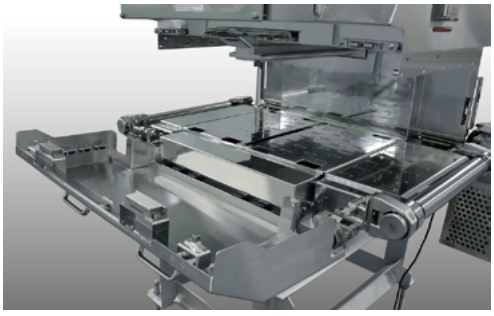
The conveyor belt and shielding curtains utilize a tool-free removal design to aid in cleaning.

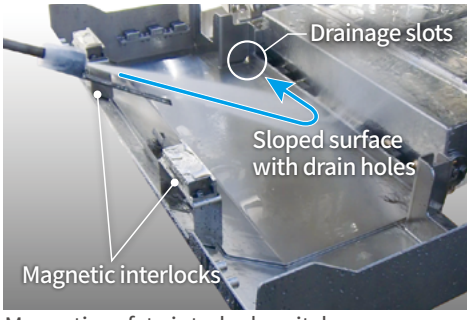

Screen guard


Gasketed metal cover for USB port


Washdown-proof etched labels


Stack light cage


Open access to food contact area (front door opened)



Magnetic safety interlock switches

XR76 Series: The Next Evolution in X-ray Inspection

Advanced contaminant detection with hygienic design helps food processors achieve their food safety goals. Driven by customer feedback, the XR76 delivers up to 40% better detection performance with up to 80% fewer false rejects than previous models, providing confidence in both product quality and sanitation.



A.L.L.
ADVANCED LONG LIFE TECHNOLOGY

Advanced Long Life (A.L.L.) Technology delivers more than 2.5 times the X-ray tube and detector life compared to our previous model, the KD74 Series, while maintaining high detection sensitivity at lower power.

Anritsu believes customer safety is of utmost importance.

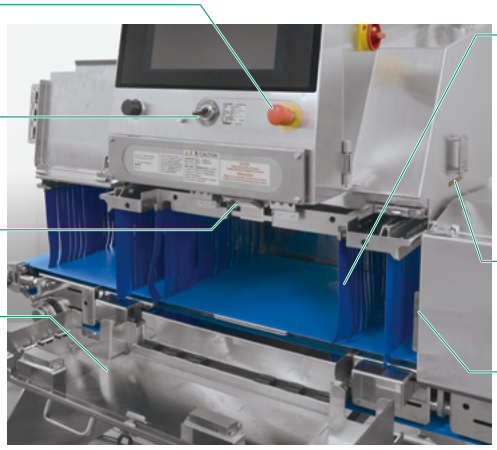
Anritsu safety design

Emergency stop switch
Cuts power to x-ray and drive circuits, stops the conveyor and x-ray radiation.

X-ray ON/OFF key
Turning the key to OFF stops x-ray radiation completely.

X-ray shield cover open/close sensor
Opening the cover stops x-ray radiation.

X-ray shield cover
Opened/Closed using x-ray Irradiation ON/OFF Key.
Opening the cover stops x-ray radiation due to the x-ray Shield Cover Open/Close Sensor.



Leakage prevention curtain
Prevents x-ray leakage. For unpackaged or bulk products, the standard lead impregnated curtains are replaced with SUS covers - preventing direct food contact with the curtains.

X-ray irradiation display
The lamp is lit during x-ray radiation.

Hand insertion sensor
Interrupting the sensor for a certain period of time stops x-ray radiation.

Safety management

The X-ray inspection system has been designed to ensure safe operation. However, to ensure even higher safety, use the safety procedures outlined below.

❶ Periodic measurement and recording of x-ray leakage data

❷ Management of operator exposure time

❸ Additional safety measures

Covers may need to be installed on upstream and downstream conveyors instead of shield curtains, depending on the product shape, weight, and packaging.

❹ No disassembly or modification

Do not modify or disassemble the main unit, covers, X-ray leakage prevention curtains, safety covers, safety interlocks, or related components. Doing so may compromise the X-ray leak-proof design and safe operation of the system.

