Eagle™ Pack 400 HC

Poultry Optimized X-ray Inspection System

The Pack 400 HC poultry optimized x-ray inspection system is designed for the inspection of raw poultry product prior to further processing and packaging for bone or other contaminants. Built in a space saving, hygienic design ideal for easy and efficient cleaning in harsh wash-down environments, where daily sanitization of equipment is mandatory.

The requirements of the poultry processing industry are highly demanding with the need for precise bone and contaminant detection critical for compliance with stringent retailer specifications and food safety regulations. The Eagle Pack 400 HC poultry optimized x-ray inspection system has been designed to process raw or packaged poultry product, delivered in a heavy duty and space saving package, to meet these exact requirements.

The Eagle Pack 400 HC poultry optimized x-ray inspection system is built for strict meat and poultry industry standards required for machine construction and sanitation; including ingress protection compliant with IP69K specifications. Unobstructed sightlines and contoured surfaces minimize potential material harborage areas while ensuring fast and convenient visual inspection. The entire machine can be disassembled by a single person in a matter of minutes for thorough sanitation and quick reassembly to maximize production uptime.

Easy and convenient to use, the system employs the Eagle SimulTask™ PRO operating system which combines powerful image processing routines with simple touch screen operation to deliver maximum inspection results for hard to detect containments including various types of bone, stainless steel, aluminum, glass and stone.

Eagle Repository™ is supplied as a standard which provides a simple way of storing, viewing and transferring production information such as statistics, event logs, manually saved and reject images to standard USB memory storage devices. Additional communications capabilities are available including Ethernet TCP/IP for interface to business systems and Ethernet-IP fieldbus for integration into factory floor automation systems.

Beam Geometry Diagram

BEAM WIDTH	PACKAGE HEIGHT
250 mm (9.8")	152 mm (6")
300 mm (11.8")	101 mm (4")
350 mm (13.75")	50 mm (2")
400 mm (15.75")	BELT

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Features and Other Benefits:

- Sanitary design thrives in harsh wash-down poultry operations with its improved robust construction designed to NAMI standards

- Superior image processing delivers unparalleled bone and contaminant detection using Eagle's SimulTask™ PRO operating system

- Machine is ready for sanitation and is quickly reassembled by a single person in a matter of minutes to maximize production uptime

- On-screen diagnostics and quality assurance traceability with our proven SimulTask™ PRO operating system with Repository feature ensures compliance with HACCP principles
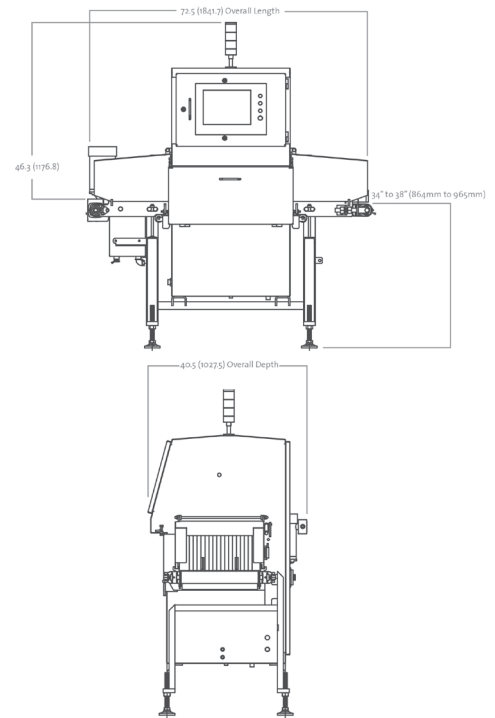
Specifications

Model	Eagle™ Pack 400 HC
Conveyor Lengths	1828 mm (72"), 2438 mm (96"), 2895 mm (114")
Conveyor Heights	836 mm (34") to 1371 mm (54"); +/-50 mm
Conveyor Min & Max Speed Range	17 to 60 meters per minute (56 to 200 FPM) when using a 0.8 mm single energy detector; 17 to 25 meters per minute (56 to 82 FPM) when using a 0.4 mm single energy detector
X-ray Generator	50kV @ 5mA standard
X-ray Type & Emissions	Single beam; x-ray emissions <1 uS/hr; compliant to 21 CFR 1020.40, 21 CFR 179.21, EURATOM EU nationalized standards
Detector Resolution	0.4 mm or 0.8 mm pitch single energy detector
Display & Operating System	15" TFT color touch screen, 250GB memory, Windows XP Embedded OS, Eagle SimulTask™ PRO imaging software
Safety	(2) E-Stops, LTO Main Disconnect, Category 3 (EN954), PLd (EN13849) safety circuit with system visualization via machine user interface
Communications	(2) USB 2.0 ports, (1) Ethernet 10/100/1000 mbps port, (1) RS232 serial port; (1) Ethernet-IP Fieldbus interface port optional
I/O	(4) Input signals, (4) reject output signals, (5) output signals; 5 PLC monitoring signals for: reject detect, system processing, system calibrating, fault condition, x-rays on
Ingress Protection & Finish	IP69K Ingress protection, type 304 stainless steel #4 finish enclosure surface finish less than 32u-inch RA. Designed to NAMI Sanitary Standards; NSF / ANSI / 3A 14159-1 and 3
Operating Range	0°C to 40°C (32°F to 104°F) 25% to 90% relative humidity non-condensing
Power Requirements	230 VAC +10/-15% single phase 50/60 Hz, 16A Fused
System Cooling	Water cooled; plant water supply ≥7.6 LPM (≥2.0 GPM), 13°C to 21°C (55°F to 70°F) required
Air Requirements	Air not required for base system; optional reject systems may require 5.5 bar (80 psi), 3/8" (9.5 mm) line, dry & filtered air supply
Belt Specification	Blue homogeneous food-grade urethane non-wicking friction belt; product contact temperature range -29°C to 99°C (-20°F to 210°F); compliant with regulation 21CFR of the FDA, EC 1935/2004, & EU 10/2011 for transport of unpackaged foodstuffs
Reject	24 VDC signal only; retracting nose reject; other rejects available upon request
Options & Accessories	TraceServer™ software, Ethernet-IP Fieldbus interface, parts cart for cleaning, low air pressure sensor; general purpose water chiller

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