

TURB*line*

PROCESS TURBIDIMETER



A liquid is turbid if suspended solids are present in it. Very small suspended solids are called colloidal particles, invisible to the naked eye. A turbidimeter is a device that can quantify these suspended particles.

During the winemaking and brewing process, as well as in others beverage processes is very important to know the value of turbidity.

TURB*line* was designed in order to check turbidity in the clarification phases such as draining, racking, flotation, fining, centrifugation, as well as monitoring and control of waste water.

Usually, winemakers check visually the turbidity of must or wine, through the slight glass.

TURBline replaces this practical with a more accurate measure.

The sensor can be installed directly in-line in the process using the specific junction. Both in-line and off-line measured can be performed.

TURBline communicates through the display or wireless, allowing you to see the measured value on portable devices, like smartphone, tablet or PC.

Product data sheet

Model	TURBline
Construction material	316 stainless steel and Techno polymers
Technical description	TURBline measures the turbidity of a liquid detecting the light transmittance and scattering rate.

TURBline	
Features	
Weight	0.400 kg
Dimensions	Ø 50 mm x 150 mm
Power Supply	230 Vac
Measurement range	0 - 1000 NTU (Nephelometric Turbidity Unit)
Accuracy	± 3 NTU
Temperature range	-5 +90 °C
Output	0 -5 V (customizable 4 - 20 mA)