

Product Information DAN-HH

FOOD

Compact Pressure Transmitter DAN-HH



Application/Specified usage

- Pressure measurement in pipes and vessels
- High Temperature applications up to 150 °C permanent

Application examples

- Sanitary pressure monitoring for breweries, dairies and food & beverage production

Hygienic design/Process connection

- Hygienic process connection with CLEANadapt
- Conforming to 3-A Sanitary Standard for versions with DIRECTadapt
- All wetted materials are FDA-conform
- Sensor completely made of stainless steel
- Complete overview of process connections: see order code
- The Anderson-Negele CLEANadapt system offers a flow-optimized, hygienic and easily sterilizable installation solution for sensors.

Features

- CIP-/SIP-cleanable up to 150 °C
- Extremely durable in high temperature applications up to 150 °C permanent
- Fast response time 200 microseconds
- Vacuum-proof
- Easy to operate
- Electrical connection with M12 plug-in connector
- Selectively as relative or absolute measuring sensor available
- Integrated two-wire measurement transmitter 4...20 mA

Options/Accessories

- Special pressure ranges, customized adjustment ex works
- Preassembled cable for M12 plug-in connector

Measuring principle of the pressure sensor

This unit utilizes an internal piezoelectric transducer to convert the process measurement into a corresponding mV signal. The mV signal then passes through custom linearization and conditioning circuitry. The resulting signal is an industry standard 4...20 mA. This mA signal is factory set over the specified range of the unit.

With relative (gauge) pressure sensor the back of the transducer is vented to atmospheric pressure, i.e. this sensor measures the gauge pressure and/or vacuum relative to the atmospheric pressure. With absolute pressure sensor the back of the transducer is subject to full vacuum and then permanently sealed, i.e. this sensor measures pressure relative to an absolute vacuum.

Authorizations



DAN-HH with EMZ-352

