

Redpost PU-Monitor RPU-352

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).

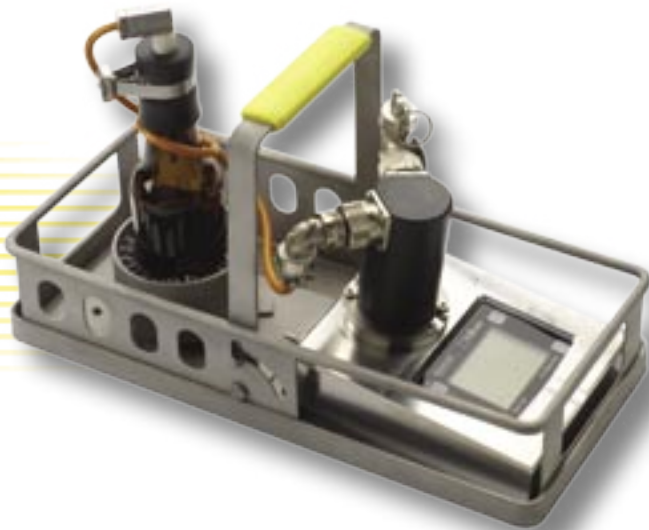
The Haffmans-Redpost PU-Monitor, type RPU-352, enables you to monitor the pasteurisation process, make an easy and accurate calculation of the pasteurisation units while also checking the spray water temperatures in the tunnel pasteuriser.

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 or can in relation to the time and calculates the pasteurisation units. Furthermore, in order to give insight into the relation between the spray water temperature and the temperature in the bottle/can, the spray water temperature is measured, also giving information about the condition of the tunnel pasteuriser.

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

- Two-channel temperature measurement
- Graphical display
- Durable construction
- Carrying handle
- Second temperature measurement for spray water
- Programmable PU formula
- Recording interval setting (2 to 60 s)
- Multiple languages: English, German, Spanish and French

Advantages

- Number of PU's displayed on monitor
- Simple operation
- Easy carrying
- Storage capacity of 4 pasteurisation runs
- 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 at the tunnel
- Checking the condition of the spray water nozzles of the tunnel pasteuriser
- Optimisation of energy consumption and costs
- Low maintenance costs

Scope of supply

- | | |
|-------------------------------|---------------------------------------|
| RPU-352 Monitor | Key plug |
| Temperature probe (L=230 mm*) | Bottle holder \varnothing 55-68 mm* |
| Spray water probe | Operating magnets (2) |
| Dummy temperature plug | Silicone grease |
| Test 60°C plug | Operating instructions |

*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: | 2 x temperature |
| Recording interval: | Recording interval setting (2 to 60 s) |
| Storage capacity: | 4 recording, maximum 4 h. per run (at 10 s recording interval) |

Measuring range

- | | |
|-----------------------|----------------|
| Temperature: | -5 to 105°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: | 380 x 175 x 230 (L x W x H) |
| Weight: | 8.5 kg |

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



Haffmans B.V.

P.O. Box 3150 NL-5902 RD Venlo, The Netherlands
T: (+31) (0)77 323 23 00 **F:** (+31) (0)77 323 23 23
E: customersupport@haffmans.nl **I:** www.haffmans.nl

