# LEAK DETECTION SYSTEM LEAK-MASTER<sup>®</sup> PRO 2





Micro-leak detection system for packages based on CO<sub>2</sub>. LEAK-MASTER<sup>®</sup> PRO 2 features non-destructive detection of the smallest leaks without the need for costly Helium.

Evacuated chamber with the help of a compressed air operated Venturi nozzle (optionally also with electric vacuum pump). Status indication by LED lighting of chamber.

#### Benefits

- visual indication of status via LED lighting
- short testing period by minimal response time
- quick product change
- for flexible and rigid packs
- especially durable and low in maintenance
- no calibration required
- standardised test processes user independent
- operator friendly data and process parameter entry by means of integrated keyboard or remote personal computer (e.g. MS-Excel<sup>®</sup>)
- easy-to-use intuitive system no special skills required
- convenient data administration and evaluation for customer oriented quality documentation
- various chamber sizes (see back side)
- easy installation and start-up
- easy to clean splash-proof stainless steel and acrylic glass cabinet / housing
- remote transmission of results via Ethernet

### Options

- Barcode Reader with IP-protection for simple and quick user/product selection
- optionally with electrical vacuum pump as an alternative to operation with compressed air
  not retrofittable (please indicate prior to order)

## Status:

Measuring

Leak





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Type Measuring System	<b>c</b> 2	Compressed air pressure	min. 6 bar, max. 8 bar
Measuring range Resolution	0 ppm - 5 000 ppm 1 ppm	Status	LED lighting
Leak size measurements	> 10 µm (depending on the product and the test conditions)	Interfaces	Ethernet (WLAN optional)
Warm-up time Calibration Response time	approx. 10 min. not required	Cabinet / Housing	stainless steel, acrylic glass IP 54 with closed chamber
of the sensor Leak testing cycle	approx. 1 sek. depends on leak size, CO <sub>2</sub> -percentage in package, size of chamber	Approvals	Company certified according to ISO 9001and ISO 22000 CE marked according to:
Vacuum	max. 200 mbar abs. (approx800 mbar to ambient pressure),adjustable		- EMC 2014/30/EU - Low Voltage Directive 2014/35/EU
Vacuum generatior	n compressed air powered venturi injector		for food-grade gases according to: - Regulation (EC) No 1935/2004

## Our chamber sizes – for sample analysing

Model		Chamber-size approx. in [mm] (inch) (H x W x D)	Cabinet / housing-size approx. in [mm] (inch) (H x W x D)	Weight approx. in [kg]	Voltage
	LM 2.1	42 x 310 x 200 (1.7 x 12.2 x 7.9)	335 x 370 x 515 (13.2 x 14.6 x 20.3)	20.0	100 - 230 V 50 - 60 Hz 50 W
	LM 2.2	174 x 310 x 200 (6.9 x 12.2 x 7.9)	470 x 370 x 515 (18.5 x 14.6 x 20.3)	23.5	100 - 230 V 50 - 60 Hz 50 W
	LM 2.3	100 x 460 x 305 (3.9 x 18.1 x 12.0)	470 x 560 x 640 (18.5 x 22.0 x 25.2)	35.0	100 - 230 V 50 - 60 Hz 50 W
	LM 2.4	100 x 380 x 380 (3.9 x 15.0 x 15.0)	470 x 480 x 715 (18.5 x 18.9 x 28.1)	35.0	100 - 230 V 50 - 60 Hz 50 W

#### Caution!

This equipment is not suitable for the checking of packaging featuring  $O_2$  content greater than 20.9% (fresh meat, for example).