SAFE 3002

VACUUM DETECTOR
for metal sealed containers
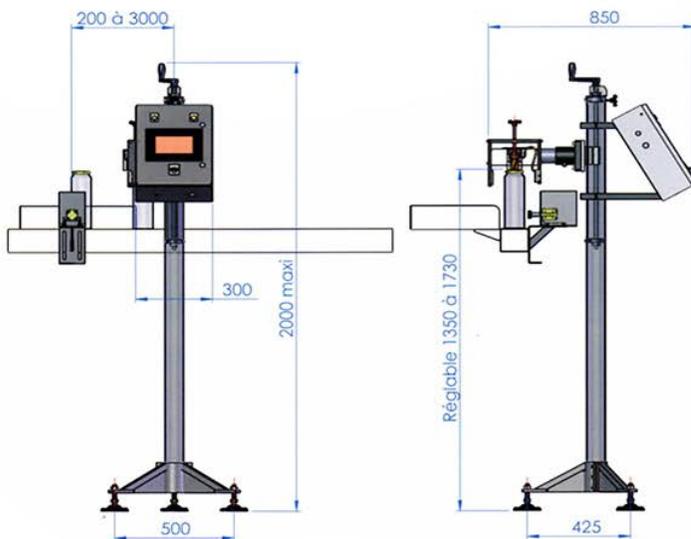
The **SAFE 3002** is used mainly in the **food industry.** It aims at detecting vacuum in tightly sealed containers in order to reject any defective jars, for example, and thus, **ensure the good preservation of food**.

Many defects like missing caps, badly screwed caps, damaged caps, etc... can indeed appear in the process of production.

The test is **non-contact** and thus **non-destructive**. Over-pressure or low-pressure must cause deformation - even minimal - for the defective lids to be detected (fruit juice bottles, jars, tins).

The SAFE 3002 **adapts to rapid or slow conveyor's speed** and it can be offered in **various configurations** according to the customer's needs.

photo non contractuelle

SPECIFICATIONS

Container heights (mm) : 40 to 300

Ø caps/closures (mm) : Ø27 to Ø110

Ø jars (mm) : Ø20 to Ø190

Highest speed : 700 containers/minute

Power supply : 220 V - 50/60 Hz

Air supply : 6 bars max

Gross weight : 60 Kg

Built-in container counters

Cabinet and stand made of stainless steel IP 65

Automatic ejection system for defective containers