

RAPID 5000

Metal separator for free-fall applications

- Detection and separation of magnetic and non-magnetic metal impurities
- For inspecting powders and fine-grained bulk materials
- Metal separation using a reject flap system ("Quick Flap System")
- Hygienic design for easy cleaning
- Meets all IFS and HACCP requirements
- Available in versions certified up to ATEX Zone 20
- Outstanding ease of operation with product auto-learn function and latest microprocessor technology



RAPID 5000 metal separation systems have been specifically designed to meet exacting hygiene standards and are therefore particularly suitable for the food, chemical and pharmaceutical industries. Magnetic and non-magnetic contaminants and even me-

tal inclusions in the free-falling material are diverted by means of a reject flap ("Quick Flap System") without any interruption to the production process.

This has proved to be a highly effective method of removal especially for powders and fine-grained bulk materials.

RAPID 5000 metal separators are supplied in standard widths up to 250 mm.

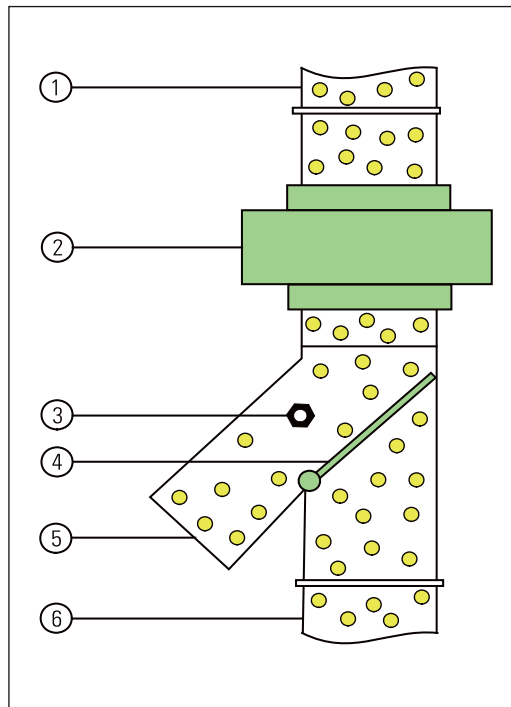
The circular design of the reject mechanism eliminates sharp edges and crevices, preventing product build-up and blockages, even with non free-flowing bulk products (eg spices, flour, powder, starch).

Longer term product deposits and the resulting mould formation are avoided. The reject mechanism is designed to be removed and installed quickly (quick-release fasteners).

The unit is quick and easy to clean using either water or compressed air.



Incoming goods inspection of powder



1) Pipeline 2) Detection coil 3) Metal 4) Reject flap
5) Reject outlet 6) Pipeline

RAPID 5000 metal separators are available with a choice of two different control units (for electronic evaluation and control). State-of-the-art microprocessor technology provides reliable digital signal processing with maximum resistance to interference (in accordance with strict EU guidelines).

The GENIUS control unit is especially designed for automated processes and to meet the requirements of quality control systems.

The SENSITY control unit is used for applications with relatively constant operating conditions.

Typical applications:

- Incoming goods inspection (for consumer and machine protection) of spices, ingredients, raw materials etc prior to processing by grinders etc
- Quality inspection (for consumer protection) of herbs, tea, milk powder, chemical additives (eg ascorbic acid) etc immediately prior to filling in bulk bags and boxes
- Quality inspection of cereals prior to form, fill and seal machinery