

KROHNE OPTIFLUX – with stainless steel housing



OPTIFLUX 6300

With the introduction of the completely hygienic, electromagnetic flowmeter OPTIFLUX 6000, KROHNE has established a new standard for the food and beverage industry. According to the hygienic needs of the customer, the stainless steel design ensures a germ-free and sterile handling. A novel gasket concept prevents the gasket from expanding into the measuring tube.

OPTIFLUX 6000 is suitable for all SIP and CIP processes, and all industry-specific connectors and lengths are available for the food, beverage and pharmaceutical industries. KROHNE developed this flowmeter in cooperation with the EHEDG and several customers from the food industry. OPTIFLUX 6000 is FDA-approved and certified in accordance with 3A. The new signal converter combines application, accuracy and device diagnostics, which helps users to install and operate the meter correctly.

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