

HAFFMANS AuCoMet-i

IN-LINE CO₂ METER

GENERAL PRODUCT INFORMATION

In the beer and beverage industries, the content of dissolved carbon dioxide ($\mathrm{CO_2}$) and dissolved oxygen ($\mathrm{O_2}$) are of utmost importance to the quality, taste and flavor stability of beer and carbonated beverages. Particularly, $\mathrm{O_2}$ is becoming an increasingly important parameter, as excess $\mathrm{O_2}$ can compromise the flavor stability and lead to significantly reduced product shelf life.

Because of this, breweries and soft drink manufacturers continuously seek to control and measure the concentrations of CO_2 and O_2 during production.

The In-line CO_2 Meter, type AuCoMet-i, sets standards in terms of quality, handling and ease of maintenance. It enables a fast and accurate determination of the CO_2 content in beer and beverages based on the internationally standardized method of Henry's Law. In addition, the AuCoMet-i can easily be extended with an O_2 sensor. Pentair Haffmans' optical O_2 measurement technology provides better response times than traditional O_2 measurement instruments, and does not require frequent calibration. With the AuCoMet-i both, CO_2 and O_2 measurements, can be done independently.

The AuCoMet-i is supplied with a separate control unit that can be field or panel mounted. This offers the operator maximum flexibility to position the control unit at a location that allows optimal access to both the operating panel and the display. One CO_2 sensor and one O_2 sensor can be connected to each control unit.

The CO_2 sensor and O_2 sensor are hygienically designed according to the EHEDG guidelines. The AuCoMet-i is easily mounted in an in-line housing with Varivent $^{\odot}$ connections.



CUSTOMER BENEFITS

- Cost saving
 - efficient production process operation
 - the need for minimal preventive maintenance reduces
 OPEX by more than 50%
 - robust and modular design

APPLICATIONS

- In-line, at critical locations in the production line where the determination of the dissolved CO₂ and O₂ content (optional) is required and adjustments can be made, typically after filtration, carbonation and/or blending and before filling.
- In combination with a Pentair Haffmans' CO₂ dosing unit, type CCR, to determine the CO₂ quantity and immediately adjust the CO₂ dosing rate if necessary.

HAFFMANS AuCoMet-i IN-LINE CO, METER

TECHNICAL DATA

Power supply

85-264 V / 50-60 Hz (optional 24 VDC)

Dimensions

235 x 205 x 165 mm/9.25 x 8.07 x 6.50 in (LxWxH)

Mounting

Wall mounting

Measuring range

2.0-10.0 g/l

Accuracy

± 0.10 g/l

Measuring units

g/I, % b.w., Vol, kPa

Measuring interval

approx. 30 sec.

SCOPE OF SUPPLY

- · Control unit with wall mounting bracket
- CO₂ sensor
- · Sensor communication cable
- Set of I/O cables
- · Mains cable
- · Software set
- · Service set
- · Pressure calibration set
- · Instruction manual



0, sensor (optional)

O, CONTENT (OPTIONAL)

Measuring range

0.0-2,000 ppb

Accuracy

 ± 1 ppb + 2 % of m.v. (at 20 °C)

Measuring units

ppb, g/l, ppm, mg/l, % a.s.

Measuring interval

30 sec. (adjustable from 2 - 999 sec.)

Temperature

-5.0 - 40.0 °C, acc. ± 0.1 °C

Pressure

0.0 - 10.0 bar, acc. ± 0.01 bar

Memory capacity

Up to 500 measurements

Process temperature

Max. 110 °C

Process pressure

Max. 10 bar(g)/145 psi

Power supply

85-264 VAC wide range

(optional 24 VDC) Dimensions CO₂ analyzer

 $200 \times 135 \times 280 \text{ mm} (LxWxH)$

Dimensions O, sensor

84 x 175 mm Connection

Varivent®

Protection class

IP-67

OPTIONS

- 0, sensor, type Vari/LHO, with 0, sensor communication cable and calibration beaker assembly
- NEW: HAFFMANS CONNECT+ INTERFACE MODULE Connects Haffmans QC instruments to all modern PLCs with following standards:

PROFIBUS DP, PROFINET, EtherNet/IP, IoT ready!

- Control unit pipe/sensor mounting set (DN 40-DN 125)
- · Control unit panel mounting set
- Extended I/O (for feedback signals)
- · Certificate of measurement
- In-line housing with two Varivent® connections, inspection glasses and clamps (pipe dimensions to be specified at time of enquiry)
- 0, calibration set









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