METAL SHARK®
IN MEAT

Metal detection for the sausage industry

Highlights

- 4-quadrant technology provides maximum detection performance with the highest available reliability in the detection area

- Storage space 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

- IFS5 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)

Features

- Reliably finds even the smallest 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

- Easy height adjustment due to integrated gas spring

- Autocalibration and TeachAssistant for intuitive control and easy installation

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Overview

Compact metal detector for sausage stuffers and sausage meat with mobile base on casters. The stand with integrated gas spring offers easy height adjustment from 85 to 115 cm (33.5 in. - 42.3 in.) height.

The METAL SHARK® IN Meat is placed between the filler and the clipping machine and can be supplied with or without reject device.

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 fillers of the brands:

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

Industries

- Meat processing, especially sausage production

Included

- Sensor head IN incl. mobile frame with gas spring for height adjustment
- Control unit METAL SHARK® 2A type IN Meat
- Ejection unit (piston valve) optional
- Pipe piece made of polyoxymethylene (POM) for detection zone
- Suitable connectors and plugs for direct integration into the existing production line

Accessories & Extras

- SHARKNET® access for perfect documentation according to HACCP, IFS or FDA standards
- More stable frame construction possible
- Tower stack lamp
- Makrolon cover for control unit

Piston valve for reliable rejection of contaminated product parts.

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Specifications

Model	IN Meat 0065	IN Meat 0065 / EX-PWC
Intended use	For use before clippers.	
Type	without reject device	with reject device
Overall length (plus connection adapter)	490 mm	690 mm
Metal alarm	double sausage length	automatic ejection
Ejection time	---	0,1 – 9,9 seconds adjustable
Air pressure	---	min. 5 bar
Delivery pressure	max. 80 bar	max. 40 bar
Frame	mobile on 4 castors; height adjustable from 80-115 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 reciver colls	
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 to +40° C (13 F to 104 F), rel. humidity 30% up to 80% (non-condensing)	
Product Temperature	standard: -30° C to +40° C (-22 F to 104 F)	
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, self-calibrating sensors	
Diagnosis	integrated diagnostic software, automatic self-test	

CASSEL INSPECTION

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METAL SHARK® IN Meat Self-Monitoring (optional)

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 reject valve
Ejection monitoring	End position sensing for the reject 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