

Metal Detection, X-Ray and Weighing-Systems



METAL SHARK® GF Gravity Feed



METAL SHARK® Checkweigher



METAL SHARK® HW



METAL SHARK® PH Pharma



METAL SHARK® IN Liquid



METAL SHARK® X-Ray



As a manufacturer Cassel is committed to highest standards of quality. For more than ten years our goal has been to ensure the quality of your products. Our reputation has been earned by protecting yours. We supply customers in different industries worldwide such as Foods, Plastics, Pharmaceuticals, Textile, Timber and Mining.

Our headquarters and state of the art manufacturing facility are located near Hannover in the heart of Germany. Each year we manufacture and deliver over 1000 metal detection systems. Approximately 80% of the production is heading for export markets. To ensure you get the very best of service and support wherever on the globe you are using our metal detectors, we have a worldwide network of partner agents.



METAL SHARK® IN MEAT for Sausage Meat Pump (Clipping Version)

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METAL SHARK® IN MEAT for Sausage Meat Pump

(Clipping Version)

Cassel has installed over 5,000 metal detectors all over the world. Local technical service is available in more than 40 countries performed by factory trained service support staff. Cassel's strategy is offering our customers trustable high quality at low price (best product, best price, best service, best long-term performance).

METAL SHARK® Electronics

No Maintenance

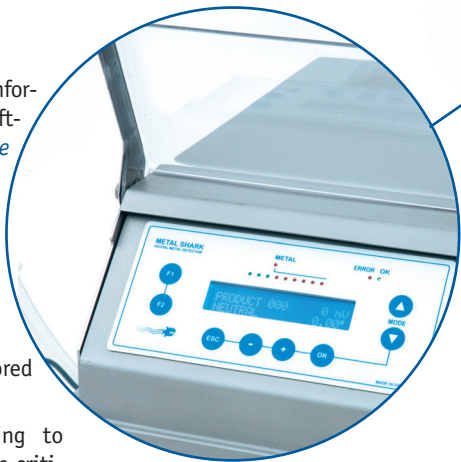
- The *automatic balance and calibration control* ensures many years of reliable performance. The requirement for costly routine manufacturer actions is eliminated. Once set, the METAL SHARK® does not require any manufacturer adjustment at all. Therefore implementing the METAL SHARK® will help to save your service budget.
- By using *SMD technology* all circuits have been miniaturized and housed on just one multilayer main board. In the unlikely case of a malfunction, most factory electricians should be able to replace the board.
- *Application in the meat industry* – the entire system is made of sturdy stainless steel. The high quality construction needs no maintenance. It ensures reliable metal detection in harsh and demanding environments.

Intuitive Operation

- The display shows solely necessary information, which is really required. The software is self-explanatory. *Reduction to the essentials* results in easy, clear and transparent operation.
- *Teaching menu* – product features are captured and taught automatically by pushing one single button.
- *Product library* – features of 120 different products can easily be stored and recalled.
- *Performance validation* – according to HACCP metal detectors are classified as critical control points. Continuous checking is required to fulfill the standards. If desired our performance validation automatically prompts the operator to test the performance of the METAL SHARK® at pre-set intervals.
- *Operation history* – metal detections or changes in parameter settings etc. are stored in a log list stating date and time. The list can be read on the display or exported via serial port or ethernet.
- *Automatic self-control* – if a malfunction occurs it will be displayed on a separate output contact.
- *Password protection* prevents any unauthorized operation of the metal detector.

Outstanding Sensitivity and Stability

- The *METAL SHARK®* provides outstanding sensitivity, accuracy, stability and precise compensation of product effects.
- *Auto calibration* – enables easy and fast teaching of product features, which allows the compensation of product effects. Due to the selectable pre-set features DRY, WET, SALTY and MEAT it is exceptionally effortless to set the metal detector for new products.
- *Phase tracking* – product effects are compensated and readjusted in an intelligent way.



- *Precise metal detection at highest level* – digital noise filters eliminate any undesired signals.
- *Multi-channel technology* for the optimum detection of all kinds of metal: ferrous, non-ferrous (like aluminum or copper) and stainless steel.
- *Highest endurance* – the extra sturdy construction of the sensor is designed to operate in extreme and harsh applications, in which other brands fail. The sensor head is encapsulated entirely in a solid epoxy block, sealing and protecting the aperture long-term. This qualifies the METAL SHARK® perfectly even for wet and most challenging environments.

- *Pipe connections and plugs* are provided consistent with the link of the filling machine (Handtmann, Rex, Vemag, Risco, Frey – others available upon request; please advise type of filling machine when ordering the metal detector).



- *An opening for test rods* – allows the affirmation of the correct operation of the metal detector within seconds without suspending the ongoing production.



Production Line Integration

- *Sturdy frame* – the hygienic design is easy to clean. All rods are completely welded on all sides. Due to an integrated gas spring, *height adjustment* is easy to handle for one operator. Four castors make it comfortable to move the metal detector.
- *Plug in & ready to go* – the external device cables are plugged in between the filling and the clipping machine. Plug and socket are provided compatible with the type of filling machine.



HACCP and IFS Compliance

- *Easy cleaning* – due to the *hygienic design* the metal detector can easily be disassembled for daily rinsing with water or steam-hose cleaning. The construction proved its worth in sausage productions with several wash-ups a day.

- *Ready for SHARKNET® software* – SHARKNET® enables an automatic data documentation onto a Windows-based PC to fulfill HACCP and IFS standards.

Specifications

Model	IN MEAT 0065	IN MEAT 0065/EX-PWC
Type	no reject	with automatic reject piston
Installation Length	490 mm	690 mm
Metal Alarm	double-length sausage	automatic reject
Reject Time	–	adjustable 0.1–9.9 sec.
Compressed Air	–	minimum 5 bar
Filling Pressure	maximum 80 bar	maximum 80 bar
Sensitivity diameter in mm	FE 0.5 VA 0.8 (no product effect), FE 1.0–1.5 VA 2.0–2.5 with meat	
Protection Type	IP 68/NEMA6P for daily water/steam hose rinsing in wet environment	
Ambience	temperature -10 to +50 °C, humidity 30 to 85%	
Product Temperature	-10 to +80 °C	
Power Supply	One phase 85 ~ 264 V AC, 50/60 Hz, 100 Watt	
Specification	Compact metal detector for sausage filling machines, mobile base frame, stand with integrated gas spring for easy height adjustment 850–1200 mm (33.5–47.2"), for installation between filling and clipping machine, including connection cable with external device plug and socket, please advise type of filling machine upon ordering metal detector.	