

Pressure measurement für Beverage industry



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

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.

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



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

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Seli Pressure Measurement



Applications in the beverage industry

Measuring technology in Hygienic Design



SDT02 Pressure transmitter **SDT12** Pressure transmitter Accuracy 0.5%



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.

Beverage / juice / food production applications

- Level measurement in small storage containers
- Level measurement in large chocolate containers with agitator
- Level measurement in storage tanks for liquid media
- Level measurement in the filling tank
- Level measurement in the sugar solution tank
- Pressure monitoring in the autoclaves
- Level measurement in the filling machine
- Density measurement of juice in the concentrator
- Level and pressure measurement when mixing ice cream ingredients
- Level measurement in the thickener for sugar beet juice
- Density and pressure measurement during the evaporation of spices
- Level measurement in the production of chewing gum paste

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.

Innovative Automation.