Food X-ray Inspection

DYNAMITE 120

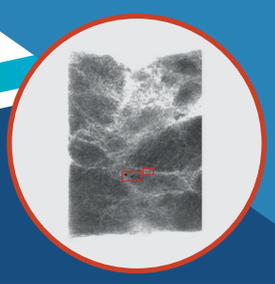
DYLOG® HITECH

DYNAMITE FLAT BED MACHINE

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

ADVANTAGES OF X-RAY INSPECTION

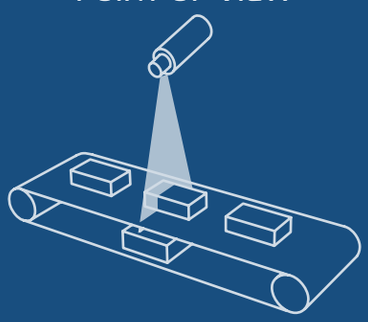
This is a **non-destructive analysis,** which, without altering the chemical composition or the organoleptic properties of the products, detects contaminants inside them (in any type of container or package) and verifies their wholeness and conformity. Contaminants having a density higher than the density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



X-RAY POWER

500 W

POINT OF VIEW



PRODUCTS

www.dyloghitech.com

Hardware

The Dynamite series combines Dylog's experience with **high-power components** (metal-ceramic water-cooled x-ray tube) with the **ease of use and versatility** typical of simpler systems.

These machines are designed especially for challeging **large and dense products** like cheese wheels (that can be checked for contaminants and correct seasoning), or **big totes and boxes** containing heavy products.

All the tecnhical solutions and the modular design of the Dymond series have been applied on the Dynamite machines, to **simplify installation,** everyday use and maintenance even on heavy-duty equipment.

The external chassis is designed for aggressive wash-down conditions and to be operative in hot and humid work environment.

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.

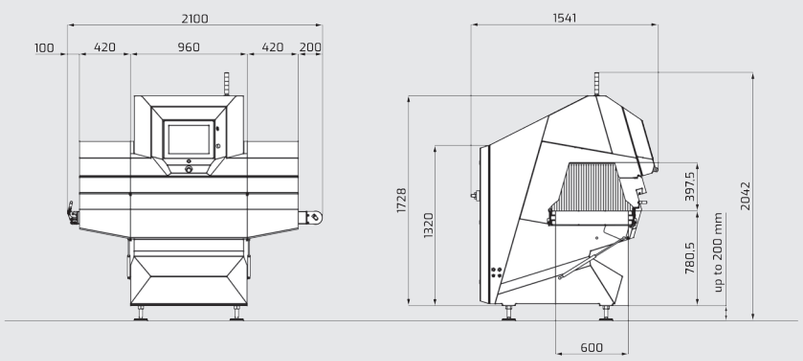
Production and usage data are redundantly stored to grant top-notch level security, while the data accessibility is granted by easy to read automatic reports.

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

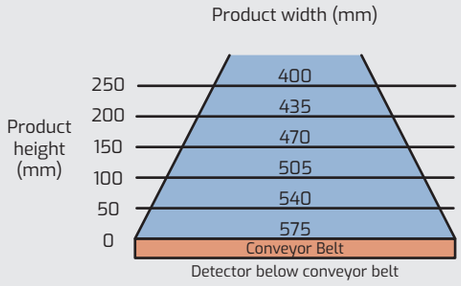
Technical Features

Power	500 W – High performance metal-ceramic tube
Detector resolution	0.8 mm
Conveyor belt speed	Up to 80 m/min
Curtains	Lead-free
Safety switch / interlock	SIL 3 Category IV PLe, magnetic
HMI	15" LCD – touch screen
Operating temperature	5–40 °C
Relative humidity	20%–90% (non-condensing)
Power supply	230 VAC ±10% (standard) single-phase
Compressed air	5.5–6.9 bar
Cooling	External water cooler (closed circuit) 1900 W; air/air heat exchanger 690 W
Radiation protection	FDA CFR 21 part 1020.40
International Protection Rating (IP)	IP65 (except for the external water cooler)
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



DYN12EN0519

Subject to modifications and improvements.

