

MagTraps™



CESCO™ In-Line Magnetic Separators

MagTrap Models 110, 130, 135, 135AS, 135EC, 135UF, 145, and 170
for liquids, purees, and non-fragile solids

Applications

These magnetic separators are typically used when processing beverages and juices, batters, chopped foods, custards, pulped fruits and vegetables, jellies, minced meats, sauces and soups, syrups, and other products where they are placed in front of pumps, screens, or mills to protect equipment from damage, or in front of fillers to ensure product quality.

Description

Powerful, rare-earth, magnets in proprietary configurations capture and hold ferrous or work-hardened trash from nuts and bolts to stainless steel fines as small as 0.0001 inches in diameter from process and transfer lines. Separator bodies are machined from solid or low magnetic permeability centrifugal cast 316 Stainless Steel with food grade gaskets.

Mounting

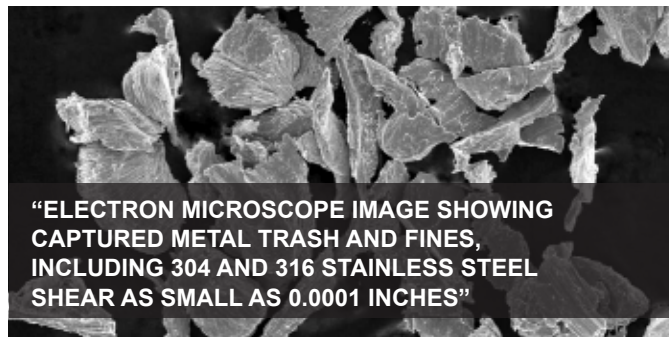
Units can be mounted in vertical, horizontal, or sloped positions without affecting capture and hold rate. For CIP (clean in place) systems, without a sump, all separators should be mounted vertically.

Connectors

MagTraps can be supplied with your choice of connectors – and with different inlet and outlet sizes. Tri-Clamps or weld-ends are the standard. To assure the correct weld-end match please specify both inside and outside diameters.

Operating Ranges
300° F. and 200PSI

Certified Sanitary
USDA AMS NSF/
ANSI/ 3-A14159-1 2002



1-877-624-8727
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