

HDS Pipeline System

Metal detection for sausage manufacturing



Easy to operate

The operator interface is provided via a robust, intuitive menu driven membrane key panel. This offers simple set-up routines and maximum inspection process control.



IP69K Sealing

Sealed to IP69K standard, the rugged heavy duty wash-down construction is designed to withstand the rigors of hostile environments found in meat and food processing plants.



Full integration with vacuum fillers and maximum mobility

HDS pipeline systems have been designed for close integration with leading vacuum filler machines and other process equipment.



Market leading sensitivity and stability

Safeline's HDS Pipeline systems deliver unparalleled sensitivity to all metal types, including ferrous, non-ferrous and stainless steel. They are also able to find non-spherical contaminants such as metal clips, wire, swarf, and slithers of metal. These contaminants can exhibit an orientation effect making them a challenge for other metal detectors to locate. The advanced coil design and market leading software also provide exceptional levels of on-line stability minimizing instances of false triggering and the rejection of good product.

HDS Pipeline Metal Detection Systems

- **Maximum performance**
- **IP69K sealing**
- **Flexible integration**

Reduced product creaming - Increased length of product flow gives rise to the fats in sausage meat being unevenly distributed towards the outside of the sausage, an effect known as creaming. The use of Safeline's patented ICF (Internal Cancellation Field) technology allows the metal fittings of the throughput pipe and other process equipment to be positioned closer to the detection head without affecting the detector performance. This facilitates a short throughput pipe, essential to avoid product creaming and gives the added benefit of a compact system size to reduce space requirements.

Full integration with vacuum fillers and maximum mobility - The robust, mobile stainless steel stand is designed to fit around key elements of other process equipment allowing closer coupling with the process line during manufacturing. Flexible height adjustment allows the detection head to be raised or lowered to link up precisely with the vacuum filler outlet whilst the large, easy-move castors facilitate withdrawal for cleaning and relocation on other lines as required.

Connectivity - HDS pipeline systems can be linked via a serial connection or Ethernet technology to a wide range of factory data management systems. This enables real time data collection and transfer to be realized providing the benefits of:

Remote management - Changing of product information and settings.

Remote monitoring - Communication of events, e.g. reject data, performance tests, faults, and warnings.

Regulatory Compliance - Recording of performance data, test routines, etc. for traceability and proof of due diligence.

Designed for smooth integration with other process equipment, the space saving design can be configured through the use of a range of accessories to suit continuous, twister, or clipper sausage applications.

METTLER TOLEDO SAFELINE can provide:



Throughput Pipes - High pressure throughput pipes with standard and quick release couplings for full compatibility with vacuum filler outlets.

Reject Valves - A selection of heavy duty reject valves with quick release couplings to suit most sausage meats, fats, and high viscosity liquids.



Twister Extensions - A range of twister drive extensions are available to suit all leading sausage manufacturing twister attachments.

Safeline - making your products safer.

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