

# MagTraps™



## CESCO™ In-Line Magnetic Separators

**MagTrap Models 110, 130, 135, 135AS, 135EC, 135UF, 145, and 170**  
for liquids, purees, and non-fragile solids

### Applications

These magnetic separators are typically used when processing beverages and juices, batters, chopped foods, custards, pulped fruits and vegetables, jellies, minced meats, sauces and soups, syrups, and other products where they are placed in front of pumps, screens, or mills to protect equipment from damage, or in front of fillers to ensure product quality.

### Description

Powerful, rare-earth, magnets in proprietary configurations capture and hold ferrous or work-hardened trash from nuts and bolts to stainless steel fines as small as 0.0001 inches in diameter from process and transfer lines. Separator bodies are machined from solid or low magnetic permeability centrifugal cast 316 Stainless Steel with food grade gaskets.

### Mounting

Units can be mounted in vertical, horizontal, or sloped positions without affecting capture and hold rate. For CIP (clean in place) systems, without a sump, all separators should be mounted vertically.

### Connectors

MagTraps can be supplied with your choice of connectors – and with different inlet and outlet sizes. Tri-Clamps or weld-ends are the standard. To assure the correct weld-end match please specify both inside and outside diameters.

**Operating Ranges**  
300° F. and 200PSI

**Certified Sanitary**  
USDA AMS NSF/  
ANSI/ 3-A14159-1 2002



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### Specific Model and Sizing

Refer to Tables A, B, and C. Use Table "A" to select your application's product viscosity. Use Table B to match your application's product viscosity with pumping capacity to select model or line size. When operating at or close to a MagTrap's upper flow capacity we recommend moving up to the next size.

**Table A. Product Viscosity**

Class 1	Class 2	Class 3	Class 4
Fluids and Strained Products	Pulped Products	Viscous Products	Very Viscous Products
thin salad dressings, thin soups, warm jellies, clear broths, beverages, juices, light sauces	applesauce, pulped fruits and vegetables, custards, syrups, cranberries, hot preserves, baby foods	pumpkin filling, chopped foods, creamed cheese, frozen slush, heavy sauces, batters, heavy purees	nut butters, slow flowing products, cooled products, minced meat, thick batters, pet foods

**Table B. Maximum Pressures in Pounds per Square Inch (Bar)  
Maximum Flow Capacity in Gallons Per Minute (Liters Per Minute)**

MODEL	LINE SIZE	MAXIMUM PRESSURE	MAXIMUM FLOW CAPACITY			
			CLASS 1	CLASS 2	CLASS 3	CLASS 4
<b>110</b>	.5 - 1"	200 (13.8)	4 (15)	3 (11)	1.6 (6)	0.8 (3)
<b>135</b>	1.5" - 2"	200 (13.8)	95 (360)	67 (252)	38 (144)	19 (72)
	2.5" - 3"	180 (12.4)	187 (708)	131 (495)	75 (284)	37 (142)
	4"	180 (12.4)	252 (954)	176 (668)	101 (382)	50 (191)
<b>130</b>	6"	75 (5.2)	560 (2120)	392 (1484)	224 (848)	112 (424)
<b>145</b>	.75" - 1"	150 (10.3)	45 (170)	32 (119)	18 (68)	9 (34)
<b>170</b>	1.5" - 2.5"	750 (51.7)	75 (284)	53(199)	30 (114)	15 (57)

**Table C. Food Grade L-ring Gaskets**

PROPERTY	EPDM(Std.)	BUNA-N	VITON
Temperature Range	-50 to 400°F	-20 to 225°F	-15 to 400°F
Acid resistance	fair	good	excellent
Alkali resistance	good	fair	good
Veg. Oil resistance	poor	excellent	excellent
Steam, to 350°F	good	poor	poor

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