



The food industry is constantly facing new challenges: Long transport distances and changes in consumer preferences call for highly effective preservation of products, while the demands on food packaging are continuously increasing. In this area, INFICON plays a crucial part in ensuring the highest possible quality and maximum safety in your production processes. As a reliable partner in the development and manufacturing of high-quality leak detectors, INFICON is able to offer future-proof, high-end solutions that will ensure lasting success for your company thanks to our many years of experience in leak detection and extensive expertise in the food and packaging industry.

## **CONTURA S-SERIES**

PRODUCT	Catalog number	
Contura S400	570-000	
Contura S600	574-000	
Pac-Check	572-000	
Calibration kit	573-000	

SPECIFICATIONS	S400	<b>S600</b>
Usable chamber size (LxWxH)	400 x 350 x 200	550×450×250
Unit dimensions (LxWxH)	725 x 535 x 475	800×780×420
Weight	46 kg	61 kg
Smallest detectable hole diameter	< 10 µm	10 µm
Test duration	<12s	
Warm-up time	< 1 min	
Housing	Stainless steel, IP 20D	
Electrical supply	115/230 V ± 10%	
	50 / 60 Hz	
Interfaces	USB / network / RS232 serial	
Display	7" touchscreen	
Optional: Barcode scanner	User and product selection	



Leak detectors

Reliable leak testing of packaging without test gas



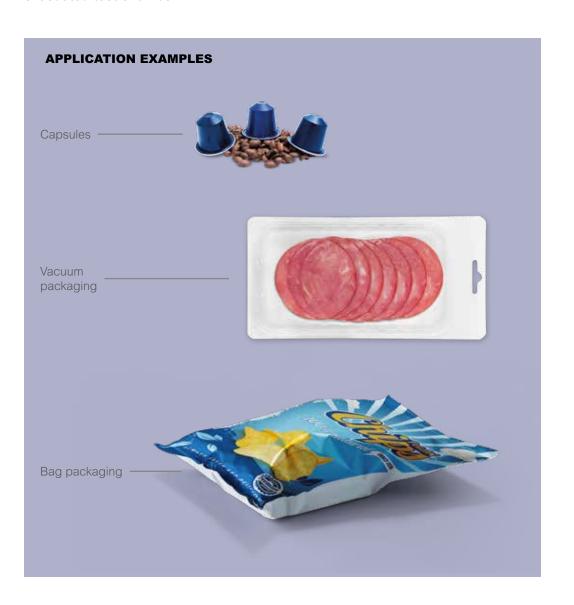
Due to ongoing product improvements, specifications may change without prior notice.



## Innovative solutions for non-destructive leak testing

The Contura \$400/\$600 leak detectors from INFICON use the pressure rise method in a flexible test chamber to reliably and non-destructively detect both extremely small leaks and gross leaks, therefore ensuring consistently high quality of food packaging. During evacuation of the test chamber, the two highly flexible membranes adjust to fit the contour of the test specimen without damaging it. If there is a leak, gas flows out of the packaging into the evacuated test chamber.

This causes a measurable pressure rise in the vacuum of the chamber. The system can therefore detect leaks of less than 10 µm just as reliably as gross leaks - and it does so in a matter of seconds. This fast and precise pressure rise method, which can be integrated into the production process, allows the shelf life of foodstuffs to be extended, giving our customers a competitive advantage and allowing longer transport times.





### **FILM CHAMBER**

- Non-destructive testing for fine and gross leak detection without using test gas
- Suitable for smaller food packages



Precise rejection of leaky packaging

status LED



STATISTICAL DISPLAY OF MEASUREMENT DATA

■ The measurement data and exact leakage rates for the

configured time interval are shown on the display

■ The customer can quickly decide on the quality of

## **FLEXIBLE MEMBRANE**

Contura S400

## HACCP-COMPLIANT **MATERIALS**

- Easy membrane replacement
- Short test cycles

- Stainless steel housing
- Meet hygiene regulations

## **INTERFACES**

their packaging

- Network interface for exporting measurement data and operating the user interface
- RS232 serial interface for retrieving measurement results

## **INSPECTION FLAP**

Quick and easy access for servicing and maintenance

## **PROTECTED USB 2.0 PORTS**

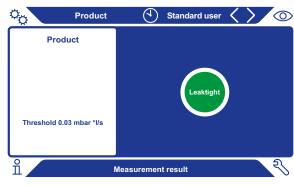
- Two ports to comply with hygiene regulations
- Easy data exchange, option to connect accessories
- Dirt-resistant protective caps for use directly on the production line

### 7" TOUCHSCREEN DISPLAY

- User-friendly interface
- Display of all relevant test results and information
- Clearly displayed information
- Good/bad LED display

## STATUS DISPLAY: BLUE, RED, GREEN

- The results are displayed in color in addition to the acoustic signal.
- Result cannot be missed, especially in loud environments, e.g. production halls



MINI-KON coming states



# Contura S600 for large packaging WITH EXTRA-LARGE FILM CHAMBER