

SensorX in-line systems

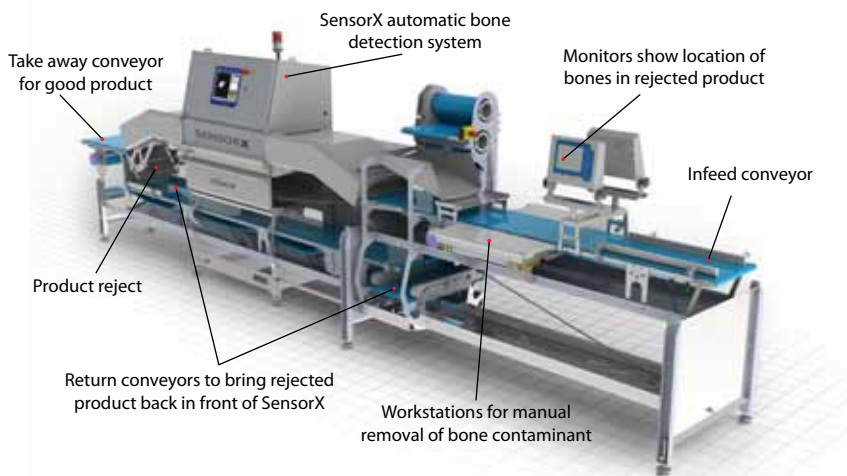
X-ray bone detection system



Marel introduces two new standardized system solutions for scanning deboned poultry meat during manual or automatic deboning. Valuable additions to the tried and tested SensorX bone detection technology, both are specifically designed to work in-line, directly behind existing deboning systems.

How they work: Chicken product is fed manually into the SensorX, which scans each piece for bone contaminants. Bone-free product proceeds untouched to the take-away conveyor, while bone-in product is rejected to workstations where operators manually remove contaminant(s).

The main difference between the SensorX 302 and SensorX 304 is the infeed system. (see images below)



SensorX 302 – Basic system with re-inspection

Throughput: approx 100 birds/min*
*Depending on birds size and rework due to re-inspection of rejects.

SensorX 304 - Flighted re-inspection system

Throughput: approx 105 birds/min*
*Depending on birds size and rework due to re-inspection of rejects.

Also available with monitors to show location of bones in rejected product.

