

LEAK TESTER

LEAK TEST DEVICE

LEAK TEST FOR VACUUM AND FLOWPACK PACKAGES

It detects leaks in vacuum or flowpack packages quickly, reliably and with high precision.

Vacuum technology and CO₂ detection sensor enable even the smallest leaks to be detected, ensuring product safety and delivering the highest quality standards.



HOW DOES IT WORK?



CO₂ Detection Technology
0 – 5,000 ppm range with high-sensitivity measurement.

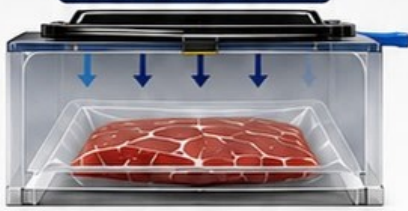


Fast and Sensitive
Short test times with minimal response time.



Accurate Results
User-friendly interface for easy result evaluation.

NON-LEAKING PACKAGE



CO₂ increase is none or below the limit value.

LEAKING PACKAGE



CO₂ increase is above the limit value.

OPERATING PRINCIPLE

- 1** The product is placed in the chamber and vacuum is created.
- 2** If a leak exists, outside air enters and CO₂ level increases.
- 3** CO₂ sensor detects the increase and the leak is evaluated.

LEAK TEST APPLICATION AREAS

MEAT PRODUCTS



CHEESE PRODUCTS



SEAFOOD PRODUCTS



READY-TO-EAT MEALS



DRIED FRUITS



COFFEE



NUTS

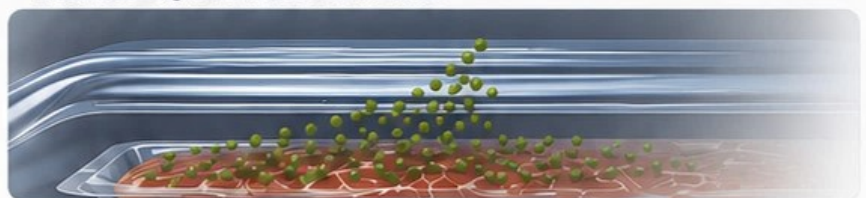


HOW DOES A LEAK OCCUR?

MICRO LEAK FORMATION



INCREASES CO₂ LEVEL INSIDE THE PACKAGE



TECHNICAL SPECIFICATIONS

Measurement System	Infrared sensor for CO ₂
Measurement Range	0 – 5,000 ppm
Resolution	1 ppm
Detectable Leak Size	> 10 µm (depending on product and test conditions)
Sensor Response Time	Approximately 1 second
Test Cycle Time	Vacuum, CO ₂ measurement and evaluation are included
Vacuum	Max. 200 mbar abs. (approx. +800 mbar – atmospheric pressure), adjustable
Vacuum Pump Capacity	12 m ³ /hour vacuum pump
Status Indicator	None
Interface	Wi-Fi