

Analytical measurement **Seli**technology 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

riodocis – Mariolaciorei

Precision and perfection.

nnovative 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

www.seli.de



Seli analytical measurement



Applications in dairies

Measurement technology in Hygienic Design



\$LI03 conductivity meter for food & beverages

- Control of phase separation / product / water / cleaning
- Rinse water reduction
- Bottling product quality monitoring
- CIP system / concentration control / sharpening of acid and alkali
- CIP return / concentration detection for recycling
- Stack tank / tightening of the return
- Verifiable, documented proof of cleaning effect



STS Turbidity meter for Food & Beverage

- Milk-separator/decanter control/standardization
- Filter check / filter breakage, filter inlet
- Milk receipt / tank filling, monitoring correct product filling
- Product quality and concentration, e.g. cream
- Product differentiation milk (3.5%,1.5%), Cream (10%,30%), whey
- Rinse milk recovery milk fraction
- Condensate and cooling water monitoring for damage
- Ice water monitoring for damage
- Vapor water monitoring for solids before return extraction
- CIP return detection of product residues and dirt freight
- Truck cleaning station

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.