



Homogeniser Pressure Gauge



Summary

Homogeniser hygienic seal fitted to 100mm diameter pressure gauge suitable for food, dairy and pharmaceutical applications up to pressure of 1600 bar.

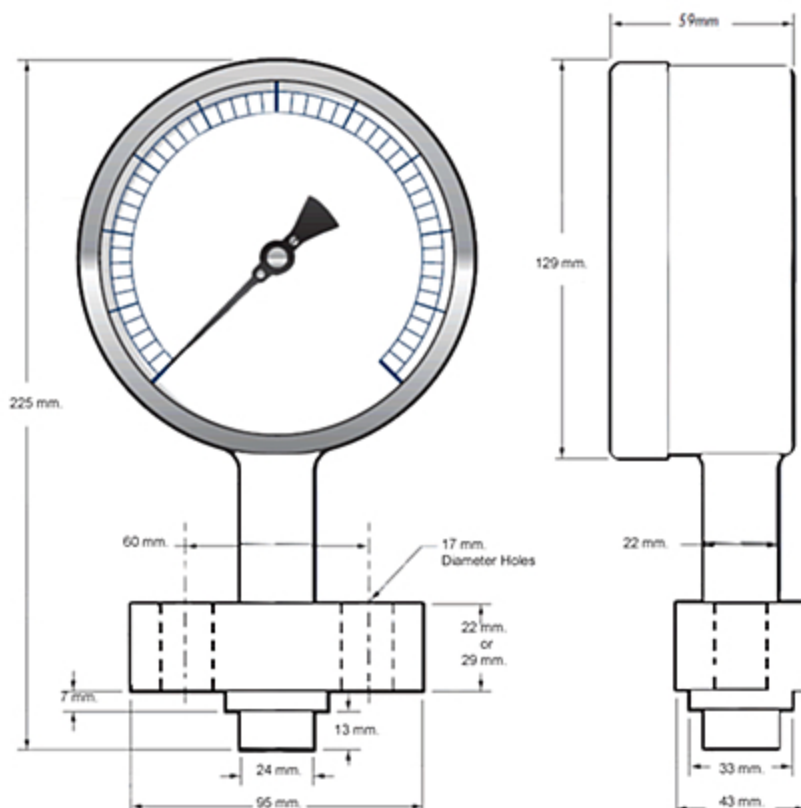
Designed for homogeniser applications where the process media would solidify, block or clog a conventional bourdon tube style pressure gauge and where a high degree of inline cleaning or sterilising is required. Seal fill is oil approved for food service applications.



Technical Specifications

- ◆ Diameter: 100 mm.
- ◆ Accuracy: 1.6% of F.S.
- ◆ Range: 0..1600 Bar
- ◆ Overpressure protection: $P_{max} + 30\%$
- ◆ Protection class: IP65
- ◆ Process temperature: $-10\text{ }^{\circ}\text{C}..+120\text{ }^{\circ}\text{C}$
- ◆ Diaphragm: AISI 316 L SS
- ◆ Connection: Homogeniser type
- ◆ Connection flange: AISI 316 SS
- ◆ Case: AISI 304 SS
- ◆ Glass: Tempered glass 3 mm.
- ◆ Sensing element: Brass or Stainless Steel Bourdon
- ◆ Movement: Brass or Stainless Steel,
- ◆ Pointer: Black aluminum, micrometric adjustable
- ◆ Scale: White painted aluminum

Dimensions



Measurement Ranges

0~25 Bar	0~40 Bar	0~60 Bar	0~100 Bar
0~160 Bar	0~250 Bar	0~400 Bar	0~600 Bar
0~1000 Bar	0~1200 Bar	0~1400 Bar	0~1600 Bar

How to Order

Please specify the following properties when the manometer ordering.

- Model number,
- Dial size (100 mm.),
- Dry or Liquid filled (GD=Glycerin filled, SD=Silicone filled),
- Range and pressure unit,
- Connection type, (Homogeniser type),
- Flanged (F) or Flangless (NF),
- (If necessary, accessories, special connection special scale..)

For example: **HM-100-250-(0/100 Bar)-F**