

ScanTrac X-Ray Inspection Systems

Advancing Food and Beverage Safety With X-Ray Inspection

SCANTRAC FERMATA TRIO

Pipeline X-Ray Inspection System

- Triple beam inspection system at three separate angles to enhance detectability of non round contaminants like bone
- High speed operations (600 feet and greater per minute)
- Metal ceramic (Beryllium window) X-Ray tube with 3 year warranty
- Easy installation integrates with pipeline
- Remote Diagnostics minimize ownership costs
- Adaptive inspection software minimizes false rejects
- Temperature controlled enclosure provides reliable operation in washdown areas such as pmeat processing lines



ScanTrac Fermata X-Ray Inspection System

The ScanTrac Fermata Trio is the most advanced pipeline x-ray inspection system available today. The Fermata Trio leverages InspX's triple beam architecture, which in field tests has proven to improve the detection of foreign material by 60% over similar single beam systems.

Key FeaturesHigh Speed Operation

The Fermata Trio is designed to operate at speeds exceeding 600 linear feet per minute, which is in excess of 300 gallons per minute.

Optimized Detection of Real-World Contaminants

The triple beam architecture excels at detecting asymmetric contaminants such as bones. In a triple beam system, any foreign material where at least one dimension meets the minimum detection threshold will be accurately detected. Furthermore, this improvement in detection resolution is achieved without any increase in false rejects or trade off in inspection speed.

Reliable Reject Ejection

The Fermata Trio has an option for a ball valve assembly for the reliable rejection of contaminated product. The rejected stream can be subject to rework to minimize the loss of product.

Real-Time Support

The Fermata Trio's Internet link and on-board diagnostic tools assure instantaneous, round-the-clock remote support by experienced personnel.

Typical Pumped Product



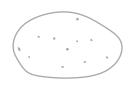
Meat and Poultry Products



Fruits and Vegetables



Sauces and Liquids



Conveyed Product (Flumes)



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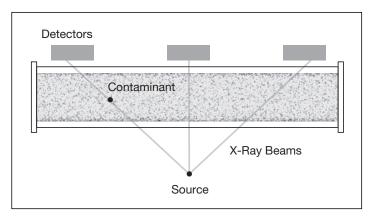
Pipeline Inspection

Applications

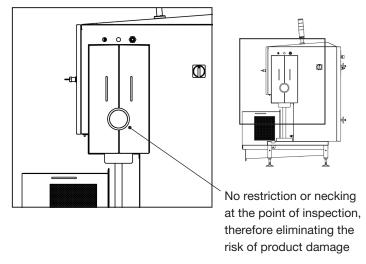
- Wash down environment design
- Detect metal, bone, and other foreign material in product flow
- Detect foreign material in aseptic applications

Dimensions 62.6 inches Midth Replinations As A inches Includes ACI

Inspection Configuration



No Restriction at Point of Connection



Specifications

Model	Fermata Trio
Machine Architecture	Side view
X-ray Tube Configuration	One metal ceramic tube - three X-Ray beams
Pipeline Size	Diameter options: 2 inch, 3 inch, 4 inch
Environment	IP 65 (IP 69K optional)
Speed	Up to 600 fpm
Voltage	System 120V / 230V, 50/60 Hz single phase
Air	For ejection only (as required)
Temperature	1°C - 40°C (up to 45°C with optional air conditioner)