



S40-3HY-AIO

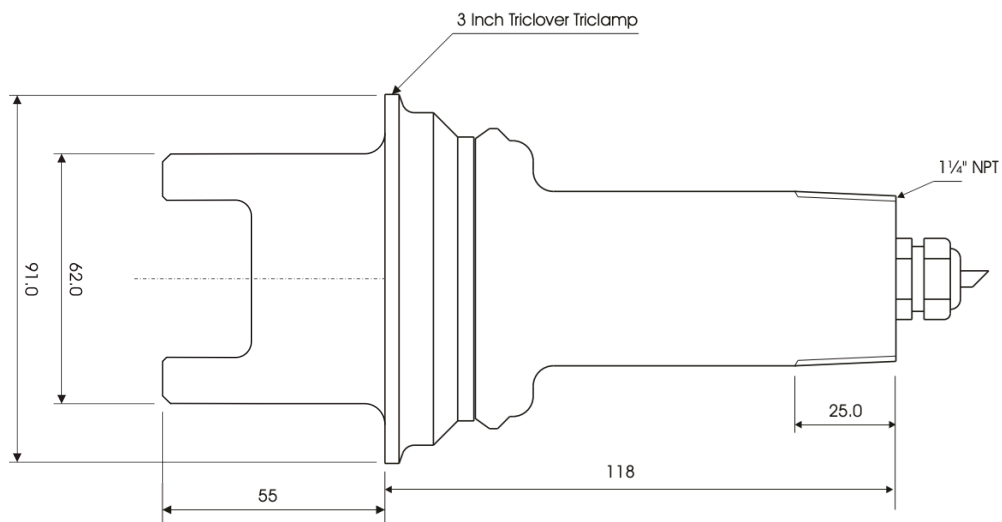
3-A certified

Example application

Measures 0-1.5% milk fat. 3" Tri-Clamp Fitting
Install directly into food process line.
No controller required. 4-20mA and Modbus RS485 directly from sensor.



Dimensions



Key features



SELF-COMPENSATING

Multi-beam sensor, virtually eliminates drift due to contamination or electronic ageing.



ONE-PIECE BODY

No lenses to leak, glass-free design.



SIMPLE TO USE

Simple user interface



RELIABLE

Accurate, repeatable & reliable.

Example applications

Hygienic style sensors designed for solids concentration control directly in the food and dairy process lines.

Most commonly used for product to water interface control, fat concentration control, separator optimisation, solids recovery and loss monitoring.

Milk fat

0 to 1.5%

(the measuring range will vary according to media and particle characteristics)

Further specifications

ACCURACY

+/- 2% of reading

REPEATABILITY

+/- 1% of reading

TEMPERATURE

0 to 85°C operating range

PRESSURE

5 Bar

CABLE

Polyurethane-covered cable rated to 95°C. Extension cables can be supplied to extend the cable up to 50m.

Model no. selection guide

BASIC MODEL NO.:

S40-3HY-AIO – Measuring range 0 - 1.5% milk fat*.

*the measuring range will vary according to media and particle characteristics

BODY STYLE

3HY - Hygienic Style body with 3" Tri-clover fitting

WAVE LENGTH

880 - 880nm Standard. Other wave lengths available

BODY MATERIAL

PP - Polypropylene

CABLE

10 - Both immersion and hygienic sensors are supplied with a 10m cable as standard. Other lengths available

OUTPUT

MB - Cores stripped and crimped for direct connection to power supply, 4-20mA and Modbus RS485 - 9 to 32V DC

Comes complete with USB interface and app for calibration and setup.

Sample model no: xx-xx-880-PP-10-MB

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