

# Eagle™ RMI 400

## X-ray Inspection System For Raw & Unpackaged Product

The RMI 400 x-ray inspection system is designed for the inspection of raw and unpackaged product prior to further processing for contaminants. The innovative “no curtain” design combined with hygienic construction makes the RMI 400 ideal for easy and efficient cleaning where daily sanitation of equipment is mandatory.

Food safety and retailer specifications demand precise contaminant and bone detection. The Eagle RMI 400 x-ray inspection system has been designed to meet strict food processing, meat, and poultry industry standards required for machine construction and sanitation; including ingress protection compliant with IP69 specifications.

The innovative inclined conveyor design of the RMI 400 eliminates the need for radiation shielding curtains traditionally found in x-ray inspection systems. Since the product doesn't come into contact with curtains, maintaining good hygiene is easier, reducing the time needed for sanitation. To ensure fast and convenient visual inspection during cleaning, the machine design incorporates unobstructed sightlines and contoured surfaces

minimizing potential material harborage areas. The entire machine can be disassembled in a matter of minutes for thorough sanitation and quick reassembly to maximize production uptime.

Easy and convenient to use, the system employs the Eagle SimulTask™ PRO operating system which combines powerful image processing routines with simple touch screen operation to deliver maximum inspection results for hard to detect contaminants. Eagle Repository™ is supplied as a standard which provides a simple way of storing, viewing and transferring production information such as statistics, event logs, manually saved images and reject images to standard USB memory storage devices.



### Beam Geometry Diagram

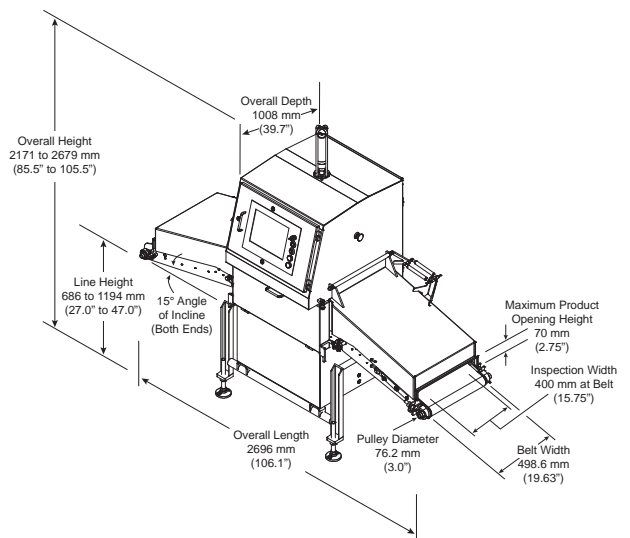
BEAM WIDTH	MAX PRODUCT HEIGHT
330 mm (12.99")	70 mm (2.75")
365 mm (14.37")	35 mm (1.375")
400 mm (15.75")	BELT

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## X-ray Inspection System

### Features and Other Benefits:

- Sanitary design thrives in harsh wash-down meat and poultry operations with its robust construction designed to NAMI standards
- “No Curtain” design eliminates product contact for improved hygiene; machine disassembly and reassembly in minutes for fast sanitation cycles
- Superior image processing delivers unparalleled contaminant and bone detection using Eagle’s SimulTask™ PRO operating system



### Specifications

Model	Eagle™ RMI 400
Conveyor Length & Aperture Opening	2696 mm (106.1") overall length; integrated 15 degree conveyor incline on entrance and exit; Aperture opening height: 70 mm (2.75"); See beam geometry diagram for exact inspection coverage
Conveyor Line Heights	686 mm (27") to 1194 mm (47"); +/-50 mm; additional heights upon request
Conveyor Speed Range	21 - 61 MPM (70 - 200 FPM)
X-ray Generator	84kV @ 5mA maximum, adjustable to optimize inspection performance for each product set-up
X-ray Type & Emissions	Single beam; x-ray emissions <1 µS/hr; compliant to 21 CFR 1020.40, 21 CFR 179.21, EURATOM EU nationalized standards
Detector Resolution at Max Speeds <sup>1</sup>	0.4 mm, 0.4 mm high performance, 0.8 mm, or 1.2 mm pitch single energy detectors. Maximum speeds: 0.4 mm standard detector - 26 MPM (85 FPM); 0.4 mm high performance detector - 52 MPM (170 FPM); 0.8 mm & 1.2 mm detectors - 61 MPM (200 FPM) <sup>1</sup>
Display & Operating System	15" TFT color touch screen, 250GB memory, Windows Embedded 8 OS, Eagle SimulTask™ PRO imaging software
Safety	(2) E-Stops, LTO Main Disconnect, Category 3 (EN954), PLd (EN13849) safety circuit with system visualization via machine user interface
Communications	(2) USB 2.0 ports, (1) Ethernet 10/100/1000 mbps port, (1) RS232 serial port; (1) Ethernet-IP Fieldbus interface port optional
I/O	(4) Input signals, (4) reject output signals, (5) output signals; 5 PLC monitoring signals for: reject detect, system processing, system calibrating, fault condition, x-rays on
Ingress Protection & Finish	IP69 Ingress protection, type 304 stainless steel #4 finish enclosure, surface finish less than 32u-inch RA. Designed to NAMI Sanitary Standards; NSF / ANSI / 3A 14159-1 and 3
Operating Range	0°C to 40°C (32°F to 104°F) 25% to 90% relative humidity non-condensing
Power Requirements	230 VAC +10/-15% single phase 50/60 Hz, 16A Fused
System Cooling	Water cooled; plant water supply ≥7.6 LPM (≥2.0 GPM), 13°C to 21°C (55°F to 70°F) required
Air Requirements	Air not required for base system; optional reject systems may require 5.5 bar (80 psi), 3/8" (9.5 mm) line, dry & filtered air supply
Belt Specification	Blue homogeneous food-grade urethane non-wicking friction belt; product contact temperature range -29°C to 99°C (-20°F to 210°F); compliant with regulation 21CFR of the FDA, EC 1935/2004, & EU 10/2011 for transport of unpackaged foodstuffs
Reject	24 VDC signal only; retracting nose reject; other rejects available upon request
Options & Accessories	TraceServer™ software, Ethernet-IP Fieldbus interface, low air pressure sensor; general purpose water chiller
Remote Diagnostics	Radmin and TeamViewer service tools supplied as standard for remote machine diagnostics and product set-up services

<sup>1</sup>Speeds listed are for the maximum power settings for the listed generator. If either electrical voltage (kV) or electrical current (mA) are reduced a corresponding reduction in inspection speed will occur. Contact Eagle Product Inspection for further details & assistance.

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