

Turbidity Sensor

TURBIMESS NG

for the food, dairy and beverage industry

Hengesbach
Prozessmesstechnik

The fine art of measuring.



TURBIMESS NG

TURBIMESS NG is an optical sensor measuring the reflected radiation arising from particles or fat droplets in liquid media.

Typical applications

- detection of product change (e.g. milk – cream – whey)
- continuous monitoring of e.g. milk fat content / quality inspection
- monitoring of the cleaning agents' pollution degree during CIP
- detection of filter breakdown
- **detection of yeast and cloudy fruit juice**

Features

- turbidity sensor with 2-wire 4...20 mA output
- process connections Clamp; Varivent; DIN 11851
- 2 individual programmable switch-points with status LEDs
- integrated LED display
- easy parametrizing with three push buttons
- compact hygienic design made in stainless steel
- 2 operating modes:
 - ▶ NTU mode (linear) for turbidities between 0 and 4.000 NTU
 - ▶ 9 selectable support points for fat contents up to 30%.
- temperature resistant long-term: 125°C /short-term 150°C



CIP / SIP
- safe -



Hengesbach GmbH & Co. KG

Schimmelbuschstr. 17
40699 Erkrath · Germany

Telefon +49 (0) 21 04 / 30 32-0
Telefax +49 (0) 21 04 / 30 32-22

E-Mail: info@hengeschbach.com

www.hengesbach.com