



Application Report: Measurement of dry substance in milk of lime

The unique advantage of the microwave measurement system is the direct measurement in the process. The method evaluates the concentration of the whole cross section between the sensors, thus, the actual process is measured representative and with high accuracy.

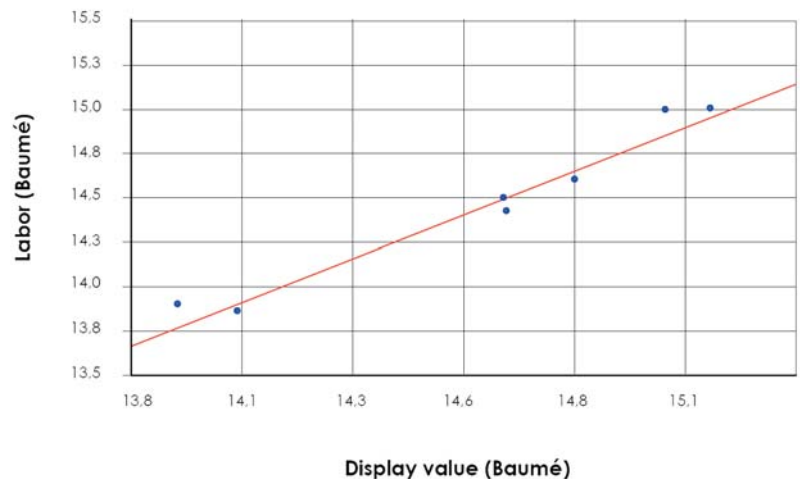
The monitoring is useful for determining the pre-density and density of the milk of lime after maturation. The sensors are installed in the pipeline after the tank or classifier. Alternatively the measurement can be implemented directly in the tank. The probe sensors are used here with weld-in sockets directly on the bottom of the tank.

The measured value is displayed in Baumé or kg/ L with a high accuracy, allowing reliable control of the extinguishing water.

The microwave measurement within the process leads to a steady flow. After installation of the microwave sensors and the Pt 100 in the pipe section no additional maintenance of the measuring device is required. In addition, the installation of a bypass has become superfluous and process faults by blockage in a bypass are eliminated.



Milk of lime in Baumé



The contactless measurement consists of two flat sensors fitted in a pipe, a temperature sensor to compensate temperature fluctuations and the evaluation unit. The measurement is based on laboratory samples, which are used to calibrate each product, in order to achieve a very high accuracy.

