

Welcome to the world of Food

KROHNE continues into 2005 with a series of products and variants following the many new products introduced at last year's Interkama.

Food Special

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... once again KROHNE proves its powers of innovation:

- World's first electromagnetic flowmeter with 3 x 100 % diagnosis, uniquely-shaped hygienic gasket specially tailored to food industry
- Only Coriolis works in wort and light beer application
- PTB chooses KROHNE for standard
- Vibration switch for solids
- Batching Controller with CANopen

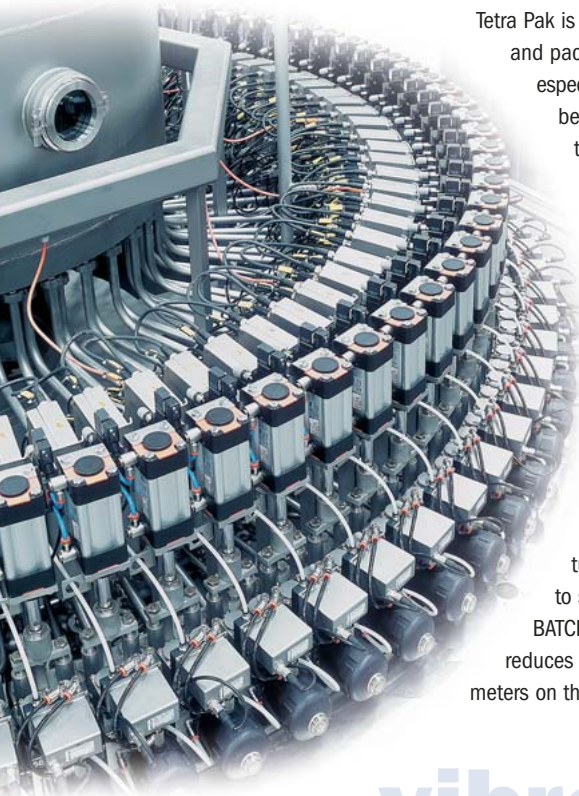


The new diagnostics package for the OPTIFLUX series not only fulfills the NAMUR guidelines, but exceeds them. In addition to extensive application process diagnostics, OPTIFLUX will sense whether it is still within its original specifications and whether, for example, it has been correctly installed.

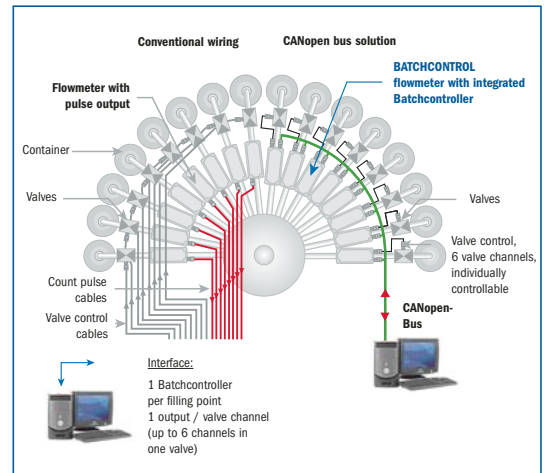


BATCHCONTROL 5014 C

Special-purpose meter for filling machines



Tetra Pak is one of the world's leading producer of filling and packaging machines. In their filling machines, especially those for light PET bottles, Tetra Pak have been using one generation of BATCHFLUX after the other for a number of years. With the introduction of BATCHCONTROL - which is based specifically on the needs and experience of companies like Tetra Pak - they now have the combination of a batching electromagnetic flowmeter with an integrated flow controller. BATCHCONTROL retains all the familiar features: slim 50 mm width, ceramic-platinum electrodes in a ceramic flow tube that is highly resistant to vacuum, temperature shock - and shows the long-term stability needed for long trouble-free operating of a filling machine. BATCHCONTROL has integral temperature measurement, and numerous diagnostic features to self-check its functionality. BATCHCONTROL is available with CANopen, which drastically reduces the wiring and improves the control of the banks of meters on the carrousel.



PTB chooses KROHNE as supplier of transfer standard



The Physikalische Technische Bundesanstalt (PTB) and KROHNE have signed a cooperation agreement for the joint development of a Flow Transfer Standard with a reproducibility of around 0.01%.

The EC measuring equipment directives stipulate quality assurance for all manufacturers of custody-transfer meters, for example water and heat meters. For this reason, the accuracy of calibration rigs has to be regularly monitored. The tests consist of a flow transfer standard which is calibrated and certified by the PTB and can be used to test and calibrate other calibrations rigs.

