

- Reliably finds metal contaminants in sausage meat
- easy to integrate into all common piping systems
- Stainless steel housing and frame are robust and easy to clean, ideal for the meat industry
- highest sensitivity with 4-quadrant technology
- Autocalibration and Teach Assistant for intuitive control and easy installation



- Maximum detection performance with highest reliability in the entire detection area due to 4-quadrant technology
- Simple setup with Teach Assistant
- Storage spaces for up to 250 products
- Easy to use with intuitive and multilingual menus
- 4-level password system, automatic log out after time lapse
- Documentation of all events and metal messages
- IFS and HACCP reports available on the display at the touch of a button
- Optional: Data transfer to USB interface or connection to the company network via SHARKNET® software
- Cyclical function monitoring with Performance Validation System (PVS)



Piston valve for reliable discharge of contaminated product parts.

Scope of delivery:

- Detection unit incl. mobile base frame with spring for height adjustment
- Controller METAL SHARK® 2A
- Ejection unit (piston valve) optional
- Polyoxymethylene pipe section for detection zone
- suitable connectors and plugs for direct integration into the existing production line

(please provide wiring diagram and connection of the filler)

Accessories & Extras:

- SHARKNET® access for perfect documentation according to HACCP, IFS or FDA standard
- more stable frame construction possible
- Lamp stack can be attached

Function:

Compact metal detector for sausage filling machines and meat sausage meat with mobile base frame on wheels. The stand with integrated gas spring offers easy height adjustment from 85 to 115 cm height.

The METAL SHARK® IN Meat is placed between filler and clip machine and can be delivered with or without ejection unit.

The unit is easy to clean and complies with FDA standards.

Application:

Monitoring of very heavy, pasty products especially in sausage production.

For all products that are closed with clippers. The METAL SHARK® IN Meat is adapted to bottlers of the brands:

- Handtmann
- Vemag
- Rex
- Risco
- Velati
- K&G
- Frey
- Karl Schnell

Industries:

- meat processing, especially sausage production



METAL SHARK® IN Meat fitted into a production line.

Specifications:

METAL SHARK® IN Meat is supplied as standard with the METAL SHARK® 2A control unit.

Model	IN Meat 0065	IN Meat 0065 / EX-PWC
	For use before clippers. For use with calibration fixtures, see INA Meat.	
Type	without ejection	with automatic ejection (piston valve)
Overall length	490 mm	690 mm
Metal alarm	double sausage length	automatic ejection
Ejection time	---	0,1 – 9,9 sec adjustable
Air pressure	---	min. 5 bar
Delivery pressure	max. 80 bar	max. 40 bar
Frame	mobile on 4 castors, height adjustable from 80-120 cm, stainless steel	
Sensitivity	Laboratory: FE 0,5 mm, VA 0,8 mm with sausage meat: FE 1,0 – 1,5 mm, VA 2,0 – 2,5 mm	
Electronics	digital signal processor, noise filter, digital balance control, digital frequency control, PowerDrive circuit	
Input Signals	8 freely configurable 24 V DC signals, e.g. for eject confirmation	
Output Signals	2 potential-free: "Error" and "Metal" 8 freely configurable 24 V DC signals, e.g. for optic/acoustic alarm	
Measuring Method	inductive, multi channel operation, balanced receiver coils	
Metal Detection	ferrous, non-ferrous (e.g. aluminium or copper) und stainless steel	
Product Compensation	250 storage spaces, product compensation is automatic	
Protection Type	IP 68 / NEMA 6P (for daily hose cleaning in wet environments)	
Ambience	standard: -10° C bis +40° C, rel. humidity 30% up to 80% (nicht kondensierend)	
Product Temperature	standard: -30° C to +40° C	
Power Supply	One phase 85-264 VAC, 50/60 Hz, 100 W	
Interface	RS232, provides documentation according to HACCP- and IFS-standard, USB- or ethernet option	
Maintenance	maintenance-free, selfcalibrating sensors	
Diagnosis	integrated diagnostic software, automatic self-test	

METAL SHARK® IN Meat Self Monitoring

Metal detectors are critical control points in every production line. Therefore, they themselves and the components connected to them should also be continuously monitored.

Material	Properties
Air pressure monitoring	Reports an error if the pressure is too low for the functionality of the ejector valve
Ejection monitoring	End position sensing for the ejection cylinder, software module reports error if the ejector piston hangs, clip signal is suppressed
Testport	Inlet tube is equipped with a T-piece and sealing cap for inserting the test ball. Tube is 230mm long instead of 160mm. The pipe pump must be stopped before the sealing cap is opened.
Test balls	Diameter 10 mm made of plastic POM, with embedded metal ball made of iron, brass and stainless steel, certified Ball size, metal type and certificate number are embedded in the test ball
Test bars	made of white, flexible plastic, certified, with embedded metal ball made of iron, ball size / metal type engraved



Accessories:



LED signal lamp and beeper
Error=red/metal=yellow and acoustic alarm/Ok=green,
24 VDC,
Protection class IP69



LED signal lamp with wire basket protection
Error=red/metal=yellow/ok=green,
robust tripod, 24 VDC,
Protection class IP65



flashlight + horn on tripod
Acoustic and optical alarm on stand, stainless steel,
with bright xenon flashlight red and horn for conveyor belt mounting



Flashing light XENON red
Very bright conspicuous optical alarm, 24V DC, IP 65
RB 10-100V 2W Xenon Beacon
suitable for tripod or wall mounting
Makrolon cover for control unit



Alarm horn
Alarm transmitter with very loud acoustic signal, 24 V/DC
suitable for tripod or wall mounting

USB socket for control unit

Makrolon cover for control unit

CASSEL Quality Promise:

Every single device is thoroughly tested during and after production.
Before delivery from the factory it is tested over several
days subjected to a final inspection.

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