

Contaminant-Free Meat and Sausages

At the IPPE 2017 in Atlanta (booth #C-1677) Sesotec Inc presents sophisticated metal and contaminant detectors and separators especially for the meat industry. The new INTUITY metal detector and the new design RAYCON D product inspection system are presented as trade fair highlights. The spectrum of exhibited systems is completed by the LIQUISCAN metal separator for filler applications, a system that is well-proven in the meat industry.

Metal detection systems – high sensitivity and ease of operation

With multi-simultaneous-frequency technology the new INTUITY metal detector reaches a scanning sensitivity that is up to 50 percent higher than in other systems on the market. Since this coil operates with multiple frequencies in parallel, highest product purity is ensured also in demanding applications with a high product effect. With the new developed INTUITY CONTROL user interface the system also offers improved ease of operation.

X-ray technology a must in the meat industry

Product inspection systems operating with X-ray technology already are widely used in the meat industry. Sesotec's RAYCON D product inspection system primarily is used for the final inspection of packed products and allows high-precision inline detection of a wide variety of contaminants such as magnetic and non-magnetic metals, glass, ceramics, stones, raw bones, and some types of plastics. RAYCON D combines proven Sesotec X-ray technology with hygienic design and ease of operation. With respect to hygienic design, the conveyor belt in the RAYCON D system can be replaced within two minutes by only one operator.

LIQUISCAN metal separators – compact and proven in thousands of applications

LIQUISCAN metal separators are especially designed for the inspection of sausage meat or similar pasty materials. With their compact design these separators can be directly installed at the outlet of a vacuum filler. When a metal contamination is detected the conveying process is stopped or a pneumatic reject valve automatically separates the contaminated sausage meat from the filling process into a collecting container. With different connections the system can be easily combined with all filler and clipper systems and various attachment units commonly used in the meat industry.

What all Sesotec systems have in common is a mechanical design that meets the special hygienic requirements of the food industry ("hygienic design"). Sesotec product inspection

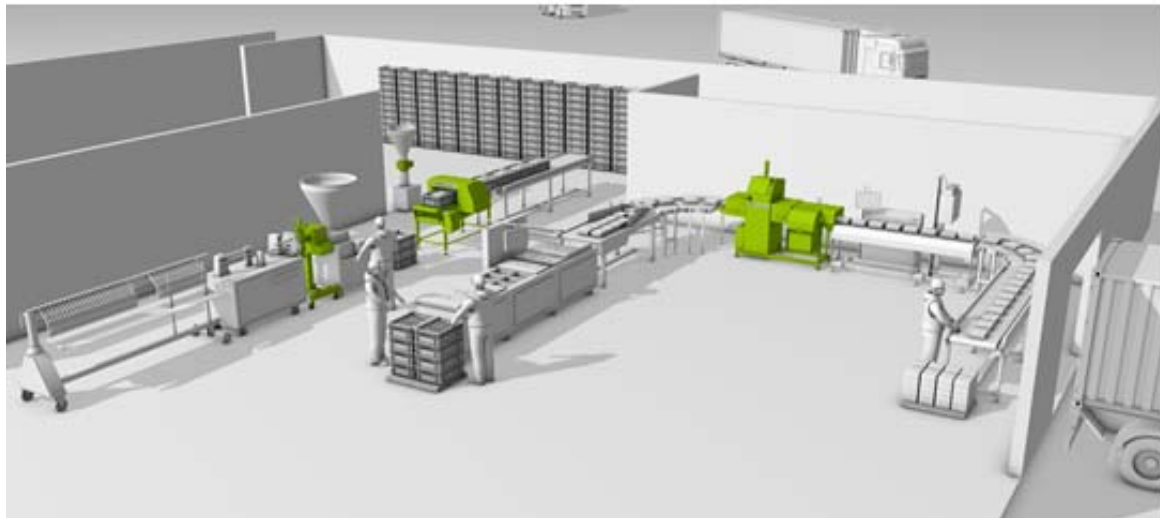
systems are "ready for Industry 4.0" and can be networked with other plant components, which increases the total efficiency, quality and flexibility of production.



The new Sesotec INTUITY metal detector uses multi-simultaneous-frequency technology for high-end metal detection. The also new design INTUITY CONTROL user interface is positioned ergonomically and provides even more ease of operation. (Photo: Sesotec)



At the IPPE 2017 Sesotec presents the new RAYCON D X-ray scanner. (Photo: Sesotec)



Ready for Industry 4.0 means that Sesotec product inspection systems feature the technical prerequisites (interfaces) both for processing "own" production data and for communicating with other machines in the plant.

Sesotec - an overview

With a turnover of more than EUR 60 million the Sesotec group is one of the leading manufacturers of machines and systems for product inspection and for the sorting of material flows. Product sales primarily focus on the food, plastics, chemical, pharmaceutical, and recycling industries. Sesotec's global presence includes subsidiaries in Great Britain, France, Italy, China, Singapore, India, Canada, and in the USA, a representative office in Turkey, and more than 40 agencies all over the world. The Sesotec group presently has 500 employees, about 400 are working at the main factory in Schönberg.

Reprints free of royalties. Photos attached.

For further information please contact

Sesotec GmbH
Brigitte Rothkopf
Regener Straße 130
D-94513 Schönberg
Tel. +49-(0)8554-308 2100
Fax +49-(0)8554-2606
E-mail: brigitte.rothkopf@sesotec.com
www.sesotec.com