DYLOG® HITECH

Dylog Hitech Srl

C.so Bramante, 53 - Torino - Italy - Tel. +39 011 6938406

hitechsales@dylog.it - www.dyloghitech.com

Company with management system certified UNI EN ISO 9001:2015

Food X-ray Inspection

DYNAMITE 160

DYLOG® HITECH

DYnamite FLAT BED MACHINE

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

ADVANTAGES OF X-RAY INSPECTION

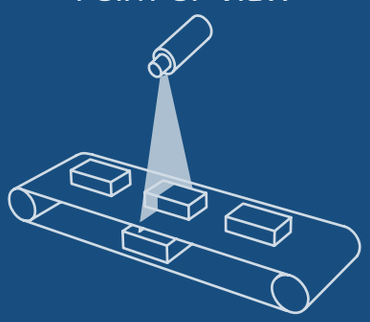
This is a **non destructive analysis** which, without altering the chemical composition or organoleptic properties of the products, detects contaminants inside them (in any type of cotnainer or package) and verifies their wholeness and conformity.

Identifiable contaminants are those with a density higher than the density of the inspected products: metals, glass, highly calcified bones, stones, shells, ceramics, PVC, Viton®.

X-RAY POWER

500 W

POINT OF VIEW



PRODUCTS

www.dyloghitech.com

Hardware

The Dynamite series combines Dylog's experience with **high-power components** (metal-ceramic water cooled x-ray tube) with the **ease of use** and versatility of simpler systems. This approach tackles on extremely critical applications **(large and dense products like cheese wheels, that can be checked for contaminats and correct seasoning).**

All the techical solutions and the modular design of the Dymond series have been applied on the Dynamite machines, to simplify installation, everyday use and mainentace even on heavy duty equipment.

The exteral chassis is designed for **aggressive wash-down conditions** and to be operative in **hot and humid work environment.**

Software

Dylog's contaminant detection software ensure a high performance level; due to a 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.

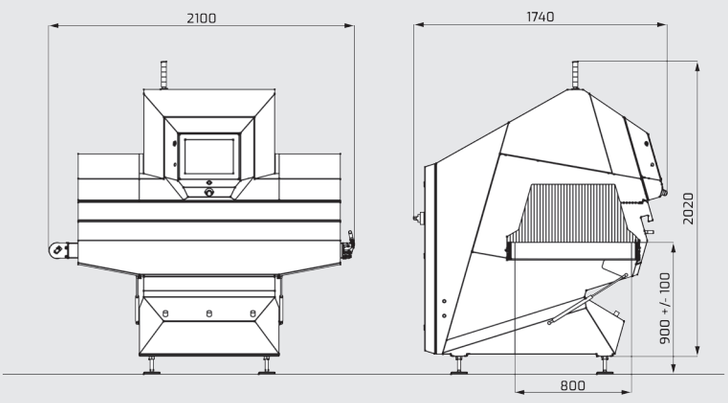
REMOTE CONTROL and a **5-LEVEL PASSWORD PROTECTION SYSTEM** allow the access to many users, each with their own password.

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.

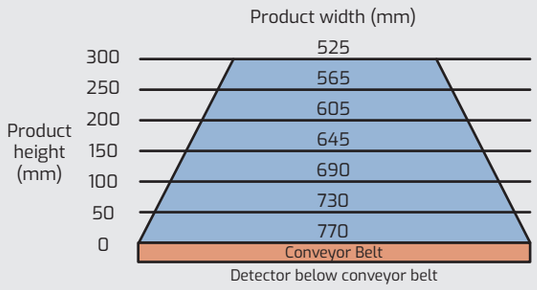
Technical Features

Power	500 W – High performance metal-ceramic tube
Detector resolution	0.8 mm
Conveyor belt speed	Up to 80 m/min
Curtains	Lead-free
Safety switch / interlock	SIL 3 Category IV PLe, magnetic
HMI	15" LCD – touch screen
Operating temperature	5–40 °C
Relative humidity	20%–90% (non-condensing)
Power supply	230 VAC ±10% (standard) single-phase
Compressed air	5.5–6.9 bar
Cooling	External water cooler (closed circuit) 1900 W; air/air heat exchanger 690 W
Radiation protection	FDA CFR 21 part 1020.40
International Protection Rating (IP)	IP65 (except for the external water cooler)
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



DYN16EN0519

Subject to modifications and improvements.

DYLOG® HITECH

Dylog Hitech Srl

C.so Bramante, 53 - Torino - Italy - Tel. +39 011 6938406

hitechsales@dylog.it - www.dyloghitech.com

Company with management system certified UNI EN ISO 9001:2015