



The Magnattack® RE80® Powder Transfer Magnet is a highly sanitary magnetic separator engineered for sensitive powder transfer lines, such as in dairy and pharmaceutical plants.

The PTM enables food processors to greatly reduce metal contamination risks and increase product purity and food safety. The design allows for highly efficient magnetic separation without bulk density or blockage problems.

The Powder Transfer Magnet includes our RE80® Acutex™ Probe Magnets, designed for improved separation efficiency and optimum extraction and retention of foreign metal fragments.

- Efficient, powerful, sanitary
- Aerodynamic design to minimize bulk density breakdown
- Proven successful in numerous installations across Asia Pacific, North America, and Europe

# **Key Benefits & Advantages**

- Increased foreign metal fragment control and risk reduction
- Improved separation efficiency achieved with aerodynamic Acutex™ Probe Magnets
- Powerful magnets configured to remove magnetic contamination including fine metal, work-hardened stainless-steel and stone
- Maximum product-to-magnet coverage
- Magnet elements easily removed for cleaning
- •80%+ coverage of product stream
- Protection against metal fragment issues, product recall, brand name damage, and customer complaints
- Suited to sensitive dairy and pharmaceutical powders
- Suits abrasive granulated products such as sugar, salt and lactose
- Effective fragment control in high velocity transfer lines
- Optional in-built abrasive wear contingency
- Visual inspection of magnet prior to return to product flow
- Easy-to-clean magnet probes
- Powered by ultra-high energy RE80® or RE80®HT Magnetics



**USDA** Dairy Accepted

# RE80® Powder Transfer Magnet

Patents Pending.

# **Installation & Applications**

- Incoming product/ingredient intakes
- Prior to critical and expensive processing equipment
- •Final product, prior to packing
- Vertical or sloping pipelines
- Blow, vacuum, or powder transfer lines
- Products up to 0.6" (16 mm) particulate

#### **PROVEN EFFECTIVE IN**

#### **Dairy** powders

√ Pharmaceutical powders

Sugar and salt

Starch

- Lactose powders
- √ Flour
- ✓ Infant formula
- ✓ Granular products



Powerful RE80® or RE80®HT High-Intensity Magnetics; uniquely resin encapsulated under high vacuum to maximise strength life and efficiency over time.

## DURA-SLIK® ABRASION-REDUCTION TECHNOLOGY

Dura-Slik® is a special hard densified embedded molecular magnet surfacing designed to reduce excess wear in abrasive applications.







#### **TESTS AND CERTIFICATIONS**

Calibrated gauss meter certificate. Magnetics and documentation certified by HACCP International. Powder Transfer Magnets fully conform to current industry standards and are designed to HACCP International Food Safety Standard 0909MAGSEP 1-2010.

### **MATERIALS**

316 Stainless-Steel. Designed and manufactured using only the highest grades of material, suitable for use in food industry applications worldwide.

### SERVICE TEMPERATURES

Product and CIP cleaning temperatures to 302°F (150°C).



