New X-ray Inspection Machine for Small Packaged Food

Ensure Quality and Safety

The standardized machines produced under the Meyer MAGA structure are simple, easy to use, with good effect and high cost performance.

It is specialized in detecting and removing foreign matter from small and medium-sized package of dairy products, leisure food, meat products, baked food, quick-frozen products, fruits and vegetablessimple but intelligent, low cost and accessible.



width	thickness
247mm(9.72")	150mm(5.91")
273mm(10.75")	125mm(4.92")
298mm(11.73")	100mm(3.94")
324mm(12.76")	75mm(2.95")
349mm(13.74")	50mm(1.98")
375mm(14.76")	25mm(0.98")
400mm(15.75")	conveyer belt

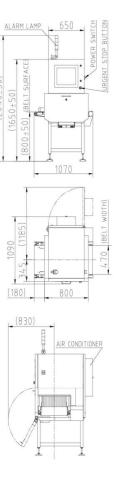
400XM



Inspection size table

thickness
150mm(5.91")
125mm(4.92")
100mm(3.94")
75mm(2.95")
50mm(1.98")
25mm(0.98")
Conveyer belt

265XM















Pickled vegetables inspection image

Instant noodles cup inspection image

Jelly inspection image

Model	MY8045-XM	
Sensitivity (no-load)	SUS ball ≥φ0.3mm SUS wire ≥φ0.2×2mm glass ball≥Φ1.0mm ceramic ball≥Φ1.0mm	
Material size	400XM: Width≤400mm , Height≤150mm 265XM: Width≤265mm , Height≤150mm	
Infeed belt width	470mm	
Dimensions	1100×1100×2050mm	
Net weight	500kg	
Load	10kg	
X-Ray output	350W , Max 80kv/ 8.0mA	
Infeed belt speed	10-80m/min adjustable	
Interface	17 " LCD touch screen	
X-Ray leakage	<1µSv/h	
Protection Level	IP66 for drive parts , IP65 for others	
Power supply	Single phase AC220V±10% , 50/60Hz , 2kw	
Service environment	Ambient temperature 0-40°C Relative humidity 30-85%°C No condensation, no freezing, upheaval	
Removal device	alternative according to detected products (see removal device)	
Body material	SUS 304	