

METAL DETECTION FOR THE SAUSAGE INDUSTRY

## METAL SHARK® INA Meat



- Reliably finds metal contaminants in sausage meat
- Easy to integrate into all common piping systems
- Stainless steel housing and frame are robust and easy to clean – ideal for the meat industry
- Highest sensitivity with 4-quadrant technology
- Autocalibration and Teach Assistant for intuitive control and easy installation
- for use with twist off devices, for clippers please use the IN Meat

[Download data sheet METAL SHARK® INA Meat](#)



### Features

- ✓ Maximum detection performance with highest reliability in the entire detection area due to 4-quadrant technology
- ✓ Simple setup with Teach Assistant
- ✓ Storage spaces for up to 250 products
- ✓ Easy to use with intuitive and multilingual menus
- ✓ 4-level password system, automatic log out after time lapse
- ✓ Easy to fit into common pipelines
- ✓ CIP-fähig (Cleaning In Place)
- ✓ Documentation of all events and metal messages
- ✓ IFS and HACCP reports available on the display at the touch of a button
- ✓ Optional: Data transfer to USB interface or connection to the company network via SHARKNET® software
- ✓ Cyclical function monitoring with Performance Validation System (PVS)

## Function



Compact metal detector for sausage filling machines and sausage meat with mobile base frame on wheels. The stand with integrated gas spring offers easy height adjustment from 85 to 120 cm height.

The METAL SHARK<sup>®</sup> INA Meat can be used universally with twisting devices and automatic clip machines. In the twist-off mode, the foreign device cable is simply plugged into the foreign device socket on the filling machine. For automatic clip machines or automatic hanging lines, the foreign device cable is inserted into the existing cable between the filling machine and the clip or hanging machine. Plug and socket types are supplied to match the filling machine type.

The device is easy to clean and complies with the FDA standard.

## Specifications

Model	INA Meat 0065 / Handtmann	INA Meat 0065 / REX
Type	with driveshaft for Handtmann VF	with driveshaft for REX
Installation Length	490 mm	
Metal Alarm	0.1–10 sec. adjustable, discontinues twister or clipper which results in double-length sausage	
Compressed Air	—	
Filling Pressure	max. 80 bar	
Frame	mobile on 4 castors, height adjustable from 80-120 cm, stainless steel	
Sensitivity	Laboratory: FE 0,5 mm, VA 0,8 mm with sausage meat: FE 1,0 – 1,5 mm, VA 2,0 – 2,5 mm	
Electronics	Digital signal processor, digital frequency generation, digital balance control, automatic calibration, digital noise filters, integrated flexible control functions	
Input Signals	2 analogue 0...10 VDC (option: 4-20 mA) 8 freely configurable 24 V DC signals, e.g. for encoders, product recognition, buttons	
Output Signals	2 potential-free changeover contacts: "Error" and "Metal" 8 freely configurable 24 V DC signals, e.g. solenoid valve, optical/acoustic alarm	
Inspection Method	High-frequency magnetic field, multi-channel operation, balanced receiver coils	
Metal detection	Iron, non-ferrous (e.g. aluminium, lead etc.) and stainless steel	
Product compensation	250 memory spaces, automatic product compensation, with TeachAssistant	
Protection type	IP 68 / NEMA 6P (for daily hose cleaning in wet environments)	
Ambience	standard: -10° C bis +40° C, rel. humidity 30% to 80% (non-condensing) option: to -40° C or +55° C	
Product temperature	-10° C bis +80° C	
Power supply	1 phase 110-240 VAC, 50/60 Hz, 20 W typ. (60 W max.)	
Interface	RS232, LAN option: SHARKNET for HACCP- and IF5-documentation, USB	
Maintenance	Maintenance-free, sensors calibrate themselves	
Diagnosis	integrated diagnostic software, automatic self-test	



## Accessories & Extras

The CASSEL INA Meat is in many cases a critical control point. It is therefore important to check the functionality of the detector at regular intervals. We offer the appropriate test accessories or extended functions for this purpose.

Signalling devices are available as well as adapted frame constructions.

Testport	The inlet tube is equipped with a T-piece and a sealing cap for inserting the test ball. Tube is 230 mm long instead of 160 mm. The pipe pump must be stopped before the sealing cap is opened.
Test balls	Test balls, diameter 10 mm made of plastic POM, with embedded metal ball made of iron, brass and stainless steel, certified Ball size, metal type and certificate number are embedded in the test ball
Test bars	made of white, flexible plastic, certified, with embedded metal ball made of iron, ball size / metal type engraved
SHARKNET®	The SHARKNET® software connects METAL SHARK® metal detectors to a central computer and offers central storage of all operating data as well as batch and alarm documentation for HACCP and IFS conformity.
Frame	More stable frame construction possible.
Signalling devices (optical/acoustic)	Stacking lights and signal horns/sirens available in different versions and IP protection types.

## Delivery Scope

- ✓ Detection unit incl. mobile base frame with spring for height adjustment
- ✓ Controller METAL SHARK® type INA Meat
- ✓ Polyoxymethylene pipe section for detection zone
- ✓ suitable connectors and plugs for direct integration into the existing production line (please specify Handtmann or REX filler type when ordering)

## Application

- ✓ Monitoring of very heavy, pasty products especially in sausage production
- ✓ For all products that are closed with twisting devices or clippers. The METAL SHARK® IN Meat is adapted to fillers from Handtmann and Rex

## Industries



FOOD & BEVERAGE

## Further information for download:

Information about the sensitivities can be found in the data sheet which is available here for download as PDF.

 [Data sheet Metal SHARK® INA Meat - US \(PDF 256 KB\)](#)

 [Data sheet Metal SHARK® INA Meat - A4 \(PDF 375 KB\)](#)

## Ähnliche Produkte



METAL SHARK® BD-E2  
Meat



METAL SHARK® BD



Conveyor HW



Conveyor HQ



Metal detection and x-ray  
inspection for your  
products safety


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