

Redpost PU-Monitor RPU-351

General information

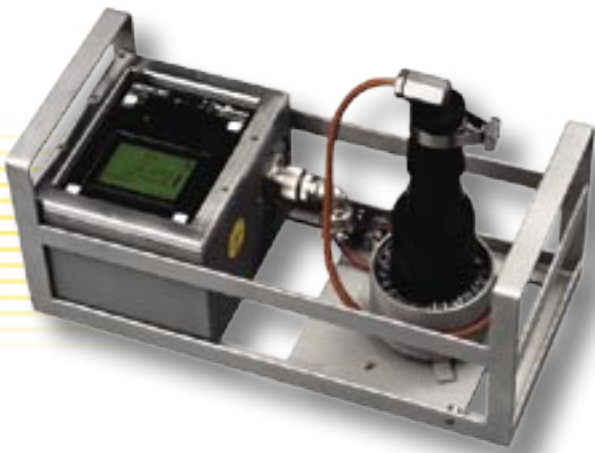
Through pasteurisation, the numbers of micro-organisms in beer or soft drinks are reduced and consequently their shelf lives are increased. To maintain the quality of the product as regards for example taste, smell, brightness and colour, pasteurisation should be a gentle heat treatment. The most widely used method of pasteurisation makes use of a tunnel pasteuriser, through which bottles or cans travel, while being sprayed with warm water. The effect of heat treatment during a certain time is expressed in pasteurisation units (PU).

The Haffmans-Redpost PU-Monitor, type RPU-351, enables you to monitor the pasteurisation process and make an easy and accurate calculation of the pasteurisation units.

Principle of operation

A bottle or can filled with the product that needs to be pasteurised, is placed in the pasteurising monitor and is connected. The pasteurising monitor is placed between the bottles or cans that travel through the tunnel pasteuriser. During the pasteurisation process the pasteurising monitor measures and stores the product temperature inside the bottle/can in relation to the time and calculates the pasteurisation units.

After passing through the tunnel, the number of PU's is directly displayed on the pasteurising monitor. Data can be transferred to a PC or printer with the Haffmans RPC interface/charger.



Beverage Quality Control



Technical information

Features

Single-channel temperature measurement
 Graphical display
 Durable construction
 Programmable PU formula
 Multiple languages: English, German, Spanish and French

Advantages

Number of PU's displayed on monitor
 Easy operation
 Low maintenance requirements
 High serviceability
 Data transfer to PC or printer via interface
 Multiple interfaces possible: RPC 50 and RPC 80

Benefits

Control over the pasteurising process by calculating the PU's
 Direct read-out of number of PU's at the tunnel
 Optimisation of energy consumption and costs
 Low maintenance costs

Scope of supply

RPU-351 Monitor	Operating magnets (2)
Temperature probe (L=230 mm*)	Silicone grease
Key plug	Operating instructions
Bottle holder \varnothing 55-68 mm*	

*Temperature probe suitable for bottles, height from 202 to 242 mm

Any other length of temperature probe or dimension/type of container holder has to be specified by the customer when ordering.

Technical data

Container:	bottle or can
PU calculation factors:	programmable
Measuring:	1 x temperature
Storage capacity:	1 recording, maximum 180 minutes
Recording interval:	10 seconds

Measuring range

Temperature:	-5 to 100°C
Pasteurisation units:	0 to 9999,9 PU

Accuracy

(in range 40 to 80°C)

Temperature:	< 0,25°C
Pasteurisation units:	< 8 %

Dimensions in mm:	355 x 175 x 160 (L x W x H)
Weight:	6.8 kg

Haffmans B.V. reserves the right to make changes in the technical specifications at any time.

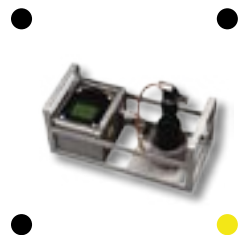


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