Raw Poultry Breasts

Eagle™ RMI 400 with PXT™ Technology

The Eagle RMI 400 with Performance X-ray Technology (PXT™) is designed to inspect raw and unpackaged poultry products. Combined with an x-ray infeed and reject system, the raw poultry solution delivers superior inline contaminant and bone detection with reliable and consistent results, providing brand protection and cost savings.

Poultry Inspection Challenges

- Rib, fan and wish bone detection
- Consistent detection with low false rejects
- Production line speed

Eagle's Proven Solution

Eagle's RMI 400 is designed to NAMI standards and built with hygienic construction for the inline inspection of raw and unpackaged poultry products prior to further processing. Unobstructed sightlines and contoured surfaces minimize potential material harborage areas and ensure fast and convenient visual inspection during cleaning. Its innovative curtainless design allows for easy cleaning where daily sanitation of equipment is mandatory.

Eagle's breakthrough technology, PXT™, paired with SimulTask™ PRO image analysis software, provides the industry's highest level of inline, automated bone detection available. SimulTask™ PRO analyzes the high-resolution images captured with PXT™ allowing the application of multiple processing algorithms to work in parallel for every image, providing remarkably more accurate image analysis then ever before.

The system is suitable for all forms of poultry, from fresh or frozen, bulk flow to retail and from single to multi-lane processing lines. Benefit from a lower false reject rate (FRR) which means less product rework, maximizing uptime and improving throughput.





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Eagle RMI 400 Solution

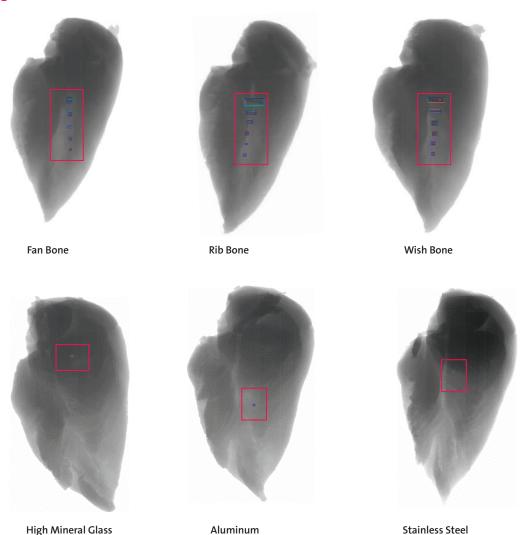
- Robust, hygienic construction with IP69 rating
- Generator: EA420 BE
- Detect calcified bone down to 1 mm
- PXT™ technology offers significant proven performance for superior detection of bones and other contaminants for a wide range of poultry processing applications.
- Capable of multi-lane inspection with reject
- Accuracy is not affected by frozen products, thaw conditions or moisture
- Inclined infeed and outfeed conveyor reduces time needed for sanitation cleaning and eliminates product contact for improved product handling and hygiene.

Application Specifications

The contaminant sizes below are based on single layer product samples processed 10 times to ensure optimum inspection out of 10 passes. Smaller sized contaminants can be found with a different probability of detection.

- 2 mm thickness Fan Bone
- 2 mm thickness Rib Bone
- 2 mm thickness Wish Bone
- 1.0 mm sphere High Mineral Glass
- 1.5 mm sphere Aluminum
- 0.8 mm sphere Stainless Steel

X-ray Images



Raw Poultry Breast Solution

X-ray Infeed and Outfeed System

Process

- Product is x-rayed to detect bone fragments or foreign body contamination
- Contaminant detection sends a signal to the reject unit activating the retractable belt
- Rejected product is dropped onto the reject return conveyor and delivered back to the operators for rework
- Reworked product is moved to a return chute that feeds the main line
- Lighted trim table allows the operator to quickly access and rework the rejected product
- Trim/waste is discarded easily into a dedicated container at rework station
- Clean product continues on the takeaway conveyor for packing or further processing

Throughput

 Reject unit operates at a speed up to 100 pieces/ min (per side, if operating a dual lane system)

Features

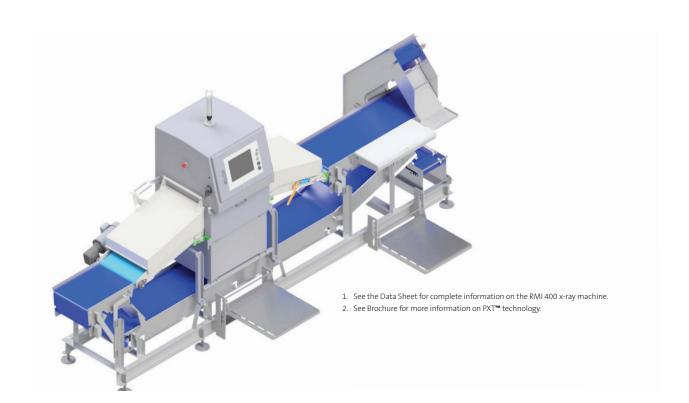
- Turn key solution featuring Eagle™ RMI 400¹
- Hygienic open chassis conveyor design
- PXT™ technology for enhanced contamination and bone detection²
- Full CE/UL marking
- Rejecter accessories: Blue Signal Lamp / Audible Alarm, Bin Full / Reject Verify Sensors

Options

- HMI option allows operator to visually see location of foreign object to assist with rework
- Single or dual lanes
- Trim takeaway conveyor
- Additional operator stations

Benefits

- Unparalleled Detection
- Unmatched Versatility
- Lowest Total Cost of Ownership
- Customer brand protection
- Approved supplier status
- Reduced false rejects resulting in cost savings



Visit www.eaglepi.com for more information.

Eagle Product Inspection

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