

Food X-ray Inspection

DYLIGHT

DYLOG[®]
H I T E C H

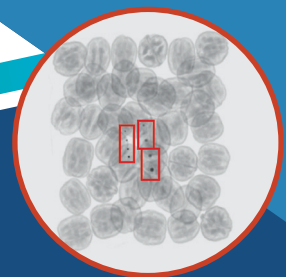


DYLIGHT FLAT BED MACHINE

The use of advanced components and an attentive, innovative and compact design, together with a high-performance and intuitive software allows Dymond machines to be fit for the ever higher standards set by food and pharmaceutical companies.

ADVANTAGES OF X-RAY INSPECTION

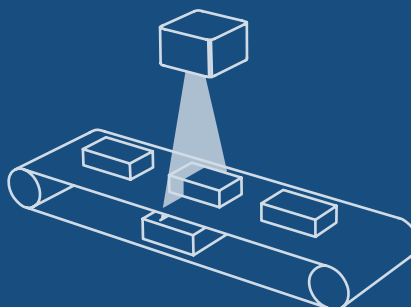
This is a **non-destructive analysis**, which, without altering the chemical composition or the organoleptic properties of the products, detects contaminants inside them (in any type of container or package) and verifies their wholeness and conformity. Contaminants having a density higher than the density of the inspected products (metals, glass, highly calcified bones, stones, shells, ceramics, PVC, Viton®) will no longer be a problem.



X-RAY POWER

100 W

POINT OF VIEW



PRODUCTS



Hardware

An entry-level inspection system, **affordable and performing**, with all the essential technical solutions.

Its configuration is **versatile and compact**, with an integrated rejection system and **can be quickly installed on a production line**, immediately ready to inspect a big range of products in any factory.

Thanks to the **new drum motor system**, the machine length can be reduced to 1 m (minimum) and the system can be **easily integrated in the existing production line** (no issues with the standard external motors bulkiness).

The **air cooling system** allows the machine to work in a wide range of temperature, without the need of an external water cooling system normally used with more powerful machines.

The maintenance is extremely simple and quick: each main component (belt, curtains, generator and detector) is easily accessible and removable thanks to the new design.

Software

The Dylog contaminant detection software ensures a high performance level; thanks to new filtering technology and parallel elaboration, **the X-ray images are almost noiseless** with a high contrast level even at high product speed.

Missing product parts **can be identified** and the total or partial weight of the product can be checked thanks to intuitive, configurable masks.

The multi-lane inspection, up to max 8 lanes, is perfect for a total flexibility rejecting contaminated products.

The machine can be controlled from remote and features a **5-level password security system** allowing to track the activity of each operator, logging in with a unique password.

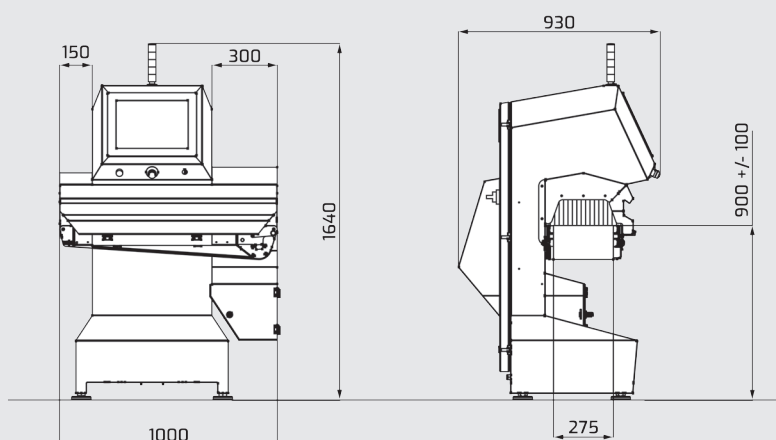
Production and usage data are redundantly stored to grant top-notch level security, while the data accessibility is granted by easy to read automatic reports.

The system is **compatible with the strictest control protocols** implemented by the food industry largest companies.

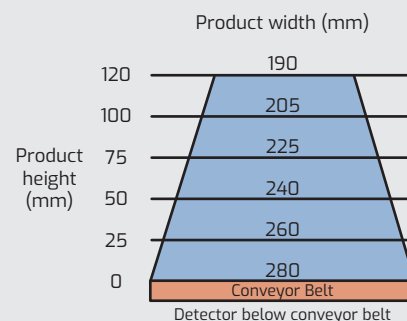
Technical Features

Power	100 W
Detector resolution	0.8 mm
Conveyor belt speed	Up to 40 m/min
Curtains	Lead-free
Safety switches - interlocks	SIL 3 Category IV PLe, magnetic
HMI	15" LCD – touch screen
Operating temperature	5–35 °C
Relative humidity	20%–90% (non condensing)
Power supply	230 VAC ±10% (standard)
Compressed air	5.5–6.9 bar
Cooling	Fans
Radiation protection	FDA CFR 21 part 1020.40
International Protection Rating (IP)	IP54
Connectivity Options	Ethernet available with communication protocols: Modbus TCP (standard), OPC-DA, OPC-UA, XML messages on TCP, others on request
Production data trail	Complete records on parameters, users and products

Dimensions



BEAM GEOMETRY



Subject to modifications and improvements.

DYLOG[®]
HITECH

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Company with management system certified
UNI EN ISO 9001:2015