

Sentinel 4000 Pipeline System

Metal gets **detected**.
Food production stays **protected**.



The Thermo Scientific™ Sentinel™ 4000 Pipeline System, or Sentinel 4000P, provides fast, accurate metal contaminant detection so you can protect against small ferrous, non-ferrous, and stainless steel contaminants in flowable foods and viscous liquids.

Advanced detection technology, a color touchscreen, connectivity, and more!

- Multiscan technology enables increased sensitivity and detection of smaller contaminants with five user-adjustable frequencies
- An easy-to-use 7 in. color touchscreen with set-up wizards reduces set-up time and simplifies control
- Modbus™ serial or Ethernet communications connectivity permits easy reporting, diagnostics, and remote maintenance

With the Sentinel 4000P system, you can protect a wide range of products from unwanted metal contaminants

- Jams, jellies, and other fruit spreads or concentrates
- Emulsions like mayonnaise or salad dressings
- Meat slurries
- Viscous foods like soups, sauces, and condiments
- Viscoelastic compounds like corn syrup or peanut butter



A robust metal detector with rapid response, standing guard over your production line

The Sentinel 4000 Pipeline System provides faster and more precise contaminant detection to help you achieve the highest levels of food safety. The newest member of the Sentinel family with a horizontal pipeline orientation, the Sentinel 4000P system will protect consumers and protect your brand, while keeping your production line moving at a rapid pace and saving you money from costly recalls.

**Detect and reject contaminants before they flow into the food supply.
Put the Sentinel 4000P system to work for you.**



Learn more at thermofisher.com/sentinelpipeline

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