CASSEL Inspection
Shark™ MultiSense™ Metal Detector

Multi-frequency detection for challenging applications

Overview

CASSEL Inspection's Shark MultiSense metal detector delivers complete protection from metal contaminants. The MultiSense metal detector's high sensitivity, automated operation, and intelligent signal processing are designed to reduce downtime with automated set-up and auto-learn capabilities, offer an improved probability of detection in even the most challenging applications, and eliminate failed audits and false rejects. Multi-dimensional detection and statistical learning capabilities deliver greater accuracy to your food safety systems.

Highlights

» Robust mechanical and electrical design delivers complete immunity to the environment (water, temperature, electromagnetic interference) maximizing up-time

» Automated operation increases Overall Equipment Effectiveness and operational efficiency

» Increased sensitivity reduces false rejects that lead to waste and downtime

» Automated audits enable seamless HACCP certification

» Durable, ergonomic design with IP66 washdown rating facilitates cleaning

Features

» Improves food safety by detecting up to 50% smaller metal fragments in difficult high product effect applications

» Advanced hardware and software features support due diligence to meet a wide range of global food safety standards

» Productivity is enhanced via graphical on-line monitoring with quick adjustment reducing annoying false rejects to near zero

» An all new graphical user interface guides the user along the way making high performance set-up easy to achieve, and ensures the ability to maintain effective, reliable operation 24x7

» Innovative multi frequency technology builds on our legacy of customer focused R&D in metal detection

Industries

»   Food processing applications
»   Meat
»   Seafood
»   Frozen goods
»   Chocolate
»   Wet and salty foods
»   High mineral content foods

Accessories & Extras

»   Low and high frequency range switching for application flexibility
»   High temperature aperture liners for hot products
»   Stainless steel construction for harsh cleaning environments
»   SHARKNET® connection for automatic documentation according to HACCP, IFS or BRC standard

Applications

»   Quality assurance for foods with naturally high product effect which require higher sensitivity

Specifications

Electronics	Two simultaneous frequencies, digital signal processor, noise filter, digital balance control, digital frequency control, PowerDrive circuit
Input	2 analog 0...10 VDC (option: 4-20 mA); Up to 12 freely configurable 24 V DC signals, e.g. for reject confirmation
Output	2 relay CO contacts: "error" and "metal"; Up to 12 freely configurable 24 V DC signals, e.g. for optic/acoustic alarm
Inspection Method	High-frequency magnetic field, multi-channel operation, balanced receiver coils
Metal Detection	Ferrous, non-ferrous (e.g. aluminum or copper) and stainless steel
Production Compensation	250 memory locations, automatic product compensation with Teach Assistant
Enclosure Rating	IP66; Ask for IP69 availability
Environmental Conditions	-30°C to +40°C / -22°F to +104°F; rel. humidity 20% to 90% non-condensing; >95% rel. humidity (condensing) with closed enclosure
Interface	LAN (for SHARKNET®, remote support, diagnostics); USB (Optional)
Maintenance	Maintenance-free, self-calibrating sensors
Diagnostics	Integrated diagnostic software, automatic self-test
Housing	Stainless Steel 1.4301 (AISI304), Hygienic design. Optional: Stainless Steel 1.4571 (AISI316Ti)