

**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

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 Bradely 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.

