



Mass flowmeterswith Entrained Gas Management

- EGM™: no loss of measurement with a gas entrainment (GVF) of 0 to 100% in the medium
- Measurement of mass flow and density
- Continuous measurement, even during a transition from a pure liquid phase to a gas phase and back



Typical applications:

- Ice cream
- Syrup
- Margarine
- Spinach
- Chocolate
- Oil
- Ground meat

Weblinks

Detailed information on the KROHNE portfolio for the food and beverage industry:

krohne.com/food

Service directory to contact our service team: krohne.com/services Configure it – online configuration tool for KROHNE instrumentation and platform for 2D/3D CAD data:

krohne.com/configure-it

KROHNE eShop* online shop for measurement technology at attractive prices:

eshop.krohne.com/nl

Only available for customers in Germany



Contact

KROHNE Messtechnik GmbH Ludwig-Krohne-Str. 5 47058 Duisburg Germany

Tel.: +49 203 301 0 Fax: +49 203 301 10 389 info@krohne.com www.krohne.de KROHNE Gesellschaft m. b. H. Altmannsdorfer Str. 76/12/4/Top11A 1120 Vienna Austria

Tel.: +43 1 203 453 20 Fax: +43 1 203 453 299 info@krohne.at

www.krohne.at

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Tel.: +41 61 638 303 0 Fax: +41 61 638 304 0 info@krohne.ch www.krohne.ch



► High-performance ceramic for the most demanding situations

- Permanently resistant to corrosive and abrasive media
- Resistant to temperature shocks
- Absolutely secure against permeation and leakage

Analytical sensors with integrated transmitter

- Complete circuitry has been condensed into the sensor head
- Cost advantage thanks to longer sensor service life due to regene-
- ration before the offline calibration



Integrated memory for configuration data

Auxiliary and supply circuits

KROHNE provides suitable solutions for utility and supply circuits

- Process water/auxiliary water
- Compressed air/air
- Natural gas/combustion system consumption measurement
- Steam
- Heat/energy quantity measurement
- CIP/SIP



The food and beverage industry is subject to constant change and faces rather short product life cycles. On top of that, there are strict hygienic and legal regulations that must be adhered to. KROHNE Food & Beverage is a specialist division, facing these challenges. The company offers a complete range of flow, level, temperature and pressure measurement, as well as process analysis technology including complete solutions plus services.



Temperature

Excerpt from the KROHNE product portfolio – hygienic measuring devices

OPTIMASS - Coriolis mass flowmeters

- The straight measuring tube design eliminates negative effects on the measurement at high viscous liquids or pastes.
- EGMTM enables measurements of inhomogeneous mixtures, media with fibres or solid or gas entrainment
- Not susceptible to installation effects
- Minimal pressure loss with straight tube measuring devices: up to two sizes smaller than competitor devices if compared by pressure drop
- OPTICHECK inline verification of meter accuracy

Sensors for filling applications

OPTIBATCH 4011

- · Measurement independent of viscosity, conductivity or inlet runs, determines volume or mass flow in extremely short filling cycles
- No separate electronic required
- Entire electronic is integrated in the fully welded stainless steel housing
- Standard deviation < 0.04 %

BATCHFLUX 5500

Flow

- Specifically developed for the precise cold and hot filling processes for beverages
- High precision and long-term stability
- Excellent repeatability due to ceramic measuring tube
- Extremly short filling cycles <500 ms

OPTIFLUX - electromagnetic flowmeters

- All KROHNE electromagnetic flowmeters are wet-calibrated in direct comparison of volumes
- Electric conductivity of the medium can be used for detection
- For high bubble content, high solids content and pulsating flow
- 3x100% diagnostics (application and device diagnostic,
- OPTICHECK inline verification of meter accuracy

H250 M40 - variable area flowmeter

• Hygienic stainless steel design without dead spaces and stagnation zones

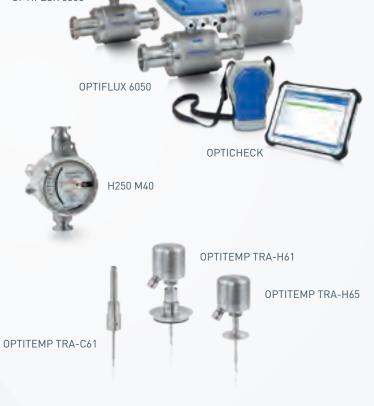
OPTITEMP - industrial temperature assemblies

- Very good repeatability and long-term stability
- Standardised and customer-specific temperature assemblies
- Compact, fast and precise measurement
- Pt100 class A according to IEC 60751
- In-situ verification



















OPTISENS TSS 7000

OPTIWAVE - FMCW radar in 80 GHz technology

- Distance, level, volume and mass measurement
- Flat PEEK or PP antenna for liquids and solids
- Not affective by process conditions: dust, foam, vapor, agitated or boiling surfaces, changes in pressure, temperature and density
- No operation or maintenance costs for purging as purge air for cleaning is not necessary

OPTISWITCH - level switch

- Measurement independent of media properties
- Not affected by adhesive media and foam
- Hygienic, flush-mounted installation

OPTIBAR - pressure and differential pressure transmitters series

- CIP/SIP compatible with continuous process temperatures up to +150 °C
- Flush and recessed metallic (PM) and ceramic (PC) diaphragms
- Full stainless housings in IP66/67
- Excellent repeatability and long-term stability
- 2-Wire HART, FF, PA, SIL2/3, 3A, EHEDG and FDA

SMARTPAT - digital analytical sensors

- · Measurement of pH, ORP and conductivity
- No external transmitter needed
- Configuration and simplified offline calibration via FDT/DTM
- Direct connection of the sensor to the control system

OPTISYS IND 8100 – conductivity measuring systems

- Fast temperature compensation
- Configuration via touch display

Sensors for turbidity measurement

OPTISYS TSS X050

- Suitable for CIP/SIP and includes installation version for retractable assemblies
- Accurate NIR absorption measurement regardless of the colour
- · Compact system with integral electronics

OPTISENS TSS 7000

- Self-compensating four beam technology reduces drift caused by soiling or ageing
- Maximum product safety thanks to glass-free design and no material transitions
- Durable LED