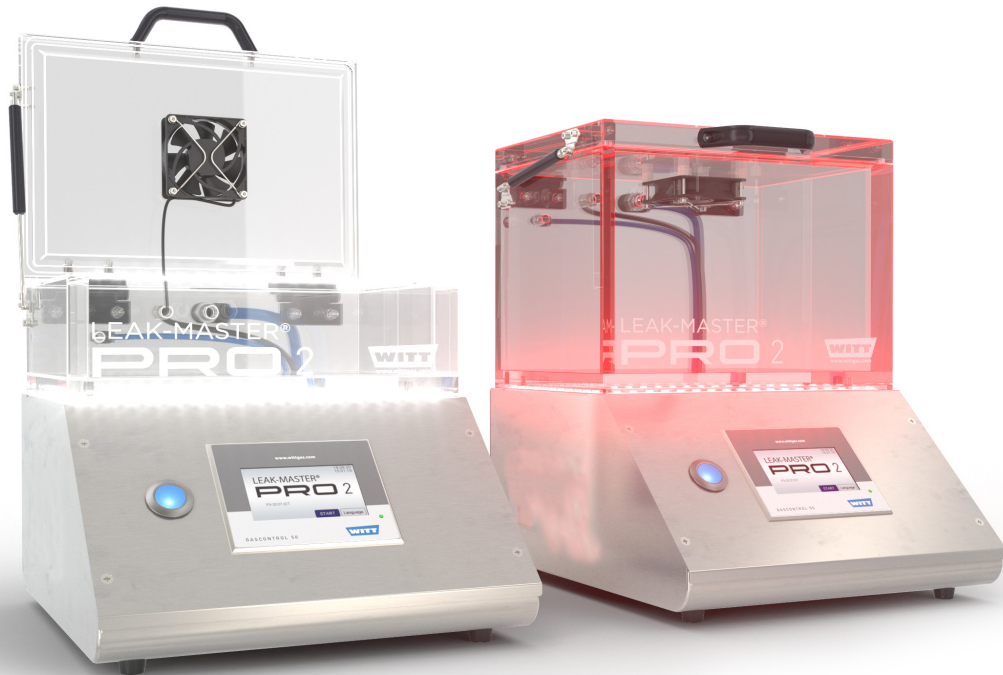


# LEAK DETECTION SYSTEM LEAK-MASTER® PRO 2



**Micro-leak detection system for packages based on CO<sub>2</sub>. LEAK-MASTER® 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®)
- 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

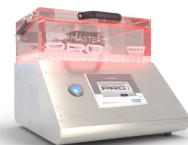
- Barcode Reader with IP-protection for simple and quick user/product selection
- with electrical vacuum pump
- software GASCONTROL CENTER for recording of results (see separate data sheet)

## Status:

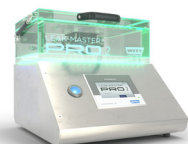
### Measuring



### Leak



### OK



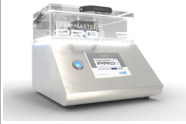


# LEAK DETECTION SYSTEM

## LEAK-MASTER® PRO 2



<b>Type</b>	LEAK-MASTER® PRO 2	<b>Compressed air pressure</b>	min. 6 bar, max. 8 bar
<b>Measuring System</b>	infrared measuring cell for CO <sub>2</sub>	<b>Status</b>	LED lighting
<b>Measuring range</b>	0 ppm - 5 000 ppm	<b>Interfaces</b>	Ethernet (WLAN optional)
<b>Resolution</b>	1 ppm	<b>Cabinet / Housing</b>	stainless steel, acrylic glass IP 54 with closed chamber
<b>Leak size measurements</b>	> 10 µm (depending on the product and the test conditions)	<b>Approvals</b>	Company certified according to ISO 9001 and ISO 22000  CE marked according to: - EMC 2014/30/EU - Low Voltage Directive 2014/35/EU
<b>Warm-up time</b>	approx. 10 min.		
<b>Calibration</b>	not required		
<b>Response time of the sensor</b>	approx. 1 sek.		
<b>Leak testing cycle</b>	depends on leak size, CO <sub>2</sub> -percentage in package, size of chamber		
<b>Vacuum</b>	max. 200 mbar abs. (approx. -800 mbar to ambient pressure), adjustable		
<b>Vacuum generation</b>	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
 <b>LM 2.1</b>	42 x 310 x 200 (1.7 x 12.2 x 7.9)	316 x 364 x 405 (12.4 x 14.3 x 15.9)	20.0	100 - 230 V 50 - 60 Hz 50 W
 <b>LM 2.2</b>	174 x 310 x 200 (6.9 x 12.2 x 7.9)	450 x 364 x 405 (17.7 x 14.3 x 15.9)	23.5	100 - 230 V 50 - 60 Hz 50 W
 <b>LM 2.3</b>	100 x 460 x 305 (3.9 x 18.1 x 12.0)	462 x 556 x 557 (18.2 x 21.9 x 21.9)	35.0	100 - 230 V 50 - 60 Hz 50 W

**Caution!**  
**This equipment is not suitable for the checking of packaging featuring O<sub>2</sub> content greater than 20.9% (fresh meat, for example).**