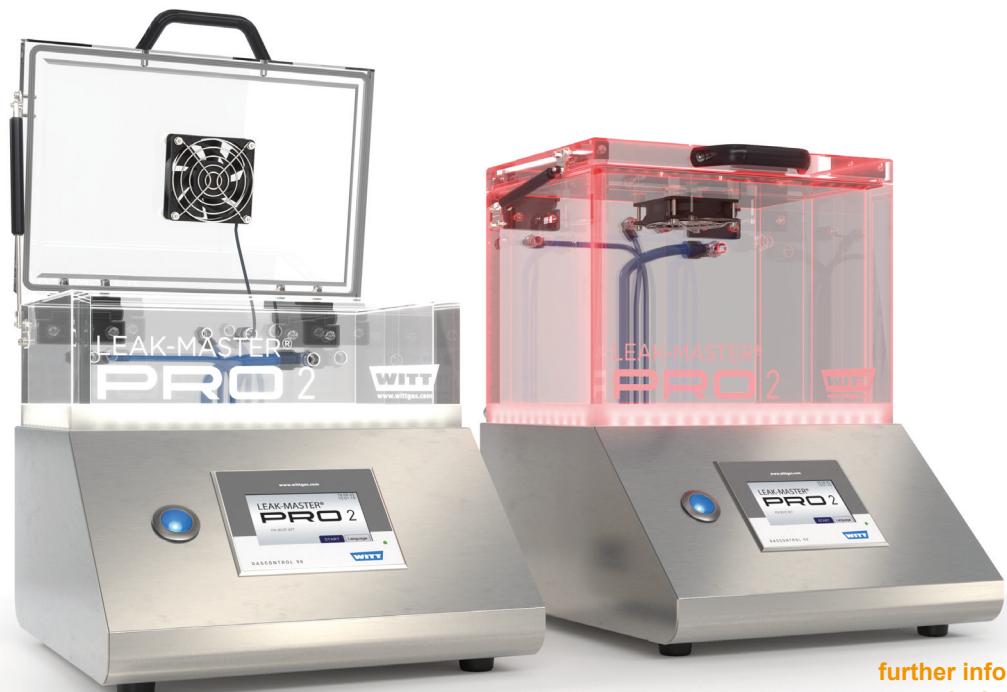


LEAK DETECTION SYSTEM

LEAK-MASTER® PRO 2



further information on
www.leak-master.net

► [Video](#)

Micro-leak detection system for packages based on CO₂. 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
- 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
- leak simulation kit for testing and defining acceptable leak rates
- optionally with electrical vacuum pump as an alternative to operation with compressed air for model LM 2.1 and LM 2.2
 - not retrofittable (please indicate prior to order)

Status:

Measuring



Leak



OK



LEAK DETECTION SYSTEM

LEAK-MASTER® PRO 2

Type	LEAK-MASTER® PRO 2	Compressed air pressure	min. 6 bar, max. 8 bar
Measuring System	infrared measuring cell for CO ₂	Status	LED lighting
Measuring range	0 ppm - 5 000 ppm	Interfaces	Ethernet (WLAN optional)
Resolution	1 ppm	Cabinet / Housing	stainless steel, acrylic glass IP 54 with closed chamber
Leak size measurements	> 10 µm (depending on the product and the test conditions)	Approvals	Company certified according to ISO 9001 and ISO 22000 CE marked according to: - EMC 2014/30/EU - Low Voltage Directive 2014/35/EU
Warm-up time	approx. 10 min.		for food-grade gases according to: - Regulation (EC) No 1935/2004
Response time of the sensor	approx. 1 sek.		
Leak testing cycle	depends on leak size, CO ₂ -percentage in package, size of chamber		
Vacuum	max. 200 mbar abs. (approx. -800 mbar to ambient pressure), adjustable		
Vacuum generation	compressed air powered venturi injector		

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
 LM 2.1	45 x 310 x 200 (1.8 x 12.2 x 7.9)	335 x 370 x 515 (13.2 x 14.6 x 20.3)	20.0	100 - 230 V 50 - 60 Hz 50 W
 LM 2.2	175 x 310 x 200 (6.9 x 12.2 x 7.9)	470 x 370 x 515 (18.5 x 14.6 x 20.3)	23.5	100 - 230 V 50 - 60 Hz 50 W
 LM 2.3	100 x 460 x 305 (3.9 x 18.1 x 12.0)	470 x 560 x 640 (18.5 x 22.0 x 25.2)	35.0	100 - 230 V 50 - 60 Hz 50 W
 LM 2.4	100 x 380 x 380 (3.9 x 15.0 x 15.0)	470 x 480 x 715 (18.5 x 18.9 x 28.1)	35.0	100 - 230 V 50 - 60 Hz 50 W

Caution!

This equipment is not suitable for the checking of packaging featuring O₂ content greater than 20.9% (fresh meat, for example).