

## Industry - Borescope (pipe cameras)

**in the chemical industry,  
food industry and plant construction**

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Wherever liquids, suspensions, even solids are transported in the pipes, the systems, that carry out these transportations, must be periodically checked as for their technical function. Pipes are often difficult to access, are winding and linked to each other. You can go through numerous levels, trades or buildings, through silos and containers as well as pumps and booster stages, but you won't be provided with inspection doors or windows every few meters.

Thus, an industrial borescope respectively a video scope is an ideal tool for the technicians in the maintenance and service area. It enables non-destructive inspection of pipelines in all branches of industry, especially in food, beverage or pharmaceutical industry.



These industries have extreme demands in terms of cleanliness, durability and often resistance to acids and alkalis. The detection of under residues and disposals (Topic Hygiene), checking of welds, the discovery of cracks and incipient corrosion are the focus of inspections carried out with the help of a borescope.

Alongside with the pure control of the pipelines and piping systems the video scope is used in the chemical engineering and industrial parks for the inspection of the following equipment:

- Pressure vessels, heat exchangers, heaters, boilers, steam generators
- Fractionating towers, reactors, reformers, cracking plants, distillers, evaporators
- Generators, pumps, valves and pushers



In the food industry cleanliness is on the first place (very high requirement for hygiene). Therefore video scope alongside with the functional check are mostly also used for visual check for contaminations and residues in the following equipment or parts of it:

- Mixers, compounders, sorters. Extruder, baths. Stoves, boilers, steam generators, driers, rotary kilns
- Flocculation Machines, Peeling lines, Steaming services
- Cleaning Equipment and fixed cleaning systems (CIP)
- Flockiermaschinen, Schälanlagen, Dämpfanlagen
- Reinigungsgeräte und festinstallierte Reinigungsanlagen (CIP)

