



RE80® SPHERICAL PNEUMATIC TRANSFER MAGNET

A unique and aerodynamic magnetic separation solution for dry food product lines.



USDA Dairy Accepted models available



The RE80® Spherical Pneumatic Transfer Magnet is an aerodynamic solution designed to extract foreign metal fragments from high-velocity pneumatic transfer lines.

Using high-intensity RE80® 11-12,000 gauss magnet elements, the Spherical Magnet enables food processors to minimise the risks of metal contamination and increase food safety.

The design has been found superior to original probe, bar, and blow-line grid installations inserted transverse to the product flow. This is achieved by providing a large surface area for retention of weak magnetic fragments on the back of the Magnetic Sphere, outside of the product zone as product exits the chamber.

✓ **Aerodynamic, hygienic, versatile**

✓ **Proven more effective and sanitary than conventional Bullet Magnet designs**

✓ **Proven successful in numerous installations across Asia Pacific, North America, and Europe**

"I have nothing but good things to say about the Spherical Magnets. We've been using them for nearly 15 years now and they're still going strong, still picking up fine metal fragments. Highly recommend for any flour or milling application. This design is a huge improvement on heavy Bullet-type magnets - less cumbersome and way easier to clean!"

- PLANT MANAGER - MULTI-NATIONAL BAKERY COMPANY.

Key Benefits & Advantages

- Increased foreign metal fragment control & risk reduction
- Increased food safety
- Highly efficient extraction of metal contaminants including rust, work-hardened stainless-steel, magnetic stone, and ferrous tramp metal
- Little to nil impact on bulk density
- Aerodynamic design prevents blockage of product and minimises product particle breakdown
- Minimal flow path change
- Maximum product-to-magnet coverage
- Engineered spherical shape of the magnet is designed to increase retention capability, reduce recontamination risks, and minimise cleaning frequency
- Low-cost installation
- Quick magnet removal and reseal
- Simple and safe cleaning method
- Optional in-built abrasive wear contingency
- Visual inspection of magnet prior to return to product flow
- Powered by ultra-high energy RE80® Magnetics



Request pricing or learn more at CentroSolves.com
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RE80® Pneumatic Magnet

Spherical Transfer

Installation & Applications

- Vertical installations in blow, vacuum, gravity, and pneumatic transfer lines Dilute/lean phase lines sized 3" - 8" (75mm-200mm)
- Dry food products containing particulates sized to 0.6" (15mm)
- Incoming ingredients
- Prior to critical processing equipment
- Prior to bagging operations and bulk out loading
- Prior to filling/unloading of flour trucks

PROVEN EFFECTIVE IN

- ✓ Flour Mills & Bakeries Sugar ✓
- ✓ Starch Manufacturing Powders ✓
- ✓ Pet Food & Meat Meals Dry Ingredients ✓

USDA dairy accepted units are available for sensitive dairy powder and pharmaceutical applications.



CLEANING

The Spherical Pneumatic Transfer Magnet is supplied with a special purpose-built Magnet Cleaning Station and Magnet Cleaning Tool. The cleaning station allows for efficient cleaning of the magnet without the need to rest the magnet on any other surface.

Lock-out provision ensures the system is locked closed to avoid accidental opening whilst transfer is in operation. The magnet is securely attached to a safety cable to avoid the magnet being dropped during cleaning, reducing the risk of magnet damage and operator injury.



MAGNETICS

Powerful RE80® 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. RE80® Spherical Magnets fully conform to current industry standards and are designed to HACCP International Food Safety Standard 0909MAGSEP 1-2010.

MATERIALS

316 Stainless-Steel. The RE80® Spherical Magnet is designed and manufactured using only the highest grades of material, suitable for use in food industry applications worldwide.

SERVICE TEMPERATURES

Product temperatures to 176°F (80°C).



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