

**P&P Optica**

## The Why, What and How of the Z-Configuration

PPO's Smart Imaging System uses hyperspectral imaging to collect and process unparalleled information about food chemistry in real-time. It's a surface inspection technology which means product must be presented in a mono-layer and both sides need to be inspected. The Z- Configuration meets both of these requirements.

**Our Smart Imaging System's Z-Configuration flips product for double-sided inspection.**



### Why Choose the Z-Configuration?

This configuration is ideal for foreign material detection and product quality assessment of **poultry (whole muscle and trim)**, **fresh pork (loins, bellies, trim)** and **fresh beef (trim)**.

**BUILT FOR THE MEAT PLANT**

- Allows for efficient cleaning in place, Watertight design with seals and seams designed to withstand high pressure, hot water and chemicals
- Offers adjustable height - raised off the floor for easier inspection and cleaning
- Includes separate HMI enclosure
- Has adjustable belt guides
- Connects easily to 3rd party sorting devices and 3rd party belting
- Offers the Intralox Series 1100 flat top X-ray detectable white acetyl belt
- Features zero harborage points

**SAFE AND COMPLIANT**

- Meets all applicable food-safe sanitary design principles and standards including NAMI and CFIA, and is IP69K compliant
- Features fully enclosed imaging & materials handling area with safety interlocks
- Complies with CSA Z43216, IEC EN 61508, ISO 13849-1 and applicable electrical and safety standards including UL, CSA, OSHA, and NFPA 79
- Aligns with accredited licensing body in the U.S. and Canada

**FOOTPRINT**

**Length:** 118" **Width (doors closed):** 51.5" **Width (doors open):** 127" **Height:** 105"

**PPO'S Z-CONFIGURATION AT-A-GLANCE**

As with every PPO Smart Imaging System, the Z-Configuration promises high reliability, simple operation and maximum uptime.

**COMPRESSED AIR****Pressure**

80 PSI minimum  
145 PSI maximum

**Consumption**

35 CFM maximum (actual consumption dependent on product quality)

**Supply Quality**

7:4:4 as per ISO 8573.1  
5 micron filtration

**ENVIRONMENTAL****Standard Operating Temperature Range:**

0C to +10C

**Non-operating Temperature Range**

-25C to +60C (Transportation and storage)

**Humidity:** 90% R.H. maximum, non-condensing

**Ingress protection rating** IP69K or equivalent

**Clean Air Intake Measurements:** Intake Air Consumption:  
400 CFM MIN Intake Air: 2-8°C

**SPEED CAPABILITY**

Supports line speeds up to 120 ft/minute and up to 50,000 lbs/hr, depending on the application

**BELT WIDTH**

Conveyor Belt width (in-feed and out-feed): 30 inches (physical width) Customizable per application

**HMI/PLC**

10 Inch Touch Screen Panel (IP67, encased touch screen) PLC: Allen Bradley Compact Logix

**ELECTRICAL**

Power Consumption 3 Phase, 480V, 35A

**CONNECTIVITY**

Single Gigabit Ethernet port (RJ-45), with appropriate controls to allow access via VPN

**The system can be customized to your specific application. Our expert team reviews system design requirements with each client prior to the build.**

