

RE80™ Rapidclean™

Grate Magnet in Housing

Patented

Hygienic, easy-clean design.

Engineered for highly efficient separation of metal fragments from dry product lines.



USDA Dairy Accepted
models available



ATTRACT
↓
RETAIN
↓
COLLECT
↓
ASSESS
↓
PROTECT

The Rapidclean™ system was originally designed by the Magnattack™ R&D team to overcome disadvantages of existing conventional grate magnet technology including magnet sleeves, safety issues, and cleaning difficulties.

It is superior to many other grate magnet designs due to the sanitary dust-tight housing and a cleaning operation that is performed wholly outside of the product stream, thereby greatly reducing recontamination risks.

- ✓ Robust, sanitary, versatile
- ✓ Increased product purity and metal contamination control
- ✓ Extremely hygienic due to the absence of sleeves, which inherently build up with unclean product residual

Key Benefits & Advantages

- Extraction of weak magnetics such as rust, work-hardened stainless-steel, magnetic stone, and ferrous tramp metal
- Maximum product-to-magnet coverage
- Hygienic ledge-free housing interior
- No lifting - reduce operator safety risks involved with lifting or removing heavy magnet systems for cleaning
- Quick release magnetic door closure provides even door seal pressure to prevent leaks and powder spillage...no wrench required!
- Non-magnetic ends protected from product flow
- External drawer support slides for sensitive applications
- In-built abrasive wear contingency
- Optional variable bar centres to suit product flow variables
- Optional vibrating motor retrofit assists with breaking up difficult-to-flow and sticky product



Request pricing or learn more at CentroSolves.com
Lee Free | lfree@centrosolves.com | 901-489-6183

RE80™ Rapidclean™ Grate Magnet in Housing

Patented

Hygienic, easy-clean design.

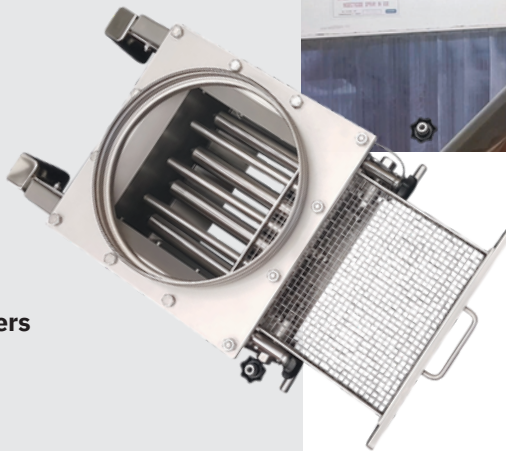
Installation & Applications

- Incoming raw material and bulk intakes following initial screening
- Prior to critical and expensive processing equipment
- Discharge of screw conveyors, elevators, Flowveyor, and blenders
- Prior to metal detectors
- Inlet and exit of rotary valves
- Upstream of all packing operations and bulker filling

Solutions available for low headroom applications, with only 6.8"/175mm or less required.

PROVEN EFFECTIVE IN

- ✓ Flour Mills Dairy Powders
- ✓ Rice Mills Starch Processing
- ✓ Sugar Processing Pharmaceutical Powders
- ✓ Ingredients Manufacture Dry Ingredients



SCREEN DRAWERS

Optional removable SS screen drawers to assist in filtering out large, non-magnetic contaminants from the product flow

HYGIENIC & SAFE CLEANING OPERATION

The self-supporting design of the Rapidclean™ ensures that operators are not required to lift or carry the grate magnet. The magnet bars are simply removed from the flow and swung-over for cleaning.

Rapidclean™ Cleaning Tools help eliminate unhygienic hand contact and allow for visual inspection of bars prior to return to the product flow. They allow for magnetics to be efficiently and safely collected for analysis.

Single bar cleaning method means no risk of drawer jamming, which is typical of multi-bar wiper seal cleaning methods.

MAGNETICS

Powerful RE80™ and RE80™HT High-Intensity Magnetics; uniquely resin encapsulated under high vacuum to maximize 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 excessive wear, reduce maintenance, and increase working life of magnets in abrasive applications.



Designed to increase the quality and value of your product

TESTS AND CERTIFICATIONS

Calibrated gauss meter certificate. Magnetics and documentation endorsed by HACCP International. USDA Certified models available for sensitive dairy and pharmaceutical applications. Full conformance to current industry standards and designed to HACCP International Food Safety Standard 0909MAGSEP 1-2010.

MATERIALS

Product contact area 316 or 304 stainless steel. Designed and manufactured using only the highest grade of material, for use in food industry applications worldwide.

SERVICE TEMPERATURES

Product temperatures to 302°F (150°C).



Request pricing or learn more at CentroSolves.com
Lee Free | lfree@centrosolves.com | 901-489-6183