Inline pH-value measuring with enameled sensors (glass-breakage-free)

peHaMess for hygienic processes



The fine art of measuring.



Features

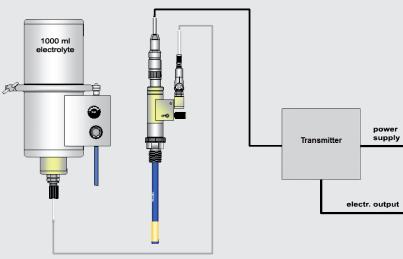
- suitable particularly for the use in the food and life science industries
- long life time due to an enameled pH-measuring sensor
- economic continuous operation
- highest mechanical resistance against vibrations and pressures also with high velocities and very viscous media
- glass-breaking-free measuring sensor excludes product and process risk
- sterile KCL electrolyte solution
- smooth enameled surface reduces product adherence
- continuous operation also during CIP/SIP because of self-regeneration
- suitable for typical measuring range in the food industries : pH 0-14 with T=0-140°C
- no hysteretic loss during temperature adjustments
- hygienic design with Varivent[®], clamp, dairy fitting (DIN11851)
- protection class IP67
- unlimited dry storage

The complete pH-measuring system consists of:

- pH-measuring sensor
- electrolyte system (over pressure)
- + measuring value (transmitter)

Applications

suitable for all applications in the food and life science industries





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

Telefax +49 (0) 21 04 / 30 32-22 E-Mail: info@hengesbach.com

www.hengesbach.com