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Pressure 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.

www.seli.de

Innovative Automation.

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Seli Pressure Measurement

Applications in breweries

Measurement technology in Hygienic Design



SDT02 Pressure transmitter
Accuracy 0.5%



SDT12 Pressure transmitter
with offset via external
Teach, accuracy 0.2%



SDT03 Pressure transmitter
parameterizable via display
Accuracy 0.1%

Hygienic pressure sensors are used in a variety of applications in the food industry.

Applications include areas such as process pressure, hydrostatic level measurement or volume measurement as well as differential pressure measurement in pressurized vessels.

Brewery Applications

- Level measurement in beer tank/ fermentation tank/ storage tank, differential pressure measurement with CO₂ pressurization
- Pressure measurement in the wort kettle
- Pressure measurement in the wort cooler in the supply line of the cooling medium
- Pressure measurement in the yeast feed line at the fermentation tank
- Pressure measurement in storage tank for yeast
- Level and pressure measurement in the green beer storage tank
- Differential pressure measurement in the kieselguhr filter for filter monitoring
- Pressure and limit level measurement during bottle cleaning
- Fill level Lye water tank

Innovative device technology

- Standardization of the factory standard through innovative appliance design
- Maintenance-free appliances without wearing parts
- Simple commissioning in the shortest possible time
- Easy to check using reference sets
- Reduced stock due to modular design

- Cost reduction. Reduction of product loss. Reduction in storage costs. Savings on maintenance costs.