

VAISALA

Vaisala
Instruments
for the Food
and Beverage
Industry



Vaisala Instruments for the Food and Beverage Industry



DMP6 Probe and Indigo500 Transmitter

In many food and beverage processes, the right conditions provide a competitive advantage and improved quality to manufacturers. Companies who can maintain ideal conditions in their processes, facilities, and storage areas, save energy, cut costs, and achieve more environmentally friendly processes. This often requires combining intuitive systems with accurate measurement instruments.

Vaisala Indigo probes are plug and play compatible with Indigo series transmitters. Probes can also be used independently with Modbus RTU communication or connected to a PC to Vaisala Insight™ Software.



HMT120 Transmitter with fixed probe

Drying & Moisture Control

Vaisala's DMP6 Probe is specially designed for applications where very high temperatures and a wide dew point range can occur, such as bread baking. The sensor can be placed directly in high temperatures (up to +350 °C / +662 °F) without sacrificing measurement accuracy or stability.

DMP5 and HMP5 Probes are designed for high temperature applications (up to +180 °C / +356 °F) such as baking ovens and pasta dryers. Vaisala HMP3 Probes, as well as HMT120/130 Series products can be used in other moisture sensitive applications, such as proofing boxes, where measurement performance and chemical tolerance are essential.



HMP5 Probe and Indigo200 Transmitter

Key Features and Benefits

- Temperature ratings up to +80°C, +180°C, +350°C
- Analog and digital outputs available
- Wet Bulb/Dry Bulb and Dew Point outputs available
- IP65-rated probes
- Measure humidity 0...100%, special models for condensing environments
- HUMICAP® R2 sensor for higher chemical tolerance
- Use as stand-alone, or with Indigo transmitters

Metrology

Field instruments can be calibrated in place using portable reference standards or sent to Vaisala for a certified calibration. Vaisala offers portable hand-held meters for one-point field calibration and spot checking.

Key Features and Benefits

- HM70 for Humidity and Temperature
- DM70 for Dew Point and Temperature
- GM70 for CO2





CO₂ Safety in Beverage Production, Refrigeration and Produce Storage

Vaisala's GMP250 Series CO₂ measurement probes are used in a variety of applications to monitor environmental conditions in storage and occupied spaces. As a supplement and for early detection of rising CO₂ levels, the sensors can also be installed close to potential leakage points, such as bottle storage areas, pipelines, and valves.

Key Features and Benefits

- GMP251 measurement range 0 ... 20% CO₂
- GMP252 measurement range 0... 10 000 ppmCO₂
- Operating temperature range -40 ... +60 °C (40 ... +140 °F)
- IP65-classified housing
- Analog and digital outputs available
- Use as stand-alone, or with Indigo transmitters



GMP251 Probe



GMP252 Probe and Indigo200 Transmitter with Insight configuration software

Compressed Air Dew Point

In compressed air, moisture means trouble: water causes corrosion and can freeze and block pipes or cause malfunctions in pneumatic instruments. Vaisala dew point instruments to cover a variety of drying applications.

DM70 Portable Dew Point and Temperature Meter



Key Features and Benefits

- Measure dew point from -70 ... +80 °C (-94 ... +176 °F)
- Withstands condensation
- Features patented auto-calibration for improved performance and superior long-term stability
- Install in pressures up to 300 psi
- Analog and digital outputs available
- Use probes as stand-alone devices, or with Indigo transmitters

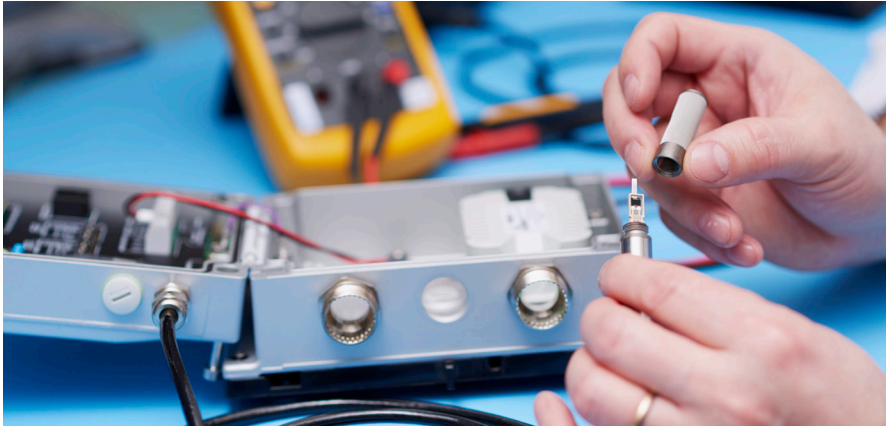


DMPB Dew Point & Temperature Probe installed in a pipeline

Save energy, cut costs, optimize processes, and ensure safety with accurate and stable measurement instruments.

Service Center Calibration

Using our calibration services is the most convenient way to ensure that your Vaisala instrument meets its original accuracy specifications. You can browse and order calibration services from our online store, including ISO 9001 and ISO/IEC 17025 accredited calibrations. We provide calibrations both as an on-demand service or with a multi-year Calibration Care Agreement.



Key Features and Benefits

- Functional testing
- Traceable calibration
- Accuracy adjustment as needed
- Filter replacement as needed
- Calibration certificate with as-found and as-left results
- Service report
- Updated calibration due-date reminder label

Three common questions about calibration

1 Why is calibration important?

- Anything worth measuring is worth measuring right – all electronics and sensors are subject to drift over time
- Regular calibration is important to verify the accuracy of a device and adjust if needed
- A calibration certificate is often required by quality management systems and regulations

2 Do I need calibration or adjustment?

- Calibration means comparing the output of a measurement instrument against a reference instrument and reporting the result
- Adjustment means changing the output of a measurement instrument so that it corresponds to the output of a reference instrument
- Both are always included in Vaisala Service Center calibrations

3 How often should I calibrate my instruments?

- The answer to this question will depend on your accuracy requirements, operating environment, and quality system requirements
- The most common calibration interval is 12 months but this is up to each individual customer



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