

Introducing the **NEW AnylRay® 316-6**

For over 30 years, KartridgPak AnylRay® machines have been the most widely accepted fat analysis instruments in the meat industry. Engineered to make the most of your production time, the AnylRay® 316-6 allows your operator to take multiple test samples in a short period of time. It checks lean/fat ratios for both pre-blended (trimmings) and final blended meats. It also provides Fat/Protein/Moisture (FPM) analysis to determine the protein and moisture content of ground meat samples. The AnylRay® allows you to correct any product that is out of specification during the blending operation, keeping your costs and your profits in your control.

The modular design of the AnylRay® 316-6 allows quick component changes, its stainless steel casters won't rust, and the overall stability of the machine eliminates tipping. It also provides a PanelView 600 operator interface.

The AnylRay® offers Ethernet or Serial Communication directly to your internal network, PC, or to an optional printer. The AnylRay® automatically stores the results of your last 50 samples and is ergonomically designed to eliminate product collection on top of the machine making it cleaner to operate.

FEATURES & BENEFITS

- The AnylRay® is fast: Lean/fat ratios are determined in seconds
- The AnylRay® is accurate: Typical referee methods with accuracies of + or - 1 % AOAC
- The AnylRay® analyzes a large 13 pound ground sample: Randomly selected samples are finely ground, then quickly analyzed and adjusted to the desired fat level
- The AnylRay® utilizes non-destructive x-rays: Which will not damage the meat sample
- The AnylRay® is automatically calibrated: The sequence is accomplished in less than one-minute and can be printed with an optional printer or data can be fed to a remote computer for additional analysis or records
- The AnylRay® is cost-effective: Corrects out of specification product instantly

APPLICATIONS

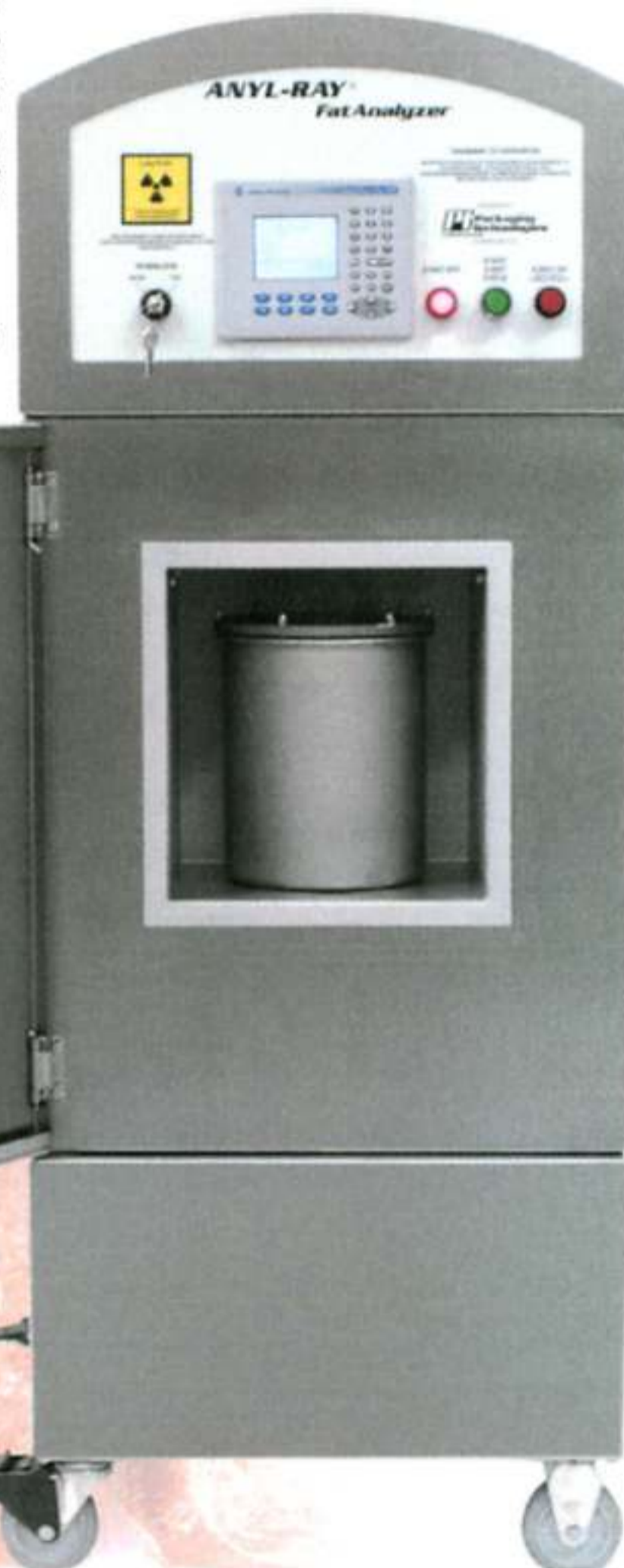
- Verifies fat content for ground beef, pork, or mutton
- Randomly selected samples are ground and then analyzed controlling fat levels in trimming production
- Quickly analyzes ground meat correcting to the desired fat level
- Controls lean/fat ratios for pre-blended meats

OPTIONS

- Printer automatically provides a written record of time, date, sequence number, and percent of fat for each AnylRay® test

SPECIFICATIONS

Dimensions: 23" x 60" x 22.25" (584.2 x 1524 x 565.15 mm)
Net Weight: 460 pounds (209.09 kg)
Electrical: 105 to 125 VAC
50/60 HZ single phase
200 to 240 VAC
50/60 HZ single phase
Special Voltages Available



Invest in Experience. Invest in KartridgPak
Packaging Technologies designs, manufactures, and delivers a diverse selection of superbly engineered, technically advanced, and reliably constructed packaging machinery. You can count on Packaging Technologies' worldwide distributor network to speak your language and be familiar with your customers and business practices.

Contact us for more information on the KartridgPak AnylRay® 316-6 and other quality Packaging Technologies machines.

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