

GreyscaleAI HRX Product Overview

A quick comparison of the standard HRX X-ray inspection systems. Inspection opening reflects the published X-ray aperture from each brochure. IP69K models are the hygienic washdown configurations; IP66 models are the standard cabinets.

Model	Inspection opening	Max line speed	Washdown	Cabinet	Typical applications
HRX660	639 x 254 mm	Up to 60 m/min	Standard	IP66	Protein, dairy blocks, packaged frozen foods
HRX660AQ	596 x 225 mm	Up to 60 m/min	Hygienic washdown	IP69K	Protein, dairy blocks, frozen packaged foods, grading workflows
HRX508AQ	452 x 175 mm	Up to 60 m/min	Hygienic washdown	IP69K	Tray-packed proteins, dairy formats, frozen packaged foods
HRX380	329 x 102 mm	Up to 80 m/min	Standard	IP66	Packaged foods, cheese, compact lines
HRX380AQ	307 x 100 mm	Up to 80 m/min	Hygienic washdown	IP69K	Cheese, packaged goods, component verification

Use the product brochures for dimensional drawings, installation footprints, and detailed machine construction. Use this overview to narrow the right range by aperture, line speed, and sanitation profile first.

Model Notes

These notes synthesize the brochure positioning into a quick buying guide. Final fit still depends on product size, package geometry, contamination risk, sanitation standards, and line layout.

HRX660	Large inspection width for broad belts and high-throughput product formats.
HRX660AQ	Washdown-ready version for hygienic environments that still need wide-belt coverage.
HRX508AQ	Mid-width washdown system suited to packaged products and mixed-format production.
HRX380	Compact standard-cabinet system for space-constrained lines with faster belt speeds.
HRX380AQ	Compact washdown platform for hygienic applications and detailed product inspection.