

# Redpost PU-Monitor



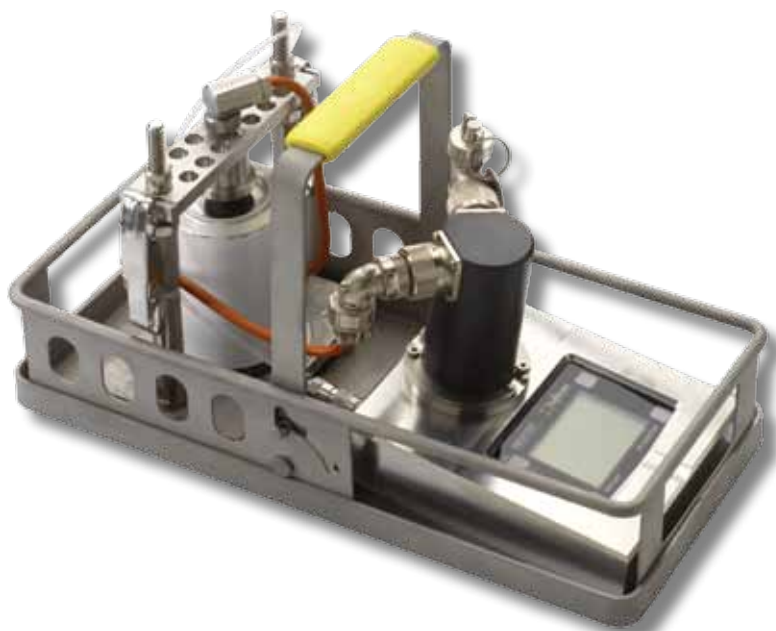
## Redpost PU-Monitor

### General product information

Pasteurization reduces the number of microorganisms in beer and beverages which increases the product's shelf life. To maintain the quality of the product with regard to taste, smell, brightness, and color, pasteurization should be a gentle heat treatment. The most commonly used method of pasteurization makes use of a tunnel pasteurizer, through which containers, such as glass bottles and cans, travel while being sprayed with warm water. The effect of heat treatment in relation to time is expressed in pasteurization units (PUs).

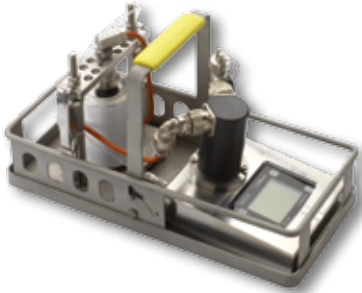
The Redpost PU-Monitor, type RPU-353, monitors the pasteurization process and accurately calculates the pasteurization units. In addition, it measures the pressure in the same container during pasteurization and checks the spray water temperature in the tunnel pasteurizer.

The container is placed in the PU-Monitor, which travels with the other containers through the pasteurizer. During the process, the PU-Monitor measures and stores the product temperature inside the container in relation to the time and subsequently calculates the PUs. Plus, the spray water temperature is measured, to determine the condition of the pasteurizing tunnel and the relation between the spray water temperature and the temperature in the container. The pressure measurement helps monitor the pressure in the bottle or can, as a high pressure can lead to breakage of bottles or can deformation and consequently to product loss. After the pasteurizing process is finished, the PUs are immediately displayed on the PU-Monitor. The data can be transferred to a PC or printer by means of a Norit Haffmans Charger/Interface, which also charges the battery of the PU-Monitor.



**RPU-353**

# Redpost PU-Monitor



## Benefits

- Perfect process control
- Cost saving
  - reduction of product loss
  - optimizing energy consumption
  - low maintenance

## Application

- Tunnel pasteurizer

## Technical Data

### Measuring range

Temperature	: -5 to 105° C
Pressure	: -0.5 to 18 barg
Pasteurization units	: 0 to 9999.9 PU

### Accuracy (in range 40 - 80° C)

Temperature	: < 0.25° C
Pressure	: < 0 - 0.08 bar
Pasteurization units	: < 8%

Container dimensions	: Height 82 - 400 mm*	: Outside diameter 45 - 100 mm*
PU calculation factors	: Programmable	
Measuring	: 2 x temperature, 1 x pressure	
Recording interval	: 10 sec. (adjustable from 2 - 60 sec.)	
Storage capacity	: 4 recordings, maximum 4 hr per recording	
Dimensions	: 380 x 175 x 230 (LxWxH mm)	
Weight	: 8.5 kg	

\* When ordering, please state which container dimensions the PU-Monitor should be suitable for.

## Scope of Supply

- Redpost PU-Monitor, type RPU-353
- Temperature probe (Standard 190 mm)
- Spray water temperature probe
- Can/bottle holder
- Operating magnets
- Test plug (60° C)
- Dummy temperature probe
- Key plug
- Connector grease
- Instruction manual

## Options

- Certificate of measurement
- Charger/Interface RPC-80
- Charger/Interface RPC-50

Haffmans BV reserves the right to make changes in the technical specifications at any time.



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**RPU-353**

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