INLINE BREWERY MONITORING SYSTEM

Simplify your quality control with the only direct inline measurement of CO_2, Alcohol and Gravity all in one sensor.

VitalSensors infrared inline sensor for precise real-time measurements of dissolved Alcohol/Ethanol, CO_2, Real Extract, Specific Gravity (calculated), Real Degree of Fermentation (calculated) and Original Extract (calculated). The sensor is easy to install and integrate, and has a low cost of ownership.

Constant, Accurate Quality Readings

Readings are taken 24 times per second via optical sensors. Measurements are not affected by pressure, density, color, viscosity or extreme conditions.

Minimal Maintenance

The solid state sensor only requires routine CIP to ensure accuracy.

Programmed for Your Product Line

After a thorough commissioning process, the instrument is programmed for each of the products running through your line, reducing the need for operator interaction and costly and time-consuming measurements and calculations.

Meet Your Reporting Requirements

All previous product quality data is easily accessible via the instrument and any connected PC.

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Specifications*

Range	CO$_2$: 0 - 6 v/v 0 - 12000 ppm 0 - 12000 mg/L or 0 - 12 g/L Alcohol: 0 - 20 w/w % standard 0 - 100 w/w % customisable 0 - 20 v/v % Real Extract: 0 - 20° Plato Real Extract 0 - 20° Plato Original Extract	**Measurement Method**	Mid Infrared spectrometer with Attenuated Total Reflectance (ATR) sampling
Accuracy	CO$_2$: ±0.02 v/v ±39.2 ppm ±39.2 mg/L or 0.0392 g/L Alcohol: ±0.016 w/w % ±0.02 v/v % Real Extract: ±0.01° Brix ±0.01° Plato	**Measuring Interval**	100 ms
		Data output interval	500 ms to 30 s (user defined)
		Temperature	-2 °C to 85 °C/28.4 °F to 185 °F (standard model) Operating Process spans max. 40 °C/104 °F 120 °C/248 °F (extended temperature model, with cooling jacket)
		Temperature Range	Sensor: -5 °C to 85 °C (23 °F to 185 °F)
		Temperature	85 °C/185 °F (standard model), 120 °C/248 °F (extended temperature model)
		Maximum Line Pressure	10 bar (150 psi)
		Fitting type	68 mm Tuchenhagen Varinline® connection fitting
Repeatability	CO$_2$: 0.008 v/v 16 ppm 16 mg/L or 0.016 g/L Alcohol: 0.01 w/w % 0.01 v/v % Real Extract: 0.008° Brix 0.008° Plato	**Dimensions**	Sensor: 3.25 in x 3.25 in x 3.25 in Sensor Management Station: 8.75 in x 11.5 in x 5.5 in
		Enclosure Rating	IP66 (Sensor Management Station)
		Display	Concentration(s), Temperature and Time on four-line VFD display
		Cable	7.62 m / 25 ft. (distance to sensor)
		Interface	Ethernet, EtherNet/IP (standard), PROFIBUS DP (optional)
Resolution	CO$_2$: 0.01 v/v 1 ppm 1 mg/L or 0.001 g/L Alcohol: 0.01 w/w % 0.01 v/v % Real Extract: 0.01° Brix 0.01° Plato	**Power Requirements (Voltage)**	120 - 240 V AC / 24 V DC
		Ambient Temperature	Sensor Management Station: -5 °C to 40 °C (23 °F - 104 °F)
		Compliance Certifications	VS-300: 24 V DC & 120-240 V AC EU (CE) VS-300: 24 V DC US & Canada
		Includes	System includes inline sensor, cable, Sensor Management Station with local display and Windows-based software

Subject to change without notice.

Ordering Information

Sensor

DG3BM-SNAPS   Infrared inline sensor for brewing applications, CO$_2$, EtOH, R.E., EthernetIP, PROFIBUS DP.

Other options available. For additional configurations please contact your local HACH representative.

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