



Storage tank for liquid foodstuffs

Reliable

Certified materials according to FDA and EC 1935/2004 regulations

Cost effective

Process instrumentation ensures continuous operation

User friendly

Simple setup and commissioning

Level measurement in storage tanks for liquid foodstuffs

In the food industry, liquid media such as glucose, fruit juice or syrup must always be kept in stock. To get them ready for the production process, some liquids must be either pre-cooled or pre-heated, while still in the storage tanks. This is done by means of a water-filled 'jacketed' container wall that can be either cooled or heated. To ensure uninterrupted production, a reliable level measurement is essential.



VEGABAR 82

Pressure transmitter for level measurement in storage tanks with liquid media

- Hygienic design with certified process fittings
- High system availability: low maintenance thanks to self-monitoring, wear-free CERTEC® measuring cell
- Reaction time only 80 ms: rapid level changes are easily detected





VEGABAR 82

Measuring range - Distance

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Measuring range - Pressure

-1 ... 100 bar

Process temperature

-40 ... 150 °C

Process pressure

-1 ... 100 bar

Accuracy

0.05 %

Materials, wetted parts

PVDF

316L

Alloy C22 (2.4602)

PP

1.4057

1.4410

Alloy C276 (2.4819)

Duplex (1.4462)

Titanium Grade 2 (3.7035)

Threaded connection

≥ G 1/2, ≥ 1/2 NPT

Flange connection

≥ DN15, ≥ 1/2"

Hygienic fittings

Clamp ≥ 1" - DIN32676, ISO2852

Slotted nut ≥ 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

for NEUMO BioControl D50 PN16 / 316L

Seal material

EPDM

FKM

FFKM