Product Information - EE/EC

FOOD

Sanitary Pressure Gauges

Introduction

Anderson-Negele sanitary pressure gauges are precision instruments designed for use in pressure-dependent processes in which variation of just a few psi can spell the difference between a mediocre product and one of high quality. Anderson-Negele gauges meet every current sanitary standard and are being used by the thousands in food, dairy, beverage and pharmaceutical manufacturing applications worldwide. Details on the following pages describe the features, specifications, and ordering information for the 5" direct and remote mount versions. The last page provides dimensional information for all styles.

If you've ever stood near a working homogenizer, you've experienced the incessant pounding this powerful multi-piston, high-pressure pump can generate. Anderson-Negele 5 inch diameter gauges are built to withstand the continuous pulsations produced by a homogenizer. This is but one of the many sanitary process applications for which this gauge is suited. In fact, anywhere a large, readable and highly-accurate gauge is required, you'll have found another application for the Anderson-Negele 5 inch diameter pressure gauge.



Authorizations



Features

- 316L stainless steel wetted surface provides superior, long-term corrosion resistance
- · Saves time with CIP/SIP capability
- Permanently filled and sealed sensing system provides pulsation dampening and long life
- Wide variety of sanitary fittings available which are easily matched to existing piping
- · 3-A compliant; Third party verified
- Operate at process temperatures up to 250°F (121°C)
- Ranges between 30" Hg and 15,000 psig



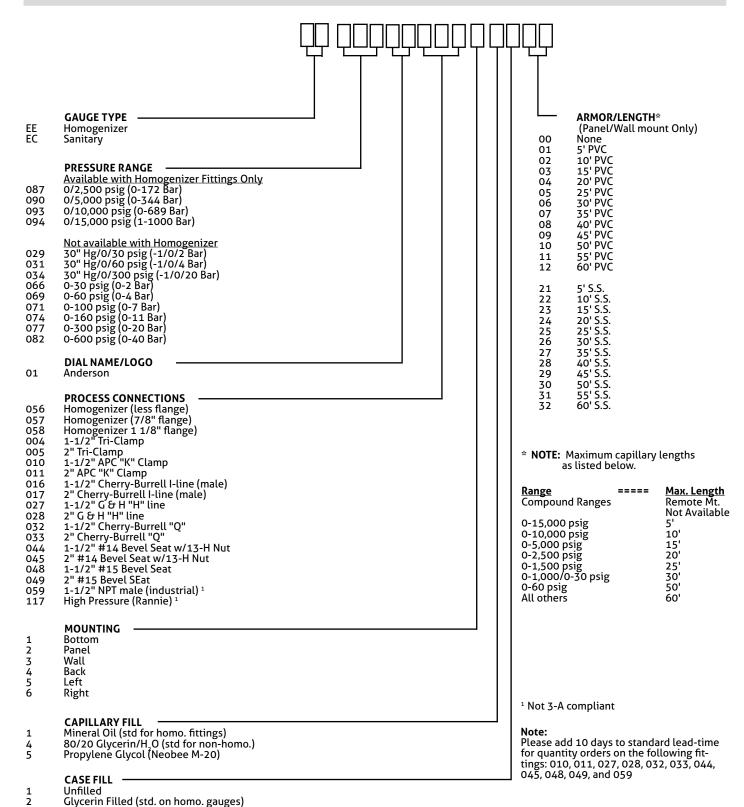
Introduction

The remote-mount model is a logical choice when the process connection is inaccessible or when process-induced vibration can shorten gauge life. The glycerine case fill, standard with direct mount homogenizer gauges, further dampens pointer flutter while it lubricates the internal mechanism.

When process-line cleanup time arrives, the gauge remains in the process or line for CIP, being subjected to hot caustic cleaning solutions and acid rinses. Homogenizer pressure indication is the toughest application to which a pressure gauge can be subjected. Anderson 5 inch diameter gauges have proven themselves to be more than equal to this task. There is no doubt that any other application will be handled with ease.

± 1.0% of full scale, from 10% - 90% of range (pressure ranges)	Case and Stem:	Welded 304 stainless steel polished
± 1.0% of full scale, from 25" Hg vacuum to 90% of pressure range (compound ranges)	Crystal:	Polycarbonate, .080" minimum thickness, corrosion resistant
e 25 to 250°F (-3 to 121°C)	Dial:	5 inch diameter (125 mm); pressure sensitive adhesive
	ODEDATIONAL	
40 to 120°F (4 to 49°C)		: 80% glycerine (food grade) / 20% USP de- ionized water (standard)
250°F (121°C)		100% Mineral Oil (food grade) standard for pressure ranges over
± 0.16% /10°F change in process or ambient temperature		600 psig or for remote mount versions. Neobee-20 (propylene glycol) for brewery applications
Within specified accuracy for 6 months	Case Fill (optional):	100% glycerin (food grade)
: 10% of span or 1,500 psig (whichever is	Diaphragm:	316L Stainless Steel*, polished (better than 240 Grit)
less)		* Homogenizer Diaphragm: Hastelloy "C".
Welded 316L stainless steel, polished EC max Ra = 16 microinches		
	range (pressure ranges) ± 1.0% of full scale, from 25" Hg vacuum to 90% of pressure range (compound ranges) e 25 to 250°F (-3 to 121°C) 40 to 120°F (4 to 49°C) ± 0.16% /10°F change in process or ambient temperature Within specified accuracy for 6 months under normal operating conditions. ± 10% of span or 1,500 psig (whichever is less) Welded 316L stainless steel, polished	range (pressure ranges) ± 1.0% of full scale, from 25" Hg vacuum to 90% of pressure range (compound ranges) e

Order Information



FOOD 4

120mm (5 inch) Series

