

Dairy Products, Creameries

Curd Production

Measurement of the TS in the production process of curd



Auswerteeinheit HK1-M



Higher efficiency of the Curd Production

HK1-M



Savings through accurate measuring of the total solids



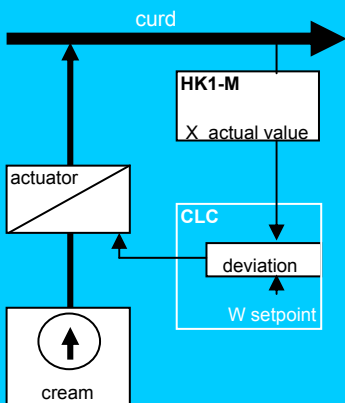
The TS-value of different curd products is controlled by cream dosage. With manual cream dosage the TS-value fluctuates of about 1 to 5%.

To save TS means to save money. To save 1% TS in a production with a capacity of appr. 30t/day results to a saving of appr. EUR 15.000 per year.

cream cheese / curd (pasty/mashlike)

cottage cheese (grainy)

cottage cheese (sliceable)



closed-loop-control
cream dosage



The measurement is effected by two 3A-spiralantennas in the curd pipe. The TS-value is displayed by the evaluation unit HK1-M and is also available as 0/4-20mA analogue-signal for the closed-loop-control.

Basic calibration at delivery, simple start-up with one-point calibration. Rugged industrial design. Maintenance free. Quick connection. RS232 / RS485. Additional standard stainless-steel-housing.

success through innovation

25 years experience

T: +49-(0)7084-928410 F: +49-(0)7084-928429

info@harrerkassen.com

www.harrerkassen.com



Harrer & Kassen GmbH

Am Heschen 6
75328 Langenbrand
Germany