X-ray radiation safety

Safety of Inspected Products

According to the World Health Organization (WHO), “irradiation of any food commodity up to an overall average dose of 10 kGy presents no toxicological hazard and introduces no special nutritional or microbiological problems.” *
The maximum dose of x-ray radiation to the products moving through Anritsu x-ray inspection systems is 2.0 mGy, which is 5 million times lower than the WHO threshold.

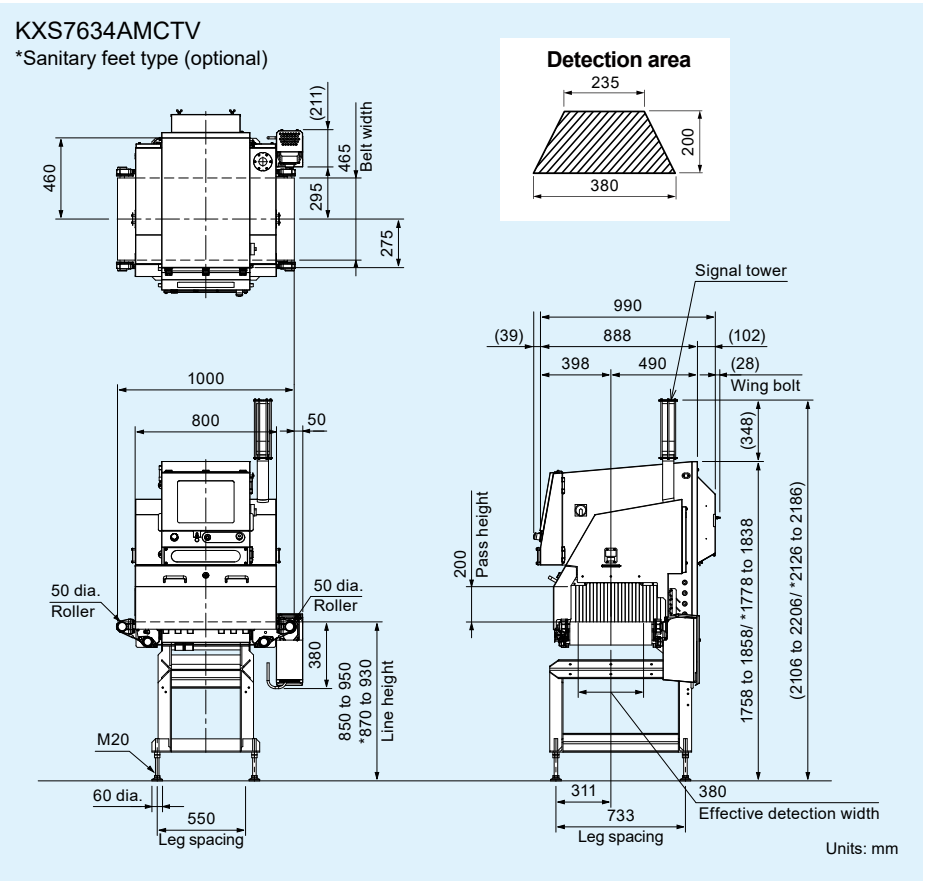
*Wholesomeness of Irradiated Food: Report of a Joint FAO/IAEA/WHO Expert Committee, 1980

Safety of Humans

The average U.S. resident receives a total radiation dose of 6.2 mSv/year (620 mRem). About one third (2.4 mSv/240 mRem) of that annual radiation derives from natural sources like the sun and soil. The rest comes from manmade sources like medical procedures (a typical chest x-ray generates about 0.1 mSv/10 mRem) or air travel (a round trip flight from New York to Tokyo is about 0.2 mSv/20 mRem).
Throughout the world, most governments consider 20–50 mSv/year (2,000–5,000 mRem) to be safe for occupational workers. Anritsu cabinet x-rays are engineered to meet some of the strictest emission standards in the world. A typical Anritsu X-ray solution is designed for a maximum dose of 2.0 mSv/year (200 mRem). This is based on the improbable scenario of a worker continually being 2 inches (5.08 cm) from the x-ray machine 2,000 hours/year (40 hours/week × 50 weeks). For typical work environments, the actual radiation dose from the cabinet x-ray to the worker is negligible.

Note: Please follow the local laws and regulations regarding the installation and use of the x-ray inspection systems.

