

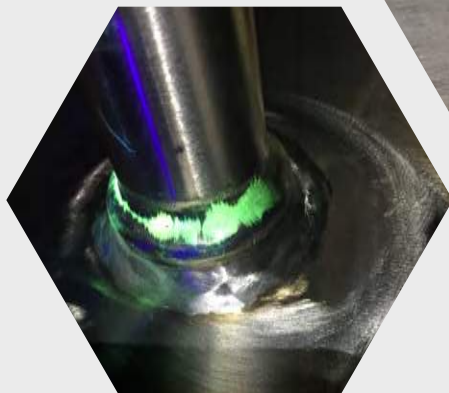
THE NON-DESTRUCTIVE TESTING SPECIALISTS

INSPECTION AND INTEGRITY
TESTING TO THE FOOD, DAIRY
AND BEVERAGE INDUSTRY

Independent and focused inspection company with customer service and value as our primary objective.

OUR SERVICES

- HEAT EXCHANGER INSPECTION
Helium and Hydrostatic
- HOLDING TIME TESTS
- TANK AND VESSEL INSPECTION
Food-safe Fluorescent Dye Penetrant has proved to be the best, and only, method of accurately inspecting vessels.
- SPRAY DRYER INSPECTION
- LIQUID PENETRANT INSPECTION
Surface crack detection of non-ferrous materials
- HYDROSTATIC PRESSURE TESTING
Pressure vessels, heat exchangers etc.



Our Total Quality Performance monitoring and training scheme ensures staff and customers benefit from the latest advances in techniques and equipment. All our technicians are certified to internationally recognised standards, either PCN or SNT-TC-1A level 2 or 3

HEAT EXCHANGER GAS LEAK DETECTION HAS EVOLVED

Introducing the next generation of inspection and detection that surpasses current heat exchanger inspection methods in the dairy, beverage and liquid food industries.

Our system (Patent Pending) utilises an innovative Helium/Nitrogen gas mix plus dynamic flow in both the detection and contamination circuits and a vacuum to improve results.

OUR LOW PRESSURE SYSTEM IMPROVES ON EXISTING APPROACHES BECAUSE IT IS :

- **RIGOROUS**
Reduced false positives.
Improved sensitivity and reliability of results.
- **EFFICIENT**
Reduced cost of delivery.
Increased speed of test.
- **RELIABLE**
Retained water in the Heat Exchanger is not an issue. Can be used on Plate, Tubular & Scrape Surface Heat Exchangers.
- **ENVIRONMENTALLY FRIENDLY**
No physical contaminants used.

