

IN A COMPETITIVE MARKET, SABATIER OFFERS ATTRACTIVE SOLUTIONS TO CAN MAKERS WHO ARE LOOKING FOR PERFORMANCE AND HIGH QUALITY



LINEAR LEAK TESTER



VERY VERSATILE LEAK TESTER

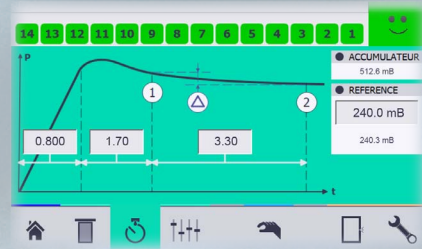
- Capable to process cylindrical technical cans with ring or dome and rectangular food cans
- Up to 160CPM
- Automatic can height adjustment in option

Sabatier
SOUDRONIC GROUP

Technology that keeps you ahead

AIR PRESSURED TESTER

- 14 testing heads in line
- Operation by batch of 14 cans
- Large and fine leak detection thanks to very sensitive pressure difference transducer
- Test pressure around 200 mbars (2.9 PSI)
- Located at the end of the machine, a pneumatic ejector allows to reject automatically the faulty cans



14	13	12	11	10	9	8	7	6	5	4	3	2	1
0,0	0,0	0,0	0,0	0,0	0,0	0,0	0,0	0,0	0,0	0,0	0,0	0,0	0,0
19,3	19,6	20,2	15,0	19,3	19,3	19,7	20,1	19,1	19,8	19,4	19,2	19,7	18,6
6,49	6,55	6,42	8,47	6,71	6,44	6,28	6,75	6,63	6,59	6,77	6,71	6,41	6,41
8,2	8,2	8,2	8,2	8,2	8,2	8,2	8,2	8,2	8,2	8,2	8,2	8,2	8,2

- Reject point adjustable from the control panel
- Tests results can be saved to a USB drive

TECHNICAL FEATURES

Speed and can sizes 100 to 170 CPM

Luncheon and corned beef

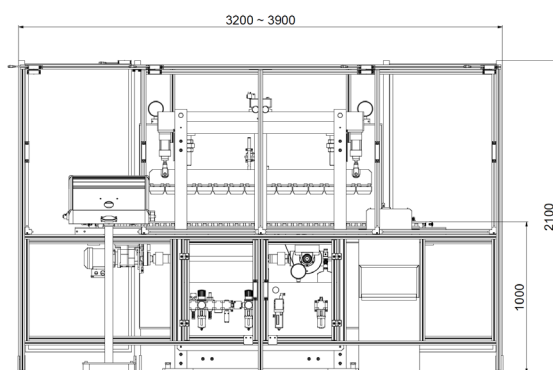
100CPM

Ø73mm to Ø108mm

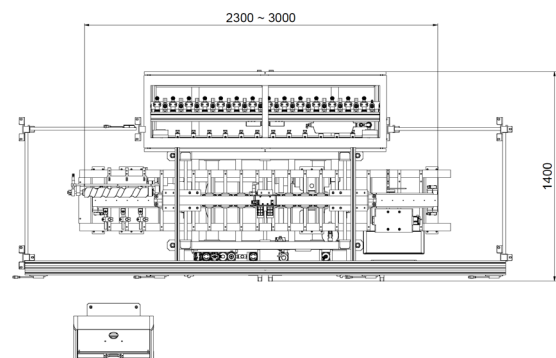
Sensitivity Smallest detectable leak equivalent to hole diameter 0.1 to 0.3mm upon line speed and can shape

Can heights 90 to 250mm

Power consumption 2kW



- Can be installed on every existing production line



* A straight conveyor before the tester must allow to store a minimum of 14 cans

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