



# PPO Smart Imaging System Specifications

PPO's Smart Imaging System is specifically designed to meet the demanding requirements of meat processors. PPO's system is designed and manufactured to meet all applicable food-safe sanitary design principles and standards including NAMI and CFIA. The entire system is IP69K compliant, for effective and risk-free sanitation.

Compressed Air		Environmental		
<b>Pressure</b> 90 PSI minimum 145 PSI maximum		<b>Operating Temperature Range</b> 0 °C to +10°C (Outside this range, other options may be required)		
<b>Consumption</b> 75 CFM typical (depends on final sorting configuration)		<b>Non-operating Temperature Range</b> -25 °C to +60 °C (Transportation and storage)		
<b>Supply Quality</b> 2:4:1 as per ISO 8573-1 0.01 micron filtration		<b>Humidity</b> 90% R.H. maximum, non-condensing		
		<b>Ingress protection rating</b> IP69K or equivalent		
Speed Capability	Size/Weight	User Interaction	Electrical	Connectivity
<b>1 to 120 ft/min</b> (application dependent)	Conveyor Belt width (in-feed and out-feed): 30 inches (physical width) Customizable per application	10" Touch Screen Panel  Allen Bradley CompactLogix	<b>Power Consumption</b> 3-Phase, 480V, 60A	Single Gigabit Ethernet port  Hardwire interface to system safety circuit



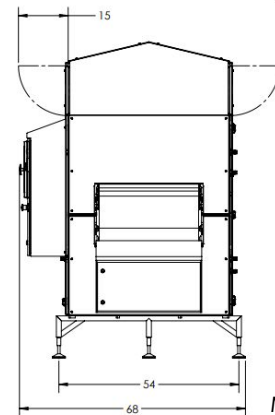
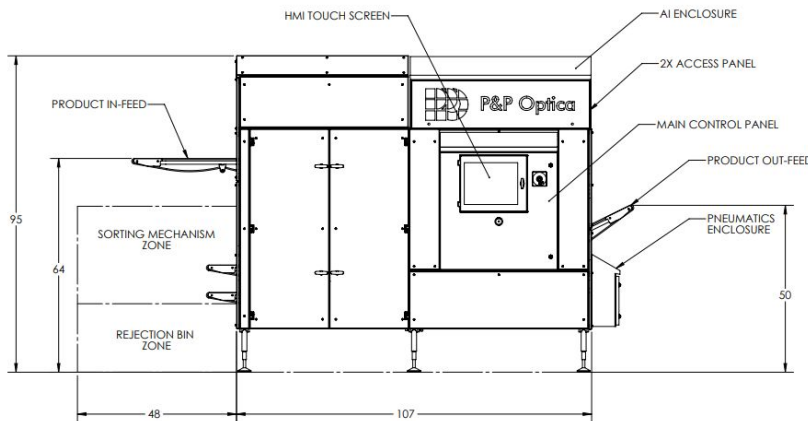
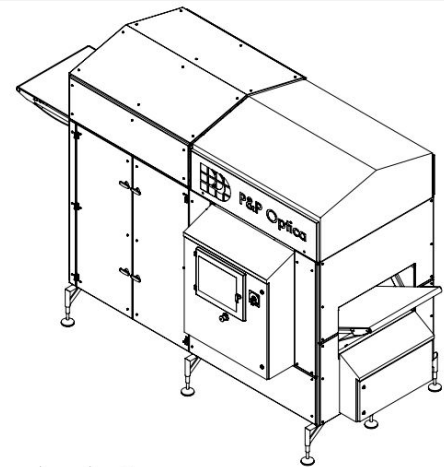
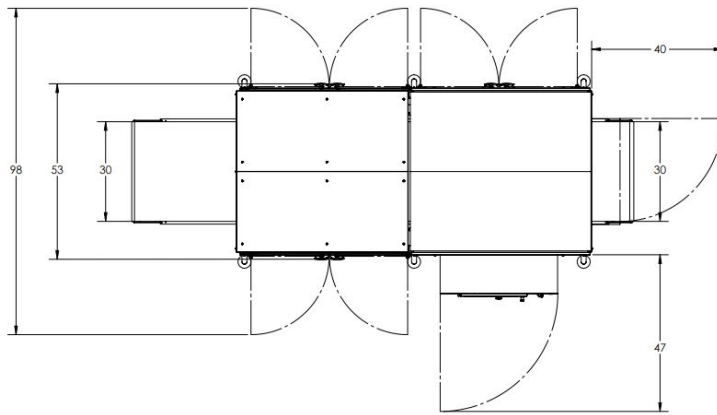
IP69K



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PPO's Smart Imaging System is customizable per application. System design requirements are reviewed with each client prior to system build.

## Approximate Dimensions



Measurement in inches

### Additional Information:

Fully enclosed imaging and materials handling area with safety interlocks

Compliant with CSA Z43216, IEC EN 61508, and ISO 13849-1

Compliant to applicable electrical and safety standards including UL, CSA, OSHA, and NFPA 79

Accredited licensing body in the U.S. and Canada