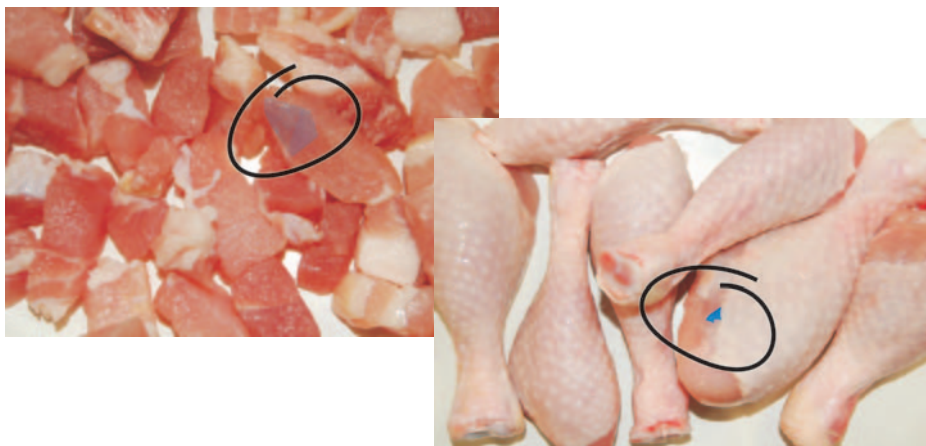




Blue Alert

'Blue Alert' CONTAMINANT DETECTOR



...detects plastic, cardboard, wood...

...installed just before weigher

- Detects contaminants of different colour to the product
- Fresh, Frozen or Dry products inspected in Free-Fall
- Detects remnants of plastic wrapping, gloves, hair nets, cardboard, wood, plasters etc.
- Double-sided cameras to view product 'all-around'
- 'Alarm', 'Line Stop' or 'Flow Divert' options to ensure product integrity
- Spots foreign bodies that X-ray or Metal detectors cannot detect
- Detection of surface pieces larger than 1.5 x 1.5 mm



- Compact stainless steel construction to Food Industry Standards
 - Unique colour plus infra-red inspection using long life LEDs
 - Colour touchscreen, easy set-up with 24 products memory
 - Virtually maintenance free with remote diagnostic option

KEEPING AN EYE ON YOUR PRODUCT

'Blue Alert'

MULTI - CHROMATIC CONTAMINANT DETECTOR

The Operation

All food manufacturers know that food safety is paramount. Almost all production lines have a metal detector and many have an X-ray. However, even with these installed, there are still some contaminants that will not be detected. A classic example is blue plastic in pre-packed meat. Small pieces can be created and mix with the product during opening of the bag. With the 'Blue Alert' these can be detected and an alarm and/or signal issued to dump the product to quarantine.

The product is fed by a belt or vibro conveyor to the 'Blue Alert' chute, which can be plain, rigidised or channeled as required. After falling down the short chute, fast acting 2048-pixel line-scan cameras, positioned for top and bottom viewing, inspect the product illuminated by multichromatic LEDs. These flash in rapid succession enabling 'more than colour' information to be passed from the camera to the Radix 'Snapshot' processor where it is compared to the good product image for size and colour. If it does not meet the specific criteria, the line is stopped or product flow momentarily diverted.

The unit is compact, constructed in stainless steel for full washdown and easy installation into new or existing lines. The setup is via a colour touchscreen mounted on a separate unit to suit a wide range of configurations.

The Benefits

No matter how careful, there is always the possibility of contaminants entering the food process line. Human inspectors cannot see all around every item passing and their diligence is limited. The 'Blue Alert' will maintain consistent inspection 24/7, giving the producer additional assurance that a contaminant-free product can be supplied to the end customer. The result is product confidence, reduced rejected batches and satisfied customers.

The Company

Established in 1988, Radix Systems Limited is committed to improving quality within food manufacturing and process industries. All our sorting and inspection systems carry the 'CE' marking and are technologically advanced, whilst remaining simple to install, operate and maintain. Full back-up and training is available from the company and international agents, including remote support via the internet.

Radix Systems Limited

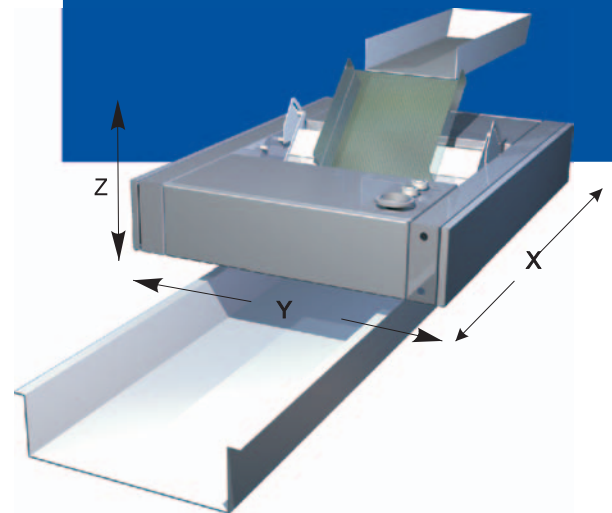
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Model data

MODEL	Blue Alert
LIGHTING	4 colour LEDs
CAMERAS	2 (Top & Bottom Viewing)
INSPECTION WIDTH (mm)	up to 400mm
DIM X (mm)	1250
DIM Y (mm)	900
DIM Z (mm)	420 + frame

Typical capacities

DICED MEAT (10mm ³)	2000 kg/hr
CHICKEN BREASTS	500 pieces/min



Represented by: