LIQUISCAN VF+
Metal separator for filler applications

- Detection and separation of metallic contaminations from pumped products – liquid or pasty
- Closed, sturdy stainless steel design
- Easy and hygenic cleaning due to functional design and high protection rating
- Easy mounting to vacuum fillers and pumps
- Shortest possible mounting length
- Outstanding ease of operation with product auto-teach function and state-of-the-art microelectronic



Liquiscan VF+ with manual linker unit type Handtmann

The LIQUISCAN VF+ pipe metal separator is designed for the inspection of sausage meat, processed cheese, gourmet salads, bread spreads, and similar pasty materials.
When metal is detected, the filling process is either stopped or a separating system automatically separates the contaminated material into a container. By way of various thread adaptors the separator can be easily connected to standard vacuum fillers.

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The LIQUISCAN VF+ metal separator is equipped with the GENIUS+ Control Unit (see "Control Units" brochure). State-of-the-art microprocessor technology allows con-sistent digital signal processing with optimal interference immunity in accordance with stringent EU directives.
The Control Unit is especially designed for automatic process sequences and for the requirements of quality control systems.

As an option the LIQUISCAN VF+ metal separator is supplied on a mobile, height-adjustable stand. The low and well-balanced centre of gravity makes the system highly stable especially when it needs to be moved.

Different separating systems that are optimally matched to the product properties guarantee a reliable separation of metallic contaminations.
The piston valve is excellently suited for pasty products (e. g. sausage meat, minced meat, co-extruded sausage-cheese products).
The ball valve is especially suited for liquid products and materials containing coarse pieces (e. g. ham sausage).



Separating system: Piston valve

Typical applications:

- Minced meat / sausage production: Installed between vacuum filler and clipper or twisting unit
- Packaging of processed cheese, spread cheese, or butter: Installed between vacuum filler and packaging machine
- Gourmet salads and raw vegetable salads: Prior to the filling in buckets/trays/cups
- Desserts, fruit preparations, bread spreads, chutneys, or BBQ and condiment sauces: Before the filling station



LIQUISCAN VF+ with thread connections RD 80x1/4" female/male for vacuum filler e. g. Vemag HP-Serie, Frey E 80, Risco RS 4000 etc.



Separating system: Ball valve

If you need more detailed information ask for our technical data sheet or a discussion with our experienced Sesotec Sales team.