



## 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

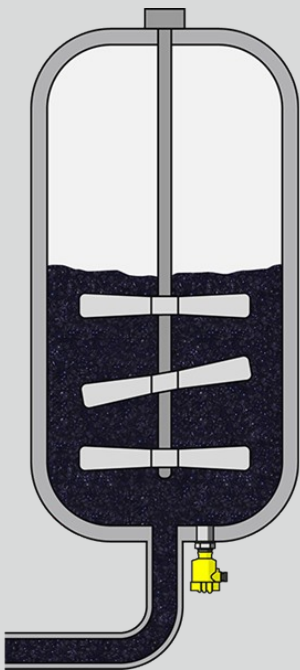
Elderberries are first mashed up in order to produce a concentrate, from which food dyes are then made. The elderberry mash is refrigerated to maintain the product quality. Accurate level measurement and exact records of the process temperatures ensure hygienic operation.



### 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

### 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

≥ G½, ≥ ½ NPT

### Flange connection

≥ DN15, ≥ ½"

### 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