



Product Information - HH

FOOD

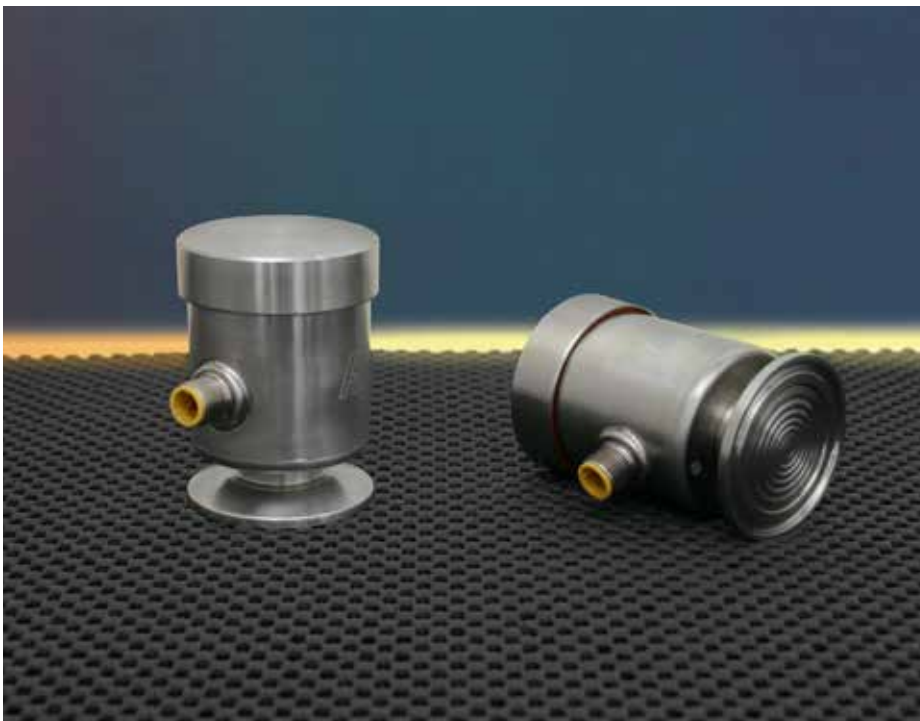
"HH" Compact Pressure Transmitter

Introduction

Ever walk through a beverage facility and see small industrial style pressure transmitters with Tri-Clamps® on skids or vendor supplied equipment? If so, then you have probably seen OEM supplied transmitters failing due to lack of durability or moisture ingress. Anderson-Negele's "HH" compact sanitary pressure transmitter for beverage and dairy is just the right replacement for harsh environments and tight piping clearances on OEM skids. Although designed to be an economical OEM replacement transmitter, the "HH" does not skimp on the traditional Anderson-Negele values of accuracy, long service life and rugged durability. As with the rest of the Anderson-Negele transmitter family the "HH" is sealed from the environment with fully potted electronics and a heavy duty welded stainless enclosure. Conceived from the onset as a sanitary transmitter, yet built to thrive in wet hostile environments, the "HH" is not just a shiny industrial sensor with a Tri-Clamp® welded or screwed on.

The "HH" is also designed for convenience. Beneath the o-ring sealed cover are test points allowing simple meter attachment to verify output without breaking into the loop. Conventional zero and span potentiometer provides intuitive calibration adjustments eliminating the need to study a manual or memorize menu sequences to confirm calibration. Wiring the "HH" to your loop is as simple as plugging a connector into the receptacle. Simple, sanitary, rugged, and waterproof the "HH" extends Anderson-Negele's Sanitary by Design concept into the realm of economical pressure transmitters.

Complete specifications and ordering information are available on the reverse. For additional information please visit us on the web at www.anderson-negele.com, or contact your local authorized Anderson-Negele distributor.



Authorizations



Features

- Welded stainless steel enclosure provides the shortest sanitary transmitter available
- Custom calibrations available
- Test points and calibration potentiometer allows intuitive adjustments
- Loop powered with quick disconnect for simple installation
- NEMA 4X and IP66/67 rated to withstand the harshest environments
- 3-A compliant; third party verified

Applications

- Sanitary pressure lines
- Food & Beverage Processing
- Sanitary filtration
- Brewery process lines

RODEM®

PROCESS EQUIPMENT

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Specifications

Excitation:	10-40 VDC (Absolute), 24 VDC Nominal regulated or unregulated	Effect of Temperature Change:	± 0.1 psig/5.5°C (10°F) typical
Output:	4-20 mA DC, 2 wire with non-interrupting circuit verification test points	Over-Range Rating:	Minimum of 2 times base range
Loop Resistance:	0-700 ohms at 24 VDC	Response Time:	200 µSec
Wiring Connection:	5 pin M12 Quick Disconnect Receptacle	Wetted Parts:	316L stainless steel (Ra max. = 25 microinches, 0.6 microns)
Recommended Cable:	18-24 AWG, foil shielded, and PVC coated. (4-8mm (0.16-0.31") cable sheath OD)	Housing Material:	304 stainless steel
Accuracy:	± 0.5% of full scale	Span Adjustment:	± 50% of range, except 15 psi ±10%
Repeatability:	± 0.3% of full scale	Zero Adjustment:	10%
Hysteresis:	± 0.10% of full scale	Mounting:	Direct connection
Linearity:	±0.10% of full scale	Standards:	Designed and manufactured to sound engineering practices in accordance with Article 3.3 of the PED 97/23/EC
Stability:	±0.30% of calibrated range/6 months		NEMA 4X
Storage Temperature:	-40°C to 65°C (-40°F to 149°F)		IP66 & IP69K
Process Temperature Limits:	-1°C to 149°C (30°F to 300°F) (Horizontal mount recommended over 135°C (275°F))		CSA B51-03
Ambient Temperature Limits:	-18°C to 49°C (0°F to 120°F)	Warranty:	3-A CE 1 year

Order Information

