

State of the art flow measurement at König-Pilsener



Production at König-Pilsener

König-Pilsener, one of the leading premium breweries in Germany, chooses KROHNE. The brewery has installed the current generation of KROHNE flow meters for a range of important brewing processes. KROHNE measuring equipment is also used for the peripheral and disposal cycles.

With the OPTIFLUX, König-Pilsener knows it can rely on the standard EMF for the food and beverage industry. The electro-magnetic flowmeter monitors the flow of wort in the brewing process, among other values. Comprehensive self diagnosis functions ensure reliability as well as high availability.

The classic devices are also in evidence in the brewing cellar, including variable area flow meters to measure air and carbon dioxide. The H 250 from KROHNE is the standard device in the process industry. König-Pilsener doesn't just use the H 250 to measure standard upward flow, but it also uses a variant for horizontal flow.

During the removal of alcohol, the level of tanks of pure alcohol is determined by measuring devices using a guided microwave. This is required during the production of alcohol-free beer. Measuring devices from KROHNE are also used for level measurement in the 25 m high concrete malt silos. Using the OPTIWAVE, it is possible to keep a constant check on the silos, enabling optimum tank management of the malt.

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