



Reliable

Approved materials according to EC 1935/2004 and FDA

Cost effective

Sensors exhibit high, long-term stability

User friendly

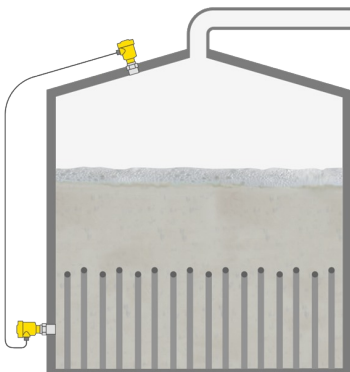
Simple installation and setup

Sugar vacuum pan

Level measurement in a sugar vacuum pan

The process in a vacuum pan is designed to ensure the growth of sugar crystals. The syrup is cooked in a closed boiler with steam-heated tubes and the liquid is extracted. The intermediate product is magma, a mixture of crystal sugar and syrup. This mixture is then poured into a holding tank, the crystallizer. In the holding tank, the cooling and drying process creates a substance called massecuite, from which the sugar crystallizes. The level in the tank must remain constant, so a reliable level measurement is required here.

[More details](#)



VEGABAR 82

Electronic differential pressure measurement for level measurement

- High resistance to the abrasive sugar crystals thanks to ceramic CERTEC® measuring cell
- The dry measuring cell is vacuum resistant and long-term stable
- Reliable measurement, independent of viscosity, steam and condensate

[Show Product](#)

VEGABAR 82[Show Product](#)**Measuring range - Distance**

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Measuring range - Pressure

-1 ... 100 bar

Process temperature

-40 ... 150 °C

Process pressure

-1 ... 100 bar

Accuracy

0.05 %

Materials, wetted parts

PVDF

316L

Alloy C22 (2.4602)

PP

1.4057

1.4410

Alloy C276 (2.4819)

Duplex (1.4462)

Titanium Grade 2 (3.7035)

Threaded connection

≥ G½, ≥ ½ NPT

Flange connection

≥ DN15, ≥ ½"

Hygienic fittings

Clamp ≥ 1" - DIN32676, ISO2852

Slotted nut ≥ DN25 - DIN 11851

hygienic fitting with tension flange DN32

hygienic fitting F40 with compression nut

DRD connection ø 65 mm

SMS 1145 DN51

SMS DN38

Swagelok VCR screwing

Varivent G125

Varivent N50-40

for NEUMO BioControl D50 PN16 / 316L

Seal material

EPDM

FKM

FFKM