



MAGNATTACK®
WHEN RELIABILITY MATTERS



EMULSION & SLURRY
PIPELINE SEPARATOR

EMULSION & SLURRY PIPELINE SEPARATOR

DESIGNED FOR DAIRY & PHARMACEUTICAL APPLICATIONS

Patented

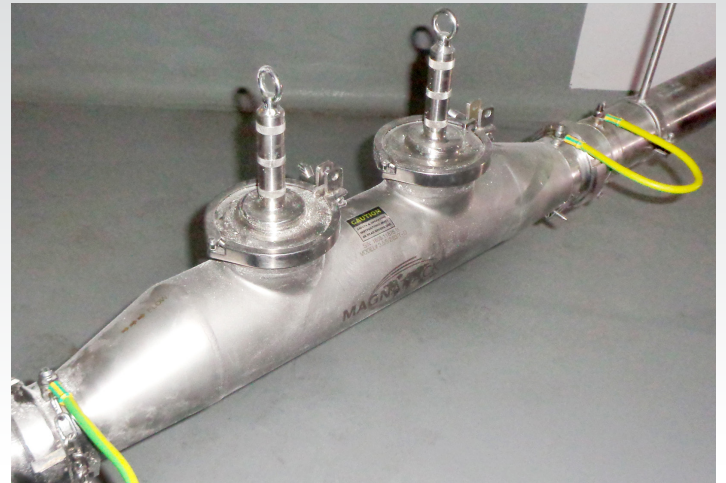
CERTIFIED
TO
**+11,000
GAUSS**



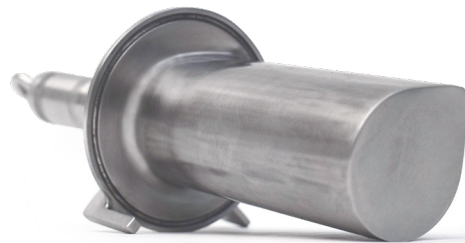
Hygienic and Effective Magnetic Separation for Viscous Liquids and Slurries.

The Magnattack® RE80®HT Emulsion & Slurry Pipeline Separator offers efficient control over foreign metal contaminants in various dairy liquids and slurries, whether viscous or non-viscous.

Robust, high-intensity +11,000 gauss Acutex® Magnet Probes intercept the product flow and effectively remove metal fragments, such as work-hardened stainless steel and stone particles.



- ✓ Valued by top food manufacturers across North America, Oceania, and Europe
- ✓ Demonstrated success in viscous liquid and emulsion applications
- ✓ Versatile, sanitary, easily cleaned



Find out more
www.magnattackglobal.com

Geared towards delivering effective magnetic separation with no leaks, blockages, or distortion, and ensuring minimal pressure build-up!



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Installation & Applications

- Inline probe-style models for 1" – 6" (25mm – 152mm) pipelines
- Suits products with lumps to approximately ½" (12 mm)
- Suitable for positive pressure and suction lines

Key Benefits & Advantages

- Unparalleled performance in viscous slurries and emulsified products attained through the use of hydro-dynamic RE80® Acutex® Probe Magnets
- Effective retention of fragments against product flow achieved using specially-shaped, large diameter magnet elements
- Magnets can easily be removed for cleaning
- Maximum product-to-magnet contact
- Protection against metal fragment issues and product complaints
- Reduced risk of metal contamination and food recall
- Protection of pumps and highly sensitive equipment, such as extruders, from potential damage caused by intrusion of foreign metal contaminants
- Minimized resistance to flow and pressure build-up
- +80% coverage of product stream in accordance with HACCP International Food Safety Standard 0909MAGSEP 2-2021



Find out more
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USDA Dairy Accepted
models available

Service Temperatures

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

Sell Sheet MG1372024-US © Magnattack® Global 2024



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