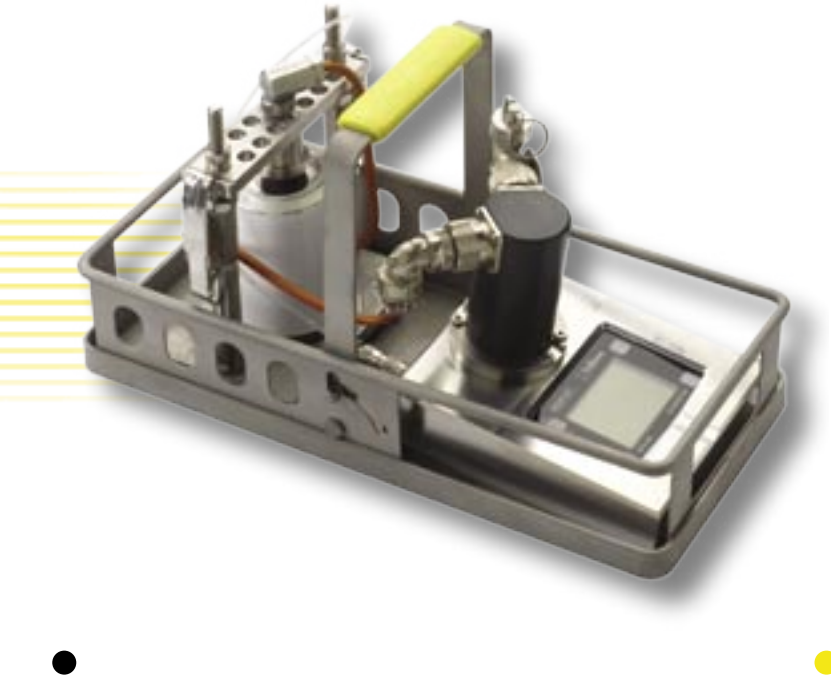
Haffmans

Redpost PU-Monitor RPU-353



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-353, not only enables you to monitor the pasteurisation process and make an easy and accurate calculation of the pasteurisation units. It also measures the pressure in the bottle or can during pasteurisation, and checks 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.
The pressure measurement helps you monitor the pressure in the bottle or can, as a high pressure could lead to bottle explosion or can deformation and consequently product losses.

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

NORIT *The Purification Company*

RPU-353

Technical information

Features

Three channel measurement (2 x Temp. and 1 x Pressure)
Extra temperature measurement for spray water
Extra pressure measurement inside the container
Graphical display
Durable construction
Carrying handle
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
Easy carrying
Low maintenance requirements
Data transfer to PC or printer via interface
Simple operation
Storage capacity of 4 pasteurisation runs
High serviceability
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
Checking the condition of the spray water nozzles of the tunnel pasteuriser
Reduction of product losses
Optimisation of energy consumption and costs
Low maintenance costs

Scope of supply

RPU-353 Monitor (with pressure sensor)
Spray water probe
Test 60 °C plug
Can holder*
Silicone grease
Temperature probe (L=190 mm*)
Dummy temperature plug
Key plug
Operating magnets (2)
Operating instructions

*Temperature probe suitable for 0,33 cl cans, height 115mm. Any other length of temperature probe or dimension/type of container holder has to be specified by the customer when ordering.

Technical data

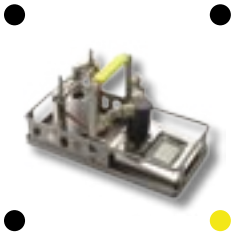
Container:	bottle or can
PU calculation factors:	programmable
Measuring:	2 x temperature, 1 x pressure
Recording interval:	Recording interval setting (2 to 60 s)
Storage capacity:	4 recording, maximum 4 h. per run (at 10 s recording interval)

Measuring range	
Temperature:	-5 to 105°C
Pressure:	-0.5 to 18 bar(g)
Pasteurisation units:	0 to 9999.9 PU

Accuracy (in range 40 to 80 °C)	
Temperature:	< 0.25 °C
Pressure:	< 0.08 bar
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

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