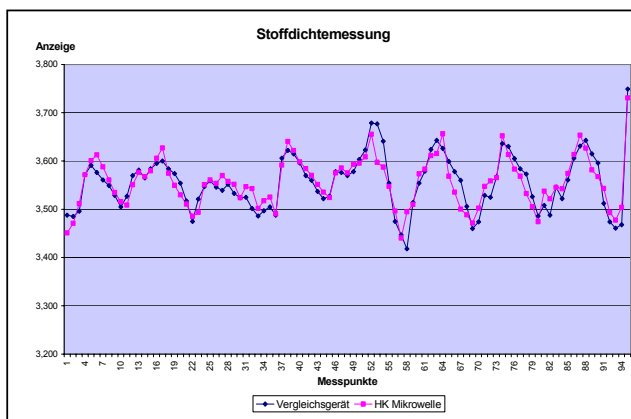


Measurement principles:

The HK range of consistency analysers measure using state of the art microwave technology. The measurement is based on the principle that the microwave response from water is significantly different to the response from solids. The variation in the microwave signal is directly proportional to the moisture content of the sample. This allows us to calculate very accurately the total consistency of the sample measured. The measurement is very reproducible and is independent of pressure, flow rate, purity or colour.

The on-line measurement is achieved with two sensor pins, installed **directly into the process stream**.



The instrument is suitable for a variety of applications including: pulp consistency, starch concentration, acid concentration etc. Indeed it is suitable for most applications involving suspended solids.

Process parameters like grain size, fiber length or colour do not influence the measurement.

The instrument delivers a linear 0/4-20mA signal, which is proportional to the measured concentration.

Instrument detail:

Standard flange DN65 PN6 for simplified installation in vessels or large diameter pipes. Other flange sizes available on request.

For measuring in pipes we have flow cells available for any size pipe diameter.

No moving parts, thus maintenance free.

Vibrations do not influence the measurement.

The standard sensors are suitable for product temperatures up to 130 °C.

Higher temperatures on request.

Remote control of the instrument via PC or separate operation panel available.

In the last years our technique – the microwave technique – has been established in many industries. This technique replaces out of date measuring techniques (mechanical and blade type consistency instruments) and pushes consistency measurement into the 21st century.