



Reliable

Certified materials according to FDA and EC 1935/2004 regulations

Cost effective

One sensor, two measured values:
simultaneous measurement of level and temperature

User friendly

Maintenance-free, continuous operation

Mash tank

Level measurement in an elderberry mash tank

Elderberries are first mashed up in order to produce a concentrate, from which food dyes are then made. The elderberry mash is refrigerated to maintain the product quality. Accurate level measurement and exact records of the process temperatures ensure hygienic operation.

[More details](#)



VEGABAR 82

Hydrostatic pressure transmitter for level and temperature measurement in the mash tank

- Integrated temperature sensor saves purchase of additional temperature measuring instruments
- The measuring cell is robust thanks to its high resistance
- Long-term stability through use of dry CERTEC® measuring cell

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PRO

VEGABAR 82

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Measuring range - Distance

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Measuring range - Pressure

-1 ... 100 bar

Process temperature

-40 ... 150 °C

Process pressure

-1 ... 100 bar

Accuracy

0.05 %

Materials, wetted parts

PVDF

316L

Alloy C22 (2.4602)

PP

1.4057

1.4410

Alloy C276 (2.4819)

Duplex (1.4462)

Titanium Grade 2 (3.7035)

Threaded connection

$\geq G\frac{1}{2}, \geq \frac{1}{2}$ NPT

Flange connection

$\geq DN15, \geq \frac{1}{2}$ "

Hygienic fittings

Clamp ≥ 1 " - DIN32676, ISO2852

Slotted nut $\geq DN25$ - DIN 11851

hygienic fitting with tension flange DN32

hygienic fitting F40 with compression nut

DRD connection \varnothing 65 mm

SMS 1145 DN51

SMS DN38

Swagelok VCR screwing

Varivent G125

Varivent N50-40

for NEUMO BioControl D50 PN16 / 316L

Seal material

EPDM

FKM

FFKM