











PRESSURE GAUGE Ø 63 (MOD. SA 40-63)











The traditional Bourdon spring pressure gauge cannot be used for measuring pressure in the food industry. In fact, the food product entering and depositing in the sensitive element (Bourdon spring) can cause it to become clogged, with consequent hygiene problems due to bacterial contamination. Therefore, to avoid the problems listed above, a device called a separator must be applied to the pressure gauge, which is made up of a suitably shaped separation membrane, in AISI 316 stainless steel. Pressure gauge and separator form a single body. The separator is equipped with a threaded connection according to DN-SMS-IDF-CLAMP standards. It must be remembered that the pressure gauge with SABA separator is amortized as standard, therefore it can work even in case of strong pulsations without causing problems.

TECHNICAL FEATURES:

Measuring ranges: -1 + 3; -1 + 5; -1 + 9; 0 - 2.5; 0- 4; 0- 6; 0-10; 0-16; 0-25 bar

Dial: 63mm

Case: 63mm with safety glass

Index: steel with micrometric zero setting device.

Sensitive element: Membrane in AISI 316 laser welded.

Connection: both radial and rear, according to DN - SMS - IDF - CLAMP standards

Amplifier movement: in stainless steel

Filling liquid: non-toxic

Shock absorber: built-in as standard. Accuracy: 1,6% of the full scale value

Degree of protection: IP 55

Certificates:

Certification of materials

MOCA certification (material objects in contact with food – on request)

Pressure gauge certification: ATEX (on request)

Pressure gauge calibration certificate (list of measured single values; 5 measurement points)

Saba



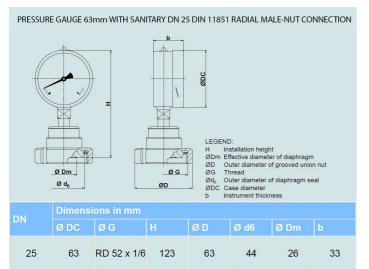


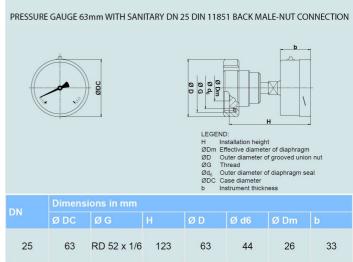


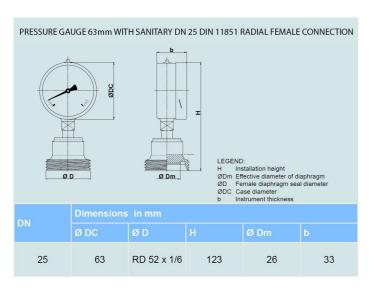


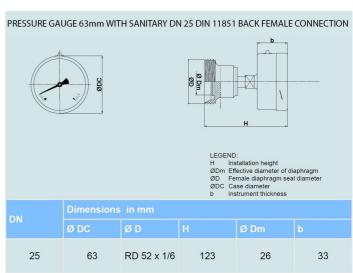


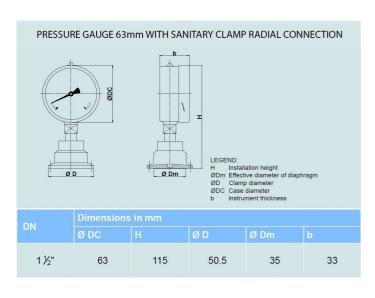


