

OPERATING SPECIFICATION

Concentration Measurement:

Alcohol:	0...10% w/w (0...12% v/v)
Accuracy:	+/-0.02 (+/-0.01) w/w
Real Extracts:	0...30% Ew
Accuracy:	+/-0.05 (+/-0.01) Ew
Original Extracts:	0...30 °Plato
Accuracy:	+/-0.05 (+/-0.01) °Plato
Response time:	1 sec.

CO₂ Measurement IR

Measurement limits:	0...6 v/v (0...12g/l)
Accuracy:	+/- 0.025 v/v (+/- 0.05 g/l)
Measurement Scale:	"v/v (Gas/vol)" or "g/l"
Response time:	3 sec.

TECHNICAL FEATURES

Measurement temp.:	-5°C...+35°C (23°F...95°F)
Max. sterilization temp. (Hot water):	100°C (4 hours) in the Standard configuration 130°C (45 min.) in the HT configuration
Line pressure:	10 bar max. at 20 °C (68 °F)
Degree of protection:	IP67 from EN60529
Power supply:	AC 24V ±10% 50...60Hz, 5A max. DC 24V ±10%, 5A max.
Digital interface:	RS485 for connection to MP01/02 receivers.
Field bus available from MP01:	Profibus / Modbus TCP / Ethernet IP
Field bus available from MP02:	Profibus / Modbus TCP / Ethernet IP
Line Connection:	Tuchenhagen Varivent N
UR29S unit weight:	3.3 kg
UC09 unit weight:	3.3 kg
UR29S and UC09 dim.:	176x192.5x132.5

More products for the Beverage Industry

UR24 Process Refractometer



Wort Cooking - Plato

UC09 Infrared Carbonation Analyzer



In Line - CO₂

IB08 Beverage Analyzer



In Line - Bx/Diet/CO₂

ZZ2001318C

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PROCESS ANALYZERS



BA06 BEER ANALYZER

ALCOHOL, PLATO, EXTRACT AND CO₂ FOR THE BEER INDUSTRY

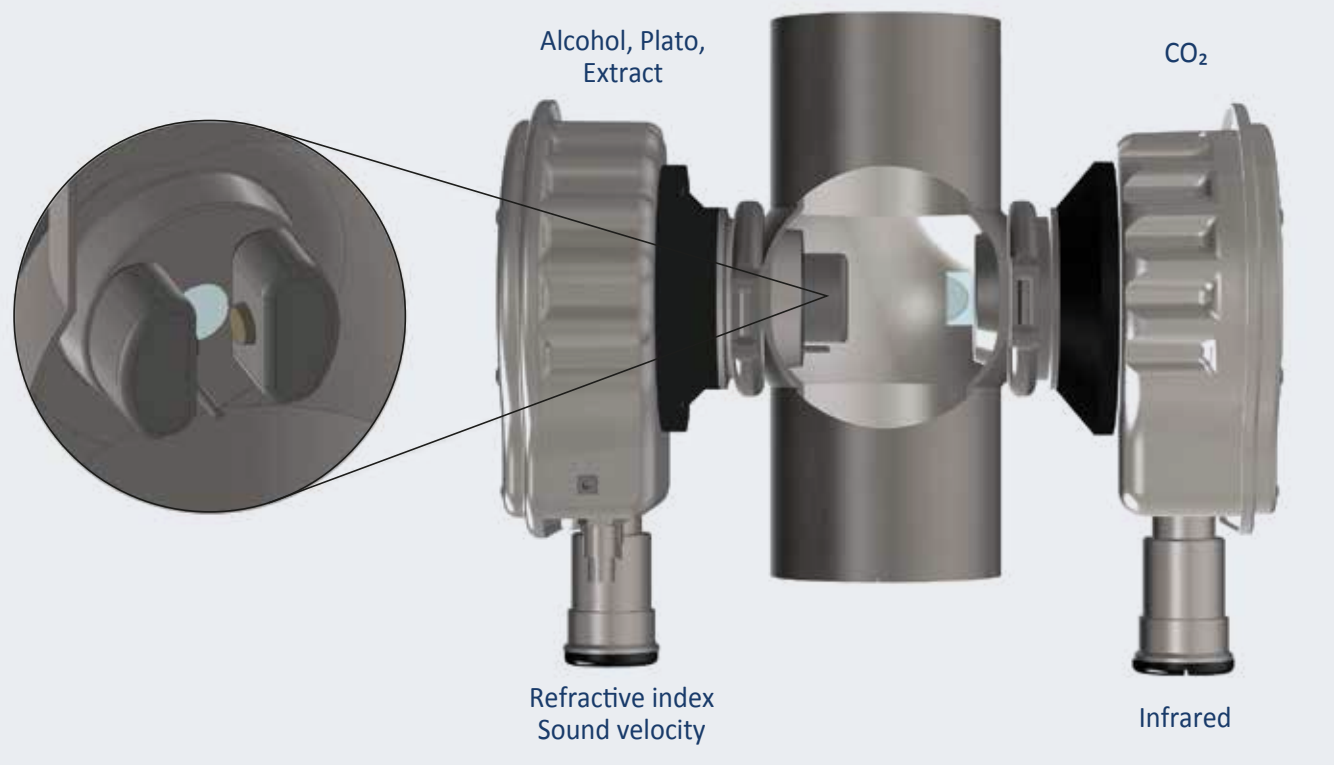
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PROCESS ANALYZERS

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BA06

BENEFITS AND PAYBACK

- 100% on-line installation
- No need of by pass or bypass pump
- No risk of contamination of the beer
- Easy installation with 1 single Varivent fitting
- No moving parts
- No maintenance with optical technology
- No need of daily adjustment vs the laboratory
- Very quick response time



EQUIPMENT CONFIGURATIONS

The **beer analyzer BA06** is the only real on line system for the continuous analysis of the beer. In fact, due to its unique construction, the Maselli sensors are measuring the beer when flowing in the main piping with **no need of any bypass or bypass pump**. This configuration is able to guarantee the best hygienic conditions eliminating any risk of contamination.

The whole system, including Alcohol, Plato, Extract and CO₂ sensors, **may be installed in one single**

Varivent fitting reducing dramatically the installation costs: as well, the sensors may be easily connected to the MP01 or MP02 receivers designed for user friendly interface.

There are **no moving parts** in the equipment making it very robust and practically **maintenance free**: as well, the new optical CO₂ sensors based on the ATR infrared principle eliminates the need of the expensive maintenance on the traditional pressure / temperature analyzers.



BA06
Only CO₂



BA06
Alcohol, Plato, Extract



BA06
Alcohol, Plato, Extract and CO₂

FIELD CONTROL PANELS

MP01 Receiver

MP01 is a touch screen receiver with all the parameters at your fingertips. Find a summary of all alarms that allows you to quickly take action. Easy to install, different set up for various application available.

MP02 Trend analysis receiver

MP02 adds the capabilities to visualize and analyze trends in the production data with a user-friendly UI, in a quick installation and implementation package. Easy to install, can be linked to all the digital ports for maximum versatility. View and compare data and find the exact information to make decision.



LABORATORY SUPERVISOR

M8

The software is M8 based, the current state of the art multi line lab software which provide a complete overview of the production data.

Find a summary of all alarms that allows you to manage from one central location and quickly take action. Move beyond simple alarm notification and to gain true insight to help you address issue. View trends easily, check previous production data, directly monitor soft drinks productions.

