Reliable

Certified materials according to FDA and EC 1935/2004 regulations

Cost effective

plics® concept: short delivery time, standardised operation

User friendly

One measurement, three measured values: level, pressure, temperature

Jam cooking kettle

Level measurement in a vacuum vessel

Deseeded fruits and other ingredients for the production of jam are weighed and placed in a cooking vessel and gently heated. The cooking process takes place in a closed vacuum boiler at a temperature of 65 °C to 85 °C, in order to maintain the product quality and preserve the fruits' flavours and colours. Pressure transmitters are deployed to closely monitor the vessel pressure and jam cooking process to ensure the setting point for the conserve is reached. One transmitter measures the head pressure, the other at the bottom of the tank measures the total pressure. The difference between the two is used to calculate the level with great precision.

More details

VEGABAR 83

Electronic differential pressure measurement for determining the level in the vacuum vessel

- Absolutely vacuum resistant, stable temperature properties
- METEC® measuring cell with patented, self-compensating action
- Accurate measured values, even during the heating phase

Show Product

PRO

VEGABAR 83

Show Product

Measuring range - Distance

-

Measuring range - Pressure

-1 ... 1000 bar

Process temperature

-40 ... 200 °C

Process pressure

-1 ... 1000 bar

Accuracy

0.075 %

Materials, wetted parts

316L
Alloy C22 (2.4602)
316Ti (1.4571)
Alloy C4 (2.4610)

Threaded connection

≥ G½, ≥ ½ NPT

Flange connection

≥ DN25, ≥ 1"

Hygenic fittings

Slotted nut ≥ DN25 - DIN 11851
Varivent ≥ DN25
hygienic fitting with tension flange DN32
Hygienice flange connection ≥ DN50 DIN11864-2
SMS 1145 DN51
SMS DN38
Hygienic fittings ≥ DN33 - DIN11864-1-A
Hyg. collar clamp adapter DN40PN40 DIN11864-3-A
Hyg. clamp connection DIN11864-3-A; DN50 Rohr ø53
Swagelok VCR screwing
Varivent G125

Seal material

no media contact