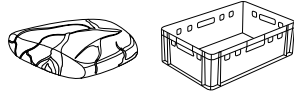
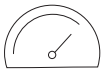


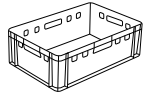
AICON SCAN **XR-600 FA** **FAT ANALYSIS APPLICATION**



A most modern X-ray inspection system designed for analyzing the quality and fat content percentage in meat. Thanks to the advanced AICON Photon Counting Technology™, the device ensures an unprecedented level of quality control. It offers high fat measurement accuracy, long-term stability regardless of environmental conditions, and introduces a new standard in contamination detection. Enhanced by Aicon AI™, the system delivers superior performance in identifying defects and foreign materials.



40 m/min
Speed



2500 pcs/h
E2 Crates



60 tons/h
Loose meat

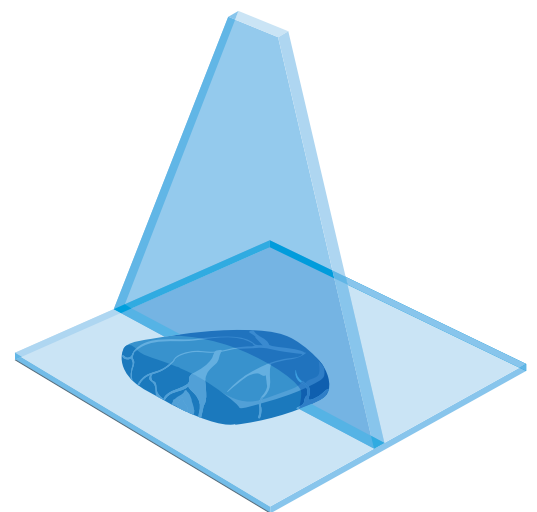
ADVANTAGES

- **Effective Analysis** - The highest level of accuracy and efficiency in fat content analysis in meat.
- **Standardization** - Thanks to advanced measurement and mixing systems, it is possible to accurately determine the fat content of each meat piece. This enables later precise selection and combination of raw material fragments to ensure that the entire prepared batch meets the desired fat content standard.
- **Multifunctional Software** - With an industry-leading number of image analysis algorithms, AICON X-ray detectors perform effectively in any type of application.
- **AICON PCT™ - AICON PHOTON COUNTING TECHNOLOGY™** diodes achieve an unmatched level of contamination detection, surpassing standard scintillator technology. Precise energy reading of each photon passing through the product allows the creation of X-ray images with a resolution of up to 0.1 mm and an exceptional contrast of contaminants relative to the product.
- **Product Traceability** - Complete production process history and easy access to detailed product data for quality control departments.
- **Automatic Calibration** - daily manual calibration using “phantom blocks” is no longer required. The calibration process has been fully automated and integrated into the AICON Scan XR-600 FA. To initiate calibration, simply press a button on the operator panel.



THE MOST ADVANCED

FAT ANALYZER
FOR MEAT INSPECTION
AND STANDARDIZATION



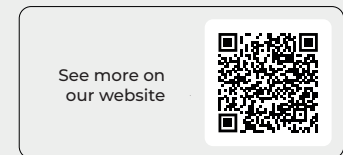
Beam geometry

TECHNOLOGY

- **Aicon BC™** - our software enables fast and precise creation of production batches with a defined fat content. The system supports operators in preparing production lots that meet quality standards and customer specifications.
- **Aicon AI™** - Artificial Intelligence brings measurable benefits to AICON X-ray applications by significantly enhancing the detection of foreign bodies and product defects. By combining advanced mathematical algorithms with machine learning models, we achieve hybrid image analysis that exceeds the precision and consistency of human inspection.
- **Self-control system** - AICON SCAN XR series devices are equipped with advanced built-in self-control system. This system guarantees stable operation of software and hardware, based on dual communication and redundant data processing. Devices built according to this concept perform continuous self-control in order to capture their own malfunctions at all stages of the product scanning process, from image creation to image analysis, through to reject of non-compliant product and the supervision of data acquisition.
- **Inverted inspection logic** - by default, AICON X-Ray devices treat every inspected product as non-compliant and therefore deemed to be rejected. It is only during the scanning process that the system analyses and determines whether the product meets the expected quality requirements, and whether its status can be changed to compliant. This inverted product inspection logic system greatly minimizes the risk of non-compliant products making it to market, even in the event of failure of any component in the inspection system.

FEATURES

- **An intelligent, ergonomic design** - ergonomic solutions ensure comfortable operation and allow for easy and quick system adjustment, should you need to replace individual consumable components. Plus, these systems have been designed to the highest standard of hygiene for easy maintenance regardless of manufacturing conditions
- **Servo Drive System** - an advanced drive system consisting of a servo motor and controller that precisely controls movement, speed, and positioning.
- **HC HD - A hygienic structure with increased durability** - a construction standard suited to the most difficult unpackaged product production conditions requiring increased hygienic standards. The Heavy Duty devices are robust, easy to wash, approved for contact with unpackaged foodstuffs and have an IP69K rating for everyday pressure washing.
- **Quick conveyor belt removal system** - it takes about 1-2 minutes to prepare the unit for washing.



TECHNICAL SPECIFICATION

AICON SCAN XR FA

Troughput	Loose meat: 60 tons/h, E2 crates: 2500 pcs./h
Belt speed	40 m/min
Detection area	600 mm at belt level Loose meat layer width: 500 mm E2 crate handling width: 450 mm
Diode resolution	0,1mm photon counting detector (AICON PCT™)
X-ray source	35-160 kV / 1.0-8.0 mA, max 500 W
Number of scanning beams	1
Beam direction	Vertical
X-ray emission	<1 µSv / h, the product complies with legal EU directives
Cooling	Dry Air or chilled water cooling system
Operating environment	Temperature: 0 - 45 ° C, humidity: 30 - 95%, non-condensing
Ingress Protection	IP69K
Construction material	Bead-blasted stainless steel 1.4401 (AISI 316)
Display	TFT LCD 19" Touchscreen
Operating system	Windows 10 Enterprise
Software	AiSoft
Number of product programmes	1000
Disk space	500 GB for x-ray pictures and internal data storage, expandable
Communication interfaces	Ethernet 10/100/1000 mbps, USB 3.0 for external data storage
Air requirement	Min. 6 bar for pneumatic rejection systems
Power supply	Single phase, 230 VAC +/-10%, fuse 16 A
Dimensions	1650 mm x 1213 mm x 2135 mm (L x B x H)

