



Reliable

Certified materials according to FDA and EC 1935/2004 regulations

Cost effective

plics® concept: short delivery time, standardised operation

User friendly

One measurement, three measured values: level, pressure, temperature

Jam cooking kettle

Level measurement in a vacuum vessel

Deseeded fruits and other ingredients for the production of jam are weighed and placed in a cooking vessel and gently heated. The cooking process takes place in a closed vacuum boiler at a temperature of 65 °C to 85 °C, in order to maintain the product quality and preserve the fruits' flavours and colours. Pressure transmitters are deployed to closely monitor the vessel pressure and jam cooking process to ensure the setting point for the conserve is reached. One transmitter measures the head pressure, the other at the bottom of the tank measures the total pressure. The difference between the two is used to calculate the level with great precision.

[更多细节](#)



VEGABAR 83

Electronic differential pressure measurement for determining the level in the vacuum vessel

- Absolutely vacuum resistant, stable temperature properties
- METEC® measuring cell with patented, self-compensating action
- Accurate measured values, even during the heating phase

[产品细节](#)



VEGABAR 83

产品细节



量程 - 距离

-

量程-压力

-1 ... 1000 bar

过程温度

-40 ... 200 °C

过程压力

-1 ... 1000 bar

测量精度

0,075 %

接液材质

316L

镍基热强合金 C22

316 Ti (1.4571)

Alloy C4 (2.4610)

螺纹连接

≥ G½, ≥ ½ NPT

法兰连接

≥ DN25, ≥ 1"

卫生型连接

Clamp ≥ 1" - DIN32676, ISO2852

管螺栓 ≥ DN25 - DIN 11851

Varivent ≥ DN25

hygienic fitting with tension flange DN32

Hygienice flange connection ≥ DN50 DIN11864-2

SMS 1145 DN51

SMS DN38

Hygienic fittings ≥ DN33 - DIN11864-1-A

Hyg. collar clamp adapter DN40PN40 DIN11864-3-A

Hyg. clamp connection DIN11864-3-A; DN50 Rohr ø53

Swagelok VCR screwing

Varivent G125

密封材料

no media contact