



Level



Pressure



Flow



Temperature



Liquid
Analysis



Registration



Systems
Components



Services



Solutions

Reliable Limit Switches

Developed for the food industry

Liquiphant and Liquipoint

The perfect complement for point level detection in

Liquiphant



FTL20H

Measuring principle

A sensor in form of a tuning fork is excited on its resonant frequency. The drive operates in a piezo-electric manner. Immersion into a liquid changes the oscillating frequency. This change is analyzed and converted into a switching signal.

- Universal applications
- Active sensor with permanent self-monitoring

Technical data

- Process temperature: -40...+150°C (-40...+302°F)
- Process pressure: -1...+40bar (-14.5...+580psi)
- Material: 316L
- Approvals: EHEDG, 3A, WHG

- Know-how of 45 years in point level detection
- Exclusively 316L material in contact with process liquid

Liquipoint



FTW33

Measuring principle

A change in resistance between two conductors (electrodes) caused by the presence or absence of the medium leads to a switching signal. If the probe is uncovered, the resistance is theoretically infinitely high. If the medium covers the probe (conductive connection), the resistance assumes a finite value. A current flows which is converted into a switching signal.

- Flush-mounted installation
- Reliable in highly viscous and lumpy media
- Integrated build-up compensation

Technical data

- Process temperature: -20...+150°C (-4...+302°F)
- Process pressure: -1...+25 bar (-14.5...+362.5psi)
- Material: 316L / PEEK
- Approvals: EHEDG, 3A

Level detection in the food industry
Integrates with the process

Your advantages

- Easier and faster cleaning
- No impairment of product quality
- No calibration required in changing media
- Immune against build-up





The safe choice

For many years, Endress+Hauser has manufactured instrumentation which meets the highest demands on reliability, safety and hygiene design in food production. Our program comprises optimum process connections for all relevant instruments. Design, material selection and surface properties correspond to the strict international regulations for the food industry.

The experience from the development of instrumentation, which is also used in biotechnology and pharmaceuticals, was consistently implemented in instruments which set standards in terms of design and reliability. We meet the requirements of organizations like EHEDG, FDA and 3A. This ensures optimum processes and cleaning.

Endress+Hauser offers the entire range of instrumentation, data integration and administration to provide innovative solutions for all aspects of the process, from raw materials and production through to waste water treatment.

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12.06/11.