

**P&P Optica**

## Everything You Need to Know About PPO's Waterfall 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 multiple surfaces need to be inspected. The Waterfall Configuration meets both of these requirements.

**Our Smart Imaging System's Waterfall Configuration is designed to give a comprehensive view of product surfaces, with multiple rejection mechanisms.**



### Why Choose the Waterfall System?

This configuration is ideal for foreign material detection and lean point measurement on ground or diced poultry, pork trims, coarse grinds of beef or pork trims, and bacon bits.

**BUILT FOR THE MEAT PLANT**

- Allows for efficient cleaning by sanitation. 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
- Integrates 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:** 165.25" **Width (doors closed):** 51.5" **Width (doors open):** 127" **Height:** 104.5"

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

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

**COMPRESSED AIR****Pressure**

80 PSI minimum  
145 PSI maximum

**Consumption**

4 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

**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**

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

**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.**

