



HOMOGENIZER PRESSURE GAUGE Model : HMG

Application

Homogenizer Pressure Gauge are used in Food, Pharma, Dairy and Beverages industrial application. Having access to accurate pressure readings at all times is essential. Generally homogenizer gauge is used in food, dairy industry on Homogenizer Machines. It is a hygienic application; a diaphragm seal is used.



Feature

- Fix / Micro adjustable pointer as standard
- Field liquid fillable
- Class 1.6 Accuracy to EN837
- Sensing Element : Bourdon tube
- Crimping or Bayonet type bezel
- Simple installation and low maintenance

Specifications

Case & Bezel 304 stainless steel , 100mm and 150mm	Window Standard instrument safety glass as standard.
Element Bourdon tube in 316 stainless steel	Dial Aluminum, black graduation on white background Aluminum, black colored micrometer zero adjustable Pointer
Pressure Ranges Model HMG : 0-420 Kg , And 0-600 Kg	Movement & Diaphragm Stainless Steel
Connections Model HMG : Homogenizer	Accuracy Class 1.6 to EN837
Mounting Direct Bottom, Capillary type	Standard Weights (approx..) 100mm Dry 850 g Filled 980 g 150mm Dry 950 g Filled 1.5 kg

Selection Guide: HMG-100-420-DB-G1

Model	Dial Size	RANGE	Mouting	Execution
HMG	100 mm 150 mm	0-420KG 0-600KG	Direct Bottom-----DB	Dry-G0
			1 mtr.Capillay-----CB1	Glycerin-G1
			2 mtr.Capillay-----CB2	
			3 mtr.Capillay-----CB3	

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