



Mash tank

Reliable

Certified materials according to FDA and EC 1935/2004 regulations

Cost effective

One sensor, two measured values:
simultaneous measurement of level and
temperature

User friendly

Maintenance-free, continuous operation

Level measurement in an elderberry mash tank

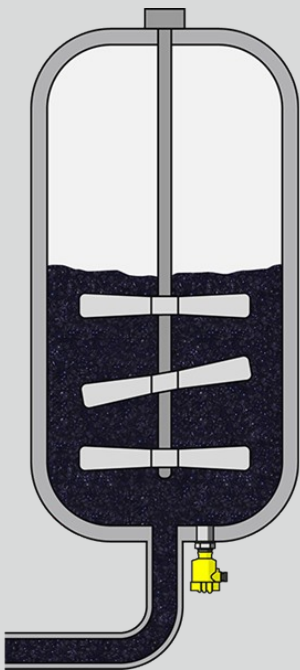
Elderberries are first mashed up in order to produce a concentrate, from which food dyes are then made. The elderberry mash is refrigerated to maintain the product quality. Accurate level measurement and exact records of the process temperatures ensure hygienic operation.



VEGABAR 82

Hydrostatic pressure transmitter for level and temperature measurement in the mash tank

- Integrated temperature sensor saves purchase of additional temperature measuring instruments
- The measuring cell is robust thanks to its high resistance
- Long-term stability through use of dry CERTEC® measuring cell





VEGABAR 82

量程 - 距离

-

量程-压力

-1 ... 100 bar

过程温度

-40 ... 150 °C

过程压力

-1 ... 100 bar

测量精度

0,05 %

接液材质

PVDF

316L

镍基热强合金 C22

PP

1.4057

1.4410

Alloy C276 (2.4819)

不锈钢 Duplex (1.44562)

Titan Grade 2 (3.7035)

螺纹连接

≥ G½, ≥ ½ NPT

法兰连接

≥ DN15, ≥ ½"

卫生型连接

Clamp ≥ 1" - DIN32676, ISO2852

管螺栓 ≥ DN25 - DIN 11851

hygienic fitting with tension flange DN32

hygienic fitting F40 with compression nut

DRD connection ø 65 mm

SMS 1145 DN51

SMS DN38

Swagelok VCR screwing

Varivent G125

Varivent N50-40

用于 NEUMO BioControl D50 PN16 / 316L

密封材料

EPDM

FKM

FFKM