



RE80™ MAG-RAM™

Automatic Self-Cleaning Magnet

Patented

Designed for MBM & Rendering Applications

A breakthrough in physical hazard control to improve your product purity and value.



- ✓ POWERFUL
- ✓ ROBUST
- ✓ VERSATILE



USDA Dairy Accepted models available

The RE80™ Mag-Ram™ Magnetic Separator is a versatile and robust automatic self-cleaning grate magnet that provides efficient foreign metal fragment control and helps reduce risks to final product security. The Mag-Ram™ has proven valuable in applications such as meat rendering, helping companies to increase value of product and provide a higher quality protein meal to their customers.

During the process of converting by-product into rendered protein, small metal fragments will enter the product. These physical hazards may originate from operating machinery (such as grinders) and drenching capsule springs. If not properly detected and removed, these contaminants can cause considerable damage for the rendering companies involved, including loss of clients, issues with product quality, financial loss, brand name damage, and product recall.

Designed to increase the quality and value of your product

ATTRACT
RETAIN
COLLECT
ASSESS
PROTECT

Appreciated by world-leading meat renderers in North America, Oceania, and Europe.

Certified 10-11,000 gauss minimum.

Key Benefits & Advantages

- Increased product security
- Improves the purity and value of your product
- Reduces WHS issues caused from cleaning heavy magnets
- Eliminates risk of metal fragment issues caused by magnets not being cleaned properly (reduces operator cleaning errors)
- Machinery and plant protection
- Risk reduction
- Customer satisfaction
- Low, economical, and simple maintenance.
- Single Ram cleaning method provides much higher product security and metal fragment control as opposed to magnet designs which clean whole rows of magnets at once.
- Limits leakage/wastage of product.
- Continuous extraction of Rams ensures zero downtime during production for cleaning.
- Easy collection of metal contaminants for analysis
- Minimal material build-up and blockage achieved with unique incremental rotation of Rams.
- Extremely hygienic due to the absence of sleeves, which inherently build-up with unclean product residual.
- Dura-Slik™ Abrasion Reduction Technology
- Powered by proven ultra-high energy RE80™ and RE80™HT Magnetics
- Conformance with HACCP International 0909MAGSEP 1-2010 Standard



RE80™ Magnetic Separation Solutions for Foreign Metal Fragment Control & Food Safety

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Installation & Applications

- Incoming raw material and bulk intakes following initial screening
- Bulk out-loading applications
- Install in difficult to access locations
- ICEX/ATEX options available for intrinsically safe and hazardous areas.

Units can be sized to suit existing chutes/hoppers and replace existing low strength or inefficient grate magnet configurations.

PROVEN EFFECTIVE IN

- ✓ Meat and bone meal
- ✓ Feather meal
- ✓ Poultry meat
- ✓ Protein meals
- ✓ Other similar rendered products

CLEANING OPERATION

Each magnet is the Ram of a pneumatic cylinder which, when retracted, wipes the magnetics to the end of the Ram and into a magnetics chamber at the back of the magnet housing.

The Mag-Ram™ can be automatically cleaned before, during, and after production runs...providing continuous protection of your product.

The unit can be supplied with stand-alone automatic controls in an IP-rated stainless-steel enclosure, or the unit can utilise in-house PLC pneumatic controls.

MAGNETICS

Powerful RE80™ and RE80™HT High-Intensity Magnetics; uniquely resin encapsulated under high vacuum to maximise strength life and efficiency over time.

DURA-SLIK™ ABRASION-REDUCTION TECHNOLOGY

Dura-Slik™ is a special hard densified embedded molecular magnet surfacing designed for abrasive applications. The technology prevents rapid and excessive wear to the surface of the magnets and also prevents product sticking to the magnet. This results in a longer lifespan and reduced maintenance.

TESTS AND CERTIFICATIONS

Calibrated gauss meter certificate. Magnetics and documentation certified by HACCP International. RE80™ Mag-Ram™ Self-Cleaning Magnetic Separators fully conform to current industry standards and are designed to HACCP International Food Safety Standard 0909MAGSEP 1-2010.

MATERIALS

Product contact area 316 or 304 stainless steel. The RE80™ Mag-Ram™ Separator is designed and manufactured using only the highest grades of material, for use in meat meal applications worldwide.

SERVICE TEMPERATURES

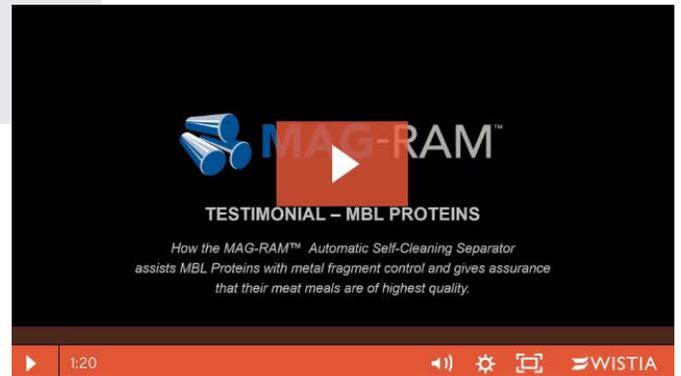
Product temperatures to 302°F (150°C).



“ I must say the Mag-Ram Self Cleaning Separator has given us assurance that we have a safer, much cleaner and more valuable product than before. Highly recommended innovation!
– SCOTT NEWTON, SOUTHERN MEATS.

“ Not only does it save time and labor cleaning the magnet, it is our insurance policy that the product will support our reputation and meet the customer's expectation, especially overseas.
– WADE PHILLIPS, JBS BORDERTOWN.

“ ...the Mag-Ram™ was instrumental in securing a long-term client that was very close to dropping us due to a number of contamination issues. Once we proved the level of control that the Mag-Ram™ could offer, we then became their most valuable supplier.
– CEO OF AN AUSTRALIAN MEAT RENDERING COMPANY.



Watch online: www.magnattackglobal.com/videos#MBL-Proteins-Testimonial



FIND OUT MORE FROM OUR WEBSITE

Metal fragment control in rendering applications

More on the Mag-Ram™ Magnetic Separator



WHEN RELIABILITY MATTERS

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