Dansensor[®] LeakPointer[®] 3 LeakPointer[®] 3⁺ THE FASTEST PRECISION OFF-LINE LEAK DETECTOR ON THE MARKET



Off-line leak tester for quality control of Modified Atmosphere Packages (MAP)

Nobody likes surprises on the production line. Nobody wants recalls, delays or packaging mistakes either. Thankfully, there is an easy way to take these unwanted surprises out of the picture.

Dansensor[®] LeakPointer[®] 3 checks your packaging process is working effectively, with fast read times that help you get back on track quickly if leaks occur. Designed for food industry use, the highly-accurate instruments detect even tiny leaks to guard against delivering unusable food to retailers and consumers.

Easy to use, the testing set-up is simple and easy to manage, with presets to keep information streams consistent when using multiple operators across different shifts. Just follow the set-up instruction, select a product to test, close the lid and begin.

Designed for speed, Dansensor LeakPointer 3 has a capacity of up to 6 packages/min. (10 sec. cycle time). Dansensor LeakPointer 3⁺ has a large chamber suitable for multiple package test or very large packages and has a slightly higher cycle time.

The advanced instruments detect leak sizes down to 50 microns (μ m), so you can calibrate to shelf life parameters, and avoid losing usable products. All the information you need is delivered faster with more detail to help you avoid unexpected and expensive hiccups. Say no to surprises and yes to effective quality control.



Benefits

- Non-destructive leak testing
- Ensures product quality
- Detects micro leaks down to 50 microns
- User interface harmonized with other
 Dansensor branded instruments
- Data collection and data sharing options
- Easy to operate

Additional benefits Dansensor LeakPointer 3:

- Immediate calculation of hole size
- Down to10-second test cycle
- Additional option; Dansensor[®] PackBase

Additional benefits Dansensor LeakPointer 3*:

Tests multiple large packages at once

Features

- Designed for the food industry
- Easy operation via touch screen
- Scan barcode or choose program to operate
- Option to prompt user for additional measurement input
- Read the leaks in microns
- Immediate vacuum holding lid down
 (with visual indicator)
- Integrated Delta-P meter
- Auto data logging
- Data export per cycle via LAN
- Printing facility (USB)
- Low sensitivity to surrounding CO₂ levels

DATA SHEET

HOW DOES IT WORK?

1: An individual test program is created for each product to be tested. Select the correct program using either the touch screen or a barcode scanner.

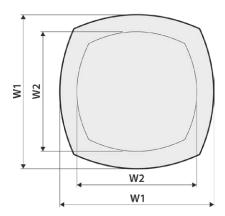
2: When the correct test program has been selected the package is placed in the chamber and the lid closed, starting the automatic test cycle.

3: During the test a user-defined vacuum is drawn, causing a pressure difference between the package and the chamber. The Dansensor[®] PackFix helps to ensure that the pressure difference is the same each time a package is tested. If there is a leak, the pressure difference causes the CO_2 inside the package to leak into the chamber. The full test cycle takes 10-35 seconds depending on the product set-up.

4: When the automatic test cycle is completed, the display will show either "OK" or "Leak" – clearly indicating if the package is leak-free or not. For a single package mode the result will be shown as the diameter of a reference hole in micron. For multiple packages mode, the result will be shown as ppm/s indicating the rise of CO_2 in the chamber. Test data are automatically stored and can be retrieved for statistical purposes.

Reduce batch recalls and packaging erros with the new Dansensor LeakPointer 3 & LeakPointer 3⁺





Technical Specifications

| Available configurations | Dansensor LeakPointer 3 | Dansensor LeakPointer 3+ |
|--|---|--|
| Package types | Flexible and rigid packages. Individual packages | Flexible and rigid packages. Multiple packages |
| Maximum product size (mm) - See illustration in the upper right corner | With Dansensor PackFix: W1= 325 , W2 = 295 H1= 40 , H2 = 86 Without Dansensor PackFix: | W1 = 465, W2 = 363 H1= 40, H2 = 155 |
| | W1= 325, W2 = 268 H1= 40, H2 = 110 | |
| Power supply | 100-264 VAC, 50/60 Hz | 115 VAC, 60 Hz / 230 VAC, 50 Hz |
| Dimensions (lid open) HxWxD Weight | 543mm x 400mm x 617mm 20 kg | 751mm x 555mm x 812mm 50 kg |
| Air supply | 5.5 ± 0.5 bar (venturi vacuum system) | Vacuum pump integrated |
| Chamber vacuum | Down to 750 mbar delta pressure | Down to 800 mbar delta pressure |
| Common technical specifications | | |
| Sensor type | NDIR CO ₂ sensor, single beam | |
| CO ₂ content in packages | Down to 10% | |
| Ambient temperature | Operational: +2°C to +35°C Storage: -20°C to +60°C | |
| Ambient relative humidity | Operational: +2°C to +25°C: 10 to 90 %RH, non condensing +25°C to +30°C: 10 to 70 %RH, non condensing +30°C to +35°C: 10 to 50 %RH, non condensing Storage: less than 95 %RH, non condensing | |
| Ambient CO ₂ level | Max 4500 ppm, recommended <1500 ppm | |
| Leak size measurements | Down to 50 microns | |
| Number of products (test programs) | 100 | |
| Data collection capacity | Test data from more than 1,000,000 tests | |
| Connections | 2 x USB, 1 x LAN RJ45, air pressure Ø6mm hose (Dansensor LeakPointer 3 only) | |
| Compliances | CE China RoHS | |
| Options | | |
| Calibration & service | 12 months | |

NOTE: If the Dansensor LeakPointer 3 has been stored in a cold location and then moved to a warmer location, at least one hour of acclimatisation is required before switching on the unit. If operated in a cold and high humidity environment, it is advisable to let the Dansensor LeakPointer 3 heat up for 5-10 minutes after it has been switched on. Specifications subject to change without notice. Further specifications are available in the User Guide.



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