

Non Contact Radar Measurement RM70 on Food Applications



Food processing requires solutions that can manage high viscosity with hygienic version equipment. Honeywell's radar measurement products are ideal for measuring food such as chocolate, fruit juice, milk, beer, ice cream, biscuit flour, cocoa, cheese, butter, margarine, jam, yoghurt, spirits/liquors, honey, and aerated drinks. Processes can include blending, mixing tanks, storage and plant utilities.

current outputs. Because the RM70 is a radar level technology, it can be operated under full vacuum and temperature. And with a temperature limit at the sensor of -20°C up to 150°C (-4 to 302°F) complying to all CIP/SIP applications. The material in contact with the process is only PEEK, which is an FDA conforming material.

Honeywell's design is also the only one to offer the option of 2

Solution

Typically, in the food industry, customers would like to use non- contact radar for the measurement of level in order to avoid contact with the product. The RM70 provides both FMCW 2 —wire radar technology and hygienic process connections. The transmitter is also available in full stainless steel housing with local display and keypad.

 Tank: Vertical cylinder with agitator; height 5.5 m

Product: Chocolate

Temperature: 0° C up to 60° C

Device:

Connection: RM70 1"1/2 G

o Antenna: DN 50

Sealing: Viton

o Approval: Without



Tank: Vertical cylinder; height 4 m

Product: Champagne

Temperature: 10° C

Device:

Connection: SMS 63

Antenna: RM70 DN 50

Sealing: Viton

Approval: Without









Neumo Biocontrol DN 50







DIN 11851 DN 50

More Information

For more information on radar measurement, visit http://www.honeywell.com/ps/hfs or contact your Honeywell account manager.

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