Standard 1000 mm Solution



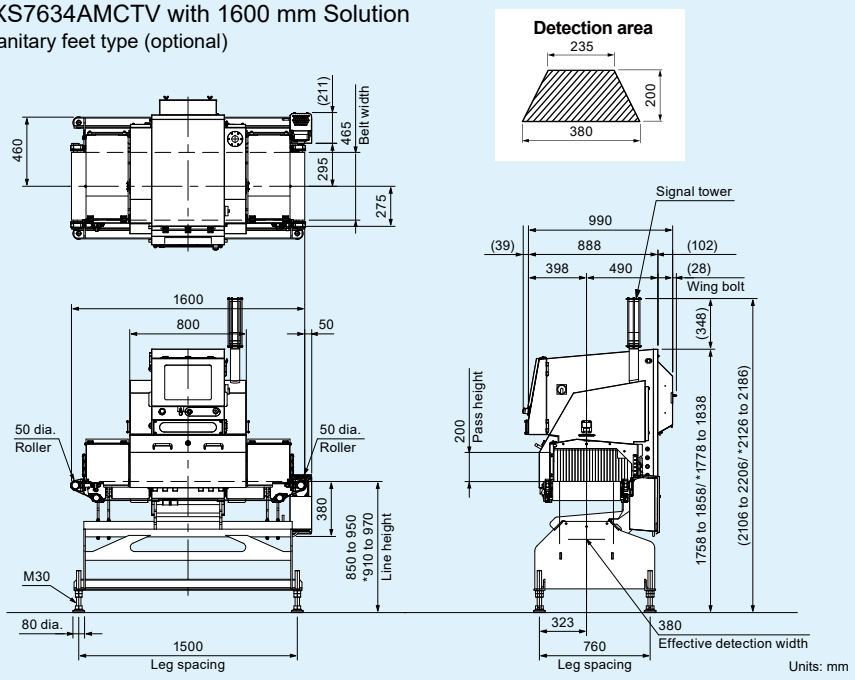


Model	KXS7634AMCTV
Detection area [1, 2]	Maximum width 380 mm, maximum height 200 mm
Belt width	465 mm
Conveyor speed [3] / Maximum product weight [4]	10 to 40 m/min, maximum 25 kg
	41 to 80 m/min, maximum 10 kg
Mass [5]	405 kg
Display	15-inch LCD with capacitive touch panel
Exterior	Stainless steel (SUS304)
Product type	Packaged
Preset memory	200 or 999 (Switchable)
X-ray output	Tube voltage 30 to 80 kV, tube current 0.4 to 3.3 mA, output 100 W
Safety	Maximum 1.0 µSv/h or less, prevention of x-ray leakage by safety devices
Environmental conditions	Temperature: 0 °C to 35 °C, Relative humidity: 30 % to 85 %, non-condensing
Power requirements [6]	200 Vac to 240 Vac, single phase, 50/60 Hz, 1.5 kVA or less (standard)
Protection class	Conveyor: IP69K [7] (maximum water temperature: 80°C) Other parts: IP69 [8] (maximum water temperature: 60°C)

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 : Mass without option.
6 : Allowable power fluctuation range is ±10%.
7 : Waterproof protection class is equivalent to IPX9K. Dustproof protection class is equivalent to IP6X excluding negative pressure condition.
8 : Waterproof protection class is equivalent to IPX9. Dustproof protection class is equivalent to IP6X excluding negative pressure condition.

Optional 1600 mm Solution

KXS7634AMCTV with 1600 mm Solution
*Sanitary feet type (optional)



Model	KXS7634AMCTV with 1600 mm Solution
Detection area [1, 2]	Maximum width 380 mm, maximum height 200 mm
Belt width	465 mm
Conveyor speed [3] / Maximum product weight [4]	10 to 40 m/min, maximum 25 kg
	41 to 80 m/min, maximum 10 kg
Mass [5]	595 kg
Display	15-inch LCD with capacitive touch panel
Exterior	Stainless steel (SUS304)
Product type	Packaged
Preset memory	200 or 999 (Switchable)
X-ray output	Tube voltage 30 to 80 kV, tube current 0.4 to 3.3 mA, output 100 W
Safety	Maximum 1.0 µSv/h or less, prevention of x-ray leakage by safety devices
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- 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, a full maintenance inspection should be completed annually.

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