



# Fill level measurement for food & beverages

## Ressources 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



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



# Seli fill level measurement

## Applications in dairies

### Measurement technology in Hygienic Design



**SMW02**  
Level limit switch



**SGS**  
Level limit switch



**SKS**  
Conductive level probe

- Limit switches for liquids and pasty media
- Distinction of two media. e.g. foam/ water, CIP/ product
- Level, full and empty signal in containers and pipes
- Dry running protection for pumps
- Reliable function even with media such as oil, ketchup, mustard, spent grains, yoghurt

#### Applications in dairies

- Level limit and fill level
- In all basic processes such as storage, separating, homogenizing and pasteurization, fermentation
- In all product components such as raw milk, standardized milk, whey, buttermilk, yoghurt, cream, butter, cheese and additional raw materials
- Storage and sterile tanks
- Fillers and bottling plants, dosing tanks
- Milk and foam differentiation in tanks and lines during filling
- Mixtures, e.g. with fruit processing in yoghurt production
- Cheese curd monitoring
- Cheese salt bath
- CIP plant

#### Innovative device technology

- Unification of the factory standard by innovative device design
- Maintenance-free devices without wearing parts
- Simple commissioning in the shortest possible time
- Easy to check using the filter reference sets
- Stock reduction through modular construction
- Cost reduction. Reduction of product loss. Reduction of storage costs. Saving from maintenance costs.