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# Analytical measurement technology for food & beverages

## Resources in View

We are leading manufacturers of intelligent and efficient systems of sensors, measuring and control technology in hygienic design.



- Optimization of plant technologies through branch-specific measurement
- Storage reduction through modular design
- Unification of standards through intelligent construction
- Sustainable cost reduction

### **Saving** with system The example of the turbidity measurement

The compact design of the devices and the modular process adaptation ensure system availability while reducing storage at the same time. A maintenance-free structure reduces the follow-up costs.



- Cost reduction through process optimization
- Reduction of product losses
- Reduction of waste water pollution
- Optimization of the cleaning phases
- Increase of the production speed
- Quality assurance
- Resource efficiency

### **Modular** and easy to use



Varivent Triclamp Milk Pipe  
Example of modular Process adaption

- Temperature measurement technology
- Pressure measurement technology
- Filling level
- Analytical measurement technology
- Evaluation
- Calibrations according to DIN-ISO 9000 to 9004

#### Products – Manufacturer

Precision and perfection.

#### Innovative Automation

Do you have a vision, from that should become more?

We are looking forward to the Challenge!

#### Hygienic measurement technology

Our measurement technology for the food industry is characterized by a very high measuring dynamics. The robust Hygienic design ensures an increased lifespan.

They usually have aseptic measuring points and are typically on the device or programmable on PC.



### Measurement technology in Hygienic Design



**SLI03** conductivity meter for food & beverages

- Control of phase separation / product / water / cleaning
- Rinse water reduction
- Bottling product quality monitoring
- CIP system / concentration control / sharpening of acid and alkali
- CIP return / concentration detection for recycling
- Stack tank / tightening of the return
- Verifiable, documented proof of cleaning effect



**STS** Turbidity meter for Food & Beverage

- Beer separator/decanter control
- Beer filter check / filter breakage, filter inlet
- Yeast Management / Yeast Dosage, Yeast deduction, Yeast cultivation, yeast recovery
- Turbidity in the brewhouse / turbidity control, Lauter tun, turbidity control, mash filter, wort measurement
- Condensate and cooling water monitoring
- CIP return Detection of product residues and dirt freight.

#### Innovative device technology

- Unification of the factory standard by innovative device design
- Maintenance-free devices without wearing parts
- Simple commissioning in the shortest possible time
- Easy to check using the filter reference sets
- Stock reduction through modular construction
  
- Cost reduction. Reduction of product loss. Reduction of storage costs. Saving from maintenance costs.