Pure Pleasure
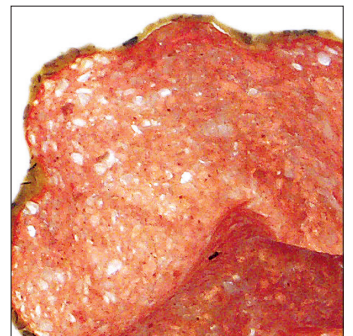
Complete product range for consistent contaminant inspection in the meat industry

- Inductive metal detectors
- Inductive metal separators
- X-ray systems
- Magnetic systems

IFS-compliant metal detection – image and consumer protection

Because of product liability and IFS (International Food Standard) certification the inspection of food products for possible contaminations is an absolute necessity.

Sesotec is an expert in the field of industrial metal detection technology and provides a technologically leading complete product range of magnets, metal detectors, metal separators and x-ray systems especially for the food industry. Special equipment types are available for the respective processing stages and critical control points (CCP) in the meat industry e.g. the examination of raw meat, sausage meat or consumer packings. The mechanical design of these machines meets the special hygienic requirements of the food industry.

Our metal detectors, separators, and X-ray systems provide highest precision, outstanding ease of operation, and excellent reliability and stability. They allow logging and verification in accordance with the International Food Standard or comparable guidelines (BRC, GMP, HACCP).

All metal detectors and separators with touch display meet the WS Food Standard, which defines the physical interface (network and protocol) for machines and control systems and the data that must be provided by the machines.

Reliable inline metal detection and separation – for meat processing and sausage production

LIQUIMAG
LIQUIMAG for the separation of finest magnetic metal contaminations (also slightly magnetised stainless steel particles)

LIQUIMAG magnet separators are designed to meet the applicable standards in food production. They can be easily integrated in existing conveyor pipes in which liquid and pasty products are transported.

LIQUISCAN VF+
with piston valve separating unit

The LIQUISCAN VF+ inline metal separator is a specialised system for the inspection of sausage meat or similar pasty materials. Due to its compact design it can be directly installed between the outlet of the vacuum filler (e.g. Handtmann, Vemag, Frey, Rex, Karl Schnell) and the filling pipe or the clipper system. Different connections allow an easy integration in all sausage meat filling systems that are conventionally used in the meat industry.

VARICON+
used for the inspection of pork in E2 containers

The VARICON+ metal detection system can be used for the inspection of raw meat (fresh or frozen). Its modular design furthermore allows customised solutions for individual application conditions. For this purpose the standard configuration (conveyor belt with metal detector) can be modified and extended to match customer-specific demands.

Metal check in outgoing goods inspection

ECOLINE-D
in hygienic design for the inspection of individually packed products in dry areas

VARICON+
for the inspection of piece goods in wet and dry areas, incl. pusher as reject unit

RAYCON D
Product inspection system for packed products ("End of Line")

The metal detection systems of the ECOLINE-D and VARICON+ range frequently are used for the final metal check after packing, during weighing, or during labelling, before the meat and sausage products are delivered to the shop shelves. With their exactly matched components (conveyor belt, metal detector, and separating unit) these systems are specifically designed to perform high-precision detection and reliable automatic separation.

Performance features of the VARICON+ metal detection system:

- **Available with standard INTUITY detection coil or with proven GLS**
- **INTUITY with multi-simultaneous-frequency technology offers highest metal detection performance**
- **INTUITY with easy and safe operation due to user-friendly INTUITY CONTROL user interface**
- **Meets the rules and standards in the food industry**
- **Open, easily accessible design allows easy cleaning of the complete system**
- **Glass-bead blasted surfaces comply with hygiene regulations in the food industry**
- **Sturdy welded conveyor belt construction in stainless steel ensures long service life**
- **As an option with protection rating IP66/69K**

The RAYCON D product inspection system detects all contaminants that due to their density, chemical composition, or mechanical dimensions absorb X-rays to a higher or lower level than the surrounding product.

The outstanding hygienic design considerably reduces maintenance times:

- The conveyor belt can be replaced within two minutes by only one operator (removal towards operator side, no need to go to the back of the system)
- High-performance, long-life X-ray tube, air cooling with low-maintenance air conditioner

Highest detection accuracy with intuitive operation:

- The sensitivity is automatically adapted by the software – No need for the operator to acquire expert knowledge about the function of filter algorithms ➜ less training required

Separation units for VARICON+ and RAYCON D
Automatic separating units are used to guarantee reliable separation in case of contaminant detection. Since a large variety of parameters must be considered in the design of separating units (product distance, shape, size, composition, conveying speed, throughput, function monitoring, etc.) Sesotec provides various versions of separating units.

- Swivel arm
- Air-blast nozzles
- Pusher

- Drop flap
- Swivel funnel
- Retracting belt

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Sesotec system world
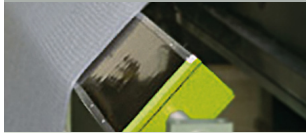
Detecting and separating contaminants:

Removing contaminants:
- metals
- plastics
- glass
- ceramics, porcelain, stones
- and many others

Removing from (good material):
- bulk materials
- liquids and pastes
- individually packaged product
- packed and loose items

Product types:
- end-products (food, textiles, plastics etc.)
- industrial raw materials
- recycled materials

can be integrated into
all types of conveyor systems

Detecting and separating sub-standard products:

Qualitative defects:
- incorrect colour
- agglomerations
- breakages
- air inclusions in packs
- incorrect positioning / distribution

Quantitative defects:
- incorrect weight
- count errors (incorrect number of items in package)

Product types:
- end-products (food, textiles, plastics etc.)
- industrial raw materials
- recycling materials

can be integrated into
all types of conveyor systems
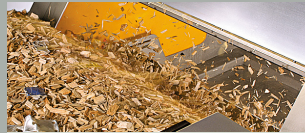
Sorting mixed materials into single fractions:

Types of material:
- glass
- plastics
- metals
- and many others

Delivery flows:
- bulk materials
- individually packaged product

can be integrated into:
- conveying systems
- bulk material flows

For further information or to discuss your particular application contact one of our specialists.

www.sesotec.com

**Choose the Original
Choose Success!**