

- L** LABORATORY
- P** PROCESS
- S** SOFTWARE
- A** AUTOMATION

iPR FS

EHEDG Certified Inline Process Refractometer

With its certified hygienic design it is suitable for almost all applications in food and beverage production



SPECIFICATIONS

iPR FS (Food Safety)

Measuring scales	Refractive Index (RI), Sucrose (Brix) (already included) Up to 4 scales freely definable
Measuring range	1.32000 - 1.52000 RI / 0 - 85 Brix
Resolution	0.00001 RI / 0.01 Brix
Accuracy	± 0,00014 RI* / ± 0.1 Brix*
Reproducibility	± 0.00014 RI / ± 0.1% Brix
Ambient temperature	- 10°C to + 50°C
Sample temperature	0°C to + 90°C
Temperature measurement	NTC sensor for measurement of sample temperature placed inside the prism
Interfaces	2 insulated 4 - 20 mA analog outputs 2 digital output switch (up to 1 A) 1 serial output (RS232, alternatively RS485 or USB)
Power supply	24 V DC
Prism	Sapphire
Light source / wavelength	589 nm, LED
Process pressure (max.)	MPa (145 psi, 10 bar)
Process contact material	Sapphire, Stainless steel
Mounting accessories	VariVent (Tuchenhagen) or APV

* Standard conditions (589 nm, 20°C)

Food safety requires certification according to European standard EHEDG. This is comparable to AAA.

- Hygienic design
- Rounded edges
- No slotted screws
- CIP/SIP possible (60 min max.)
- Material in contact with media: stainlesssteel, sapphire, PEEK
- Determination of dry substance
- Determination of mass percent
- Brix measurement
- Standard scales (Brix, Oechsle, Zeiss, Fat, Honey)
- with automatic temperature compensation

Typical applications of the model

- Sugar industry
- Beverages
- Food (oil from palm, corn, sunflower, soya)
- Essential oil in aroma
- Sweets and chocolate

