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Pressure measurement for Food & Beverage



We are leading manufacturers of intelligent and efficient systems of sensors, measuring and control technology in hygienic design.

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.



- Optimization of plant technologies through branch-specific measurement
- Storage reduction through modular design
- Unification of standards through intelligent construction
- Sustainable cost reduction

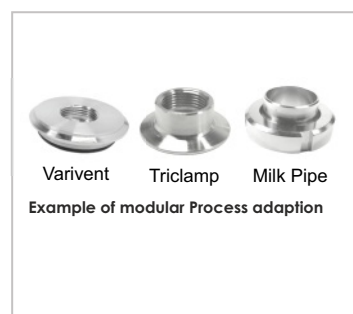
Saving with system The example of the turbidity measurement

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



- 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

Applikationen in dairies

Measuring 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.

Dairy applications

- Level and pressure measurement in the raw milk tank
- Level measurement in the stirring and preparation tank for fruit yoghurt
- Level measurement in the jam cooking kettle
- Pressure measurement in the preheater in the cooling medium line
- Pressure measurement in the homogenizer
- Level measurement in the storage tank for milk and dairy products
- Pressure measurement during pasteurization in the heat exchanger
- Level measurement in the preparation tank for milk cultures
- Level measurement in the storage tank for rennet
- Pressure measurement in the cheese vat

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.