35/1, 7th Main, Vrushabhavathi Nagar, Behind Ambamaheshwari Temple, Kamakshipalya, Bangalore 560 079 Con : +91 99455 65819 / 96866 98809 email : maxima1269@gmail.com Website : www.maximaresource.com



Magnetic Separator

Introduction

MAXIMA Permanent Magnetic Separators Such as Magnetic Grills, Rods, Plates, Rolls are used for separation of iron particles mixed with dry, granular or free flowing materials in industries like:

- Plastic
- Food Products.E.g. Sugar, Coffee, Tea, Grains, Pulses, Flour, Spices, Milk powder etc.
- Pharmaceutical
- Chemical
- Ceramic
- Colors / Paints
- Pigments
- Ink
- Refractory
- Minerals



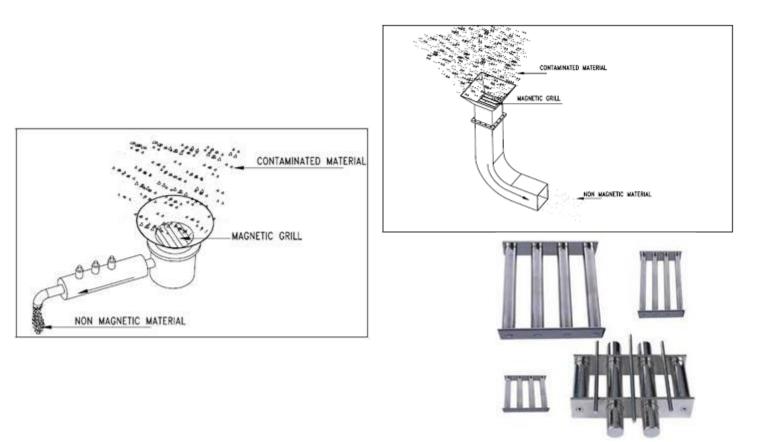
These are available in Rectangular, Square, Round shape with / without attached hopper. These are also available with magnetic elements placed in double row in zig-zag position with drawer type. These also come with self cleaning

arrangement.

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How does it work?



As the material flows through the grills, the iron particles are attracted by the magnets and they are trapped over the surface of the element. The trapped material has to be removed manually after removing magnetic grills from its location. In case of self cleaning grills the iron particles get trapped over the extra sleeve provided on the elements, they get released as soon as the elements are pushed out of the sleeves.

Magnetic Grills are the most effective, low priced long-lasting trouble free systems.

Construction:

The grills are made up of magnetic elements, which are fitted inside a required size frame. Magnetic Elements are made up of hard ferrite ceramic magnets or high intensity rare earth magnets. All the components are made up of Stainless Steel 304/316 material. The overall construction of the magnetic grills can also be made as per the customer specification and sizes.

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Types:

| Round Grill |
|---|
| Rectangular and Square Grill |
| Drawer Type Grill |
| Two Drawer type Grill with Round Flanges |
| Self cleaning Magnetic Grill |

All the above mentioned Grills are available with:

• High Intensity – (Ndfeb Magnet – 10500 gauss) (Food Grade)

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- Medium Intensity (NdFeB Magnets 5500 gauss) (Food Grade Quality 2)
- Low Intensity (Ferrite Magnets 2500 gauss) (Industrial Separation)

| Sr | Туре | Size in mm |
|----|--------|--------------|
| 1 | ROUND | Diameter 200 |
| 2 | ROUND | Diameter 300 |
| 3 | ROUND | Diameter 450 |
| 4 | SQUARE | 150X150 |
| 5 | SQUARE | 200X200 |
| 6 | SQUARE | 250X250 |
| 7 | SQUARE | 300X300 |
| 8 | SQUARE | 500X500 |
| 9 | SQUARE | 650X650 |

Standard types of Grills:

The Grills with NdFeB magnets can be manufactured for operating temperature range up to 200°C. Besides customized Magnetic Grills, Maxima also supplies standard Grills:

- Magnet Grills are available with 12,500 Gauss for operating temperature up to 200°C.
- Customized design.
- Self Cleaning Grills.
- Easy to clean and no maintenance cost and preventing expensive shut down and delays for equipments down the process line.
- Installation of these grills improves product quality thereby enhances product value and helps in meeting FDA and other government/customer regulations on iron contamination levels.
- Services such as magnetic calibration/Audit are available.

Information required for design of Grills.

- Size of the system where the grill is to be fitted
- Type of material.
- Size and concentration of contamination.
- Flow rate.
- Size of the product particle (both min and max).
- Free flowing or sticky, liquid or solid
- Product density.