The PTB has had over 20 years of experience with the stability and accuracy of KROHNE's electromagnetic flowmeters. Ring trials by the Austrian Calibration Authority BEV on calibration rigs throughout Europe have confirmed once again the high reproducibility of KROHNE's EMFs. For this reason, the PTB decided to develop the Flow Transfer Standard together with KROHNE. More under

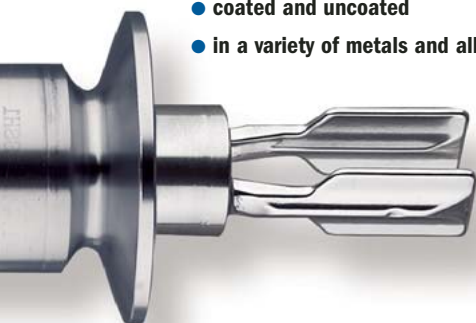
www.krohne.com

Good vibrations for liquids and solids

New switches for liquids and solids

Two new series of vibration switches were introduced in April 2005: OPTISWITCH 5000 Series for liquids, and OPTISWITCH 3000 Series for solids. Both series are state of the art 2-wire switches in numerous versions:

- short and long paddles,
- coated and uncoated
- in a variety of metals and alloys.



NEW

The most modern massmeters for South America's most modern brewery



CERVECERÍA BAVARIA S.A., brewery monopole in Columbia and the world's 10th largest brewery chooses OPTIMASS

The brewery has 7 production plants in Columbia and dominates the beer market in Ecuador and Panama, and moreover produces over 60% of the beer consumed in Peru. One of the most modern production facilities in South America is the CERVECERÍA LEONA.

Since BAVARIA was focusing on increasing the efficiency of its plants, they carried out measurements at various points in the production to detect possible inefficiencies. To do this, LEONA initiated a comparison in which two massflow meters from different suppliers to measure wort and clarified beer after filtration. KROHNE beat the competition with the best technology, the lowest pressure drop and an attractive price. What impressed LEONA most was the widest measuring range of OPTIMASS.

They expect to double the beer production over the coming 5 years, and KROHNE's mass meters are expected to facilitate this growth.

Process parameters

Product:	Wort after heat exchanger
Measuring range:	800 hl/hour
Operating pressure:	6 bar
Density:	1.044 ... 1.74 kg/l
Viscosity:	1.5 ... 1.74 cp
Meter:	OPTIMASS 7000 T80



OPTIFLEX Radar level metering – better than ever

OPTIFLEX – ultra-stable measurement from 50 mm thin interfaces upwards, for all applications

In contrast to earlier radar devices, OPTIFLEX, due to its optimised FMCW microwave technology, can achieve a substantially higher dynamic response and bandwidth than is possible e.g. with the pulse technique, thus providing significantly greater application reliability. The higher signal dynamics of OPTIFLEX allow measurement in the most difficult applications.

In addition, a distinctive feature of the OPTIFLEX is its exact time base which generates needle-sharp signal pulses and in the end allows measurement of thinner interfaces.

Easy operator control and OPTimum range of antennas



It has never been easier to start up a 2-wire device. Simply mount the device onto the tank, wire it up and switch it on. OPTIFLEX carries out a self-test, the installation assistant (Wizard) asks a few simple questions to define tank geometry and tank product. That's all. OPTIFLEX has already started measuring!

KROHNE wins prestigious Queen's Award for Enterprise Innovation

Flow and level measurement specialist KROHNE Ltd has been awarded the coveted Queen's Award for Enterprise Innovation 2005, an honour which recognises the company's achievements in developing its technically advanced OPTIMASS Coriolis mass flowmeter.

KROHNE's OPTIMASS Coriolis mass flowmeter was the world's first instrument of its type to incorporate a single, straight-tube design. Since its launch in 2002 the OPTIMASS' innovative design, which overcomes many of the constraints traditionally associated with Coriolis flowmeters, has proved highly successful across a broad range of industries.



THE QUEEN'S AWARDS
FOR ENTERPRISE
INNOVATION
2005



Kühne puts the heat in hot dogs - BM 500 keeps mustard creamy



Kühne is one of the leading producers of vinegar, mustard, dressings and sauces (ketchups) in Germany. The mustard seed is ground in the mustard mill, runs down a funnel and is pumped for further treatment. The level within the tank is relatively low and the product tends to deposit on the sensor. Neither vibration limit switches, nor capacitive, nor pressure sensors work with this application. The BM 500 potentiometric level instrument precisely measures the level despite the sensor being coated with product and the besides the low level in the mill. EHEDG and 3A certified.

NEW

Level switches for liquids and pastes LS 6200/6300



Universal level switch for top and bottom mounting and for dry-run protection in pipelines as of DN 15. The switches work on electromagnetic waves whose duration change as a function of the dielectric constant. The switches fit crevice-free and comply with hygienic standards.

- Independent of location and vibration
- No pipe blockages, no pressure drop
- Installation in pipes down to DN 15 or 3/4"

NEW



Extended range of temperature sensors

TTP 200-Tri

Stainless steel hygienic sensors with short response time in various diameters and lengths. Various hygienic connections available. With 2/3/4 wire PT 100 output or with integrated 4 ... 20 mA current output.

New-style CD-ROM

The complete KROHNE World of Food at your fingertips.

All the downloads - without the waiting time, and much more than any other CD-ROM we have ever produced:

- Company background
- Food segment information
- Software, sizing programs
- Data Sheets, Manuals, QuickStarts
- English and German on 1 CD



NEW

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