



Metal detection

Product inspection

Application solution—dried pasta in short formats

The newly released Thermo Scientific™ Sentinel™ 4000D represents the next evolution in drop-through metal detection, delivering advanced detection performance, intelligent signal processing, and enhanced operational reliability for demanding food production environments. Designed to improve sensitivity while minimizing false rejects, the Sentinel 4000D integrates upgraded electronics, intuitive controls, and robust construction to support continuous, high-volume manufacturing. Its advanced platform provides improved stability across product variations, streamlined maintenance, and seamless system upgrades — making it an ideal solution for processors seeking to modernize legacy systems while maintaining uptime and product quality.

A leading U.S.-based dried pasta manufacturer recently upgraded from its existing Thermo Scientific™ APEX™ 300 head and control console to the Sentinel 4000D to support growing production demands and improve long-term reliability. The facility produces dried pasta at peak rates of 9,000 lbs./hour, with an average throughput of 7,500–8,000 lbs./hour, operating 24 hours per day, 7 days per week. With equipment powered continuously and only stopping monthly for scheduled maintenance, performance consistency and system durability are critical. The Sentinel 4000D provides enhanced detection capabilities while maintaining stable operation under constant

production loads, helping the customer reduce risk, modernize aging equipment, and position their line for future performance improvements. By replacing the legacy APEX 300 system with the latest Sentinel platform, the manufacturer strengthened product safety assurance while supporting uninterrupted, high-volume dried pasta production.



Sentinel 4000D Multiscan Metal Detector.

Learn more at thermofisher.com/sentinelthrough

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