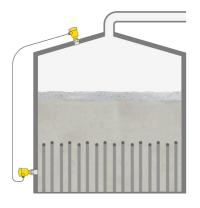


Reliable

Approved materials according to EC 1935/2004 and FDA

Cost effective Sensors exhibit high, long-term stability

User friendly Simple installation and setup



Sugar vacuum pan

Level measurement in a sugar vacuum pan

The process in a vacuum pan is designed to ensure the growth of sugar crystals. The syrup is cooked in a closed boiler with steam-heated tubes and the liquid is extracted. The intermediate product is magma, a mixture of crystal sugar and syrup. This mixture is then poured into a holding tank, the crystallizer. In the holding tank, the cooling and drying process creates a substance called massecuite, from which the sugar crystallizes. The level in the tank must remain constant, so a reliable level measurement is required here.

More details



VEGABAR 82

Electronic differential pressure measurement for level measurement

- High resistance to the abrasive sugar crystals thanks to ceramic CERTEC® measuring cell
- The dry measuring cell is vacuum resistant and long-term stable

• Reliable measurement, independent of viscosity, steam and condensate

Show Product



	VEGABAR 82
	Show Product
Measuring ra -	nge - Distance
Measuring ra	nge - Pressure
-1 100 bar	
Process temp	perature
-40 150 °C	-
Process pres	SUIP
-1 100 bar	0410
Accuracy 0.05 %	
Materials, we	tted parts
PVDF 316L	
Alloy C22 (2.4)	302)
PP	552)
1.4057	
1.4410	
Alloy C276 (2.4	4819)
Duplex (1.4462	2)
Titanium Grade	e 2 (3.7035)
Threaded cor	nection
≥ G½, ≥ ½ NP	Г
Flange conne	ection
≥ DN15, ≥ ½"	
Hygenic fittin	gs
Clamp ≥ 1" - D	IN32676, ISO2852
Slotted nut ≥ D	N25 - DIN 11851
hygienic fitting	with tension flange DN32
	F40 with compression nut
DRD connection	
SMS 1145 DN SMS DN38	51
SMS DN38 Swagelok VCF	2 screwing
Varivent G125	(Solowing
Varivent N50-4	0
for NEUMO Bi	oControl D50 PN16 / 316L
Seal material	
EPDM	
FKM	

FKM FFKM

