MILKTRONICS

Cream line % control on Separator Outlet

Auto/Manu

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Description:

The Sensor is installed on the cream line just after the separator. The sensor output is wired to a PLC which controls a back-pressure valve installed on the line just after the sensor. When the FAT content changes, the back pressure is automatically adjusted to keep an acceptable cream % target.

The % target can also be achieved manually by looking at the sensor display and adjusting the back-valve pressure manually.

FAT range: 20-70%,

Suitable for CIP,

certificate: Food grade 3A

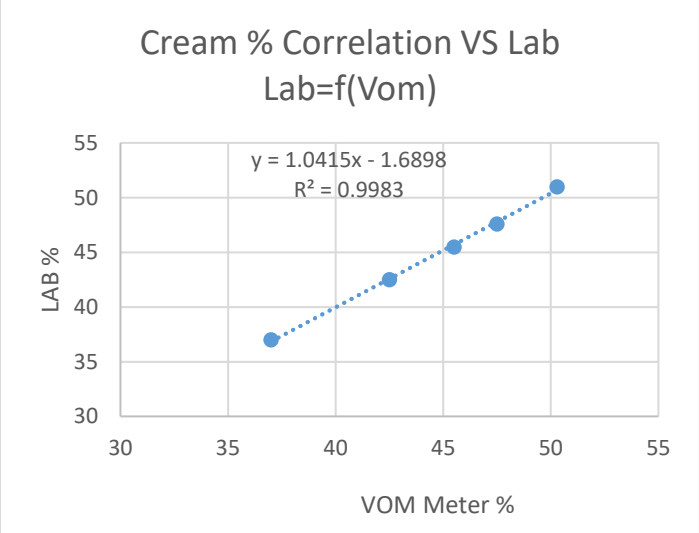
Process fitting: Tri-clamp, or welded coupling

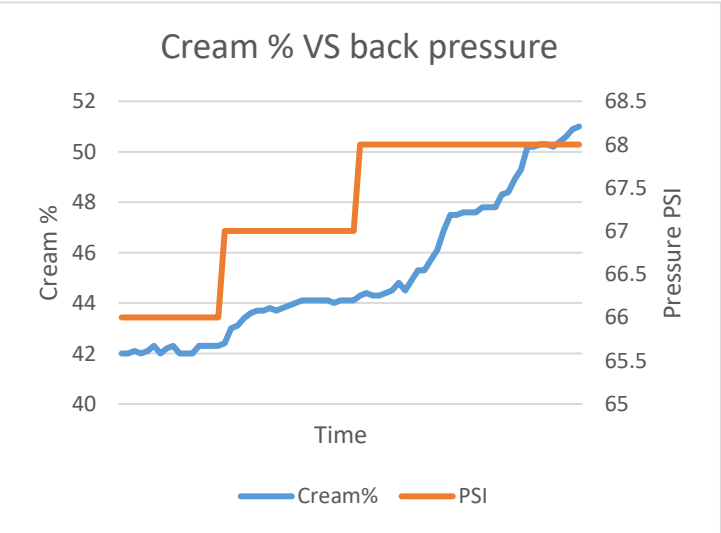
Output: 4-20mA

Power: 24VC

Remote display available

Accuracy 0.1% on total range





Conclusion:

The cream % displayed on the meter follows the back pressure very well. The response time between the PSI change and the cream % change is immediate, however the cream % requires 3-4 minutes to stabilize. The lab=f(vom) has a r^2=0.9983 therefore a very good correlation. The lab measurements were done 2 days after the calibration, this demonstrates that the measurement is stable. The LAB accuracy VS sensor is ±0,8%. The online sensor resolution is 0.1%. The color (yellowness) has no effect on the accuracy. 6 Calibration points are necessary, the calibration curve is already uploaded in the sensor memory before delivery.