



WEBINAR

ifm CIP Process Innovation for Food & Beverage online Webinar



Questions & Answers

Sales Manager - Rustenburg, Lydenburg & Northern Cape

Alfie Wilkinson

Presenter



New Business Development Manager

Johan van Niekerk

Host



ifm – close to you!

Q & A

What is the typical temperature rating for ifm products in the Food and Beverage industry?

ifm Food and Beverage products can withstand standard medium temperatures of -25 up to 125 degrees Celsius, but the products are also able to handle an increased temperature range of 150deg for a period of 1 hour. This high temperature period is enough for a HOT CIP cycle.

Do the conductivity sensors automatically compensate for temperature?

Yes. The LDL Sensors from ifm automatically measures medium temperature and compensates the conductivity measurement internally. Because temperature is measured internally, it is also available as a process value over IO-Link.

Can the conductivity sensor be installed in plastic pipes?

The LDL200 can be installed in plastic pipes without having an adverse effect. For the LDL100, however, both electrodes must be in contact with the medium and therefore a metallic adapter is required.

Are there hygienic adapters available for the new TCC temperature sensors?

Yes, we offer standard clamp adapters with certain models of the TCC sensors - most Hygienic process adapters are also available under accessories on our webpage. Important to note that our adapters are available in a metal to metal or O- ring option, with a leakage port.



Thank you for Participation in our Webinar

Do you have any questions about the products featured?



raegan.ramsunder@ifm.com

Do you have any questions about this Webinar?



johan.vanniekerk@ifm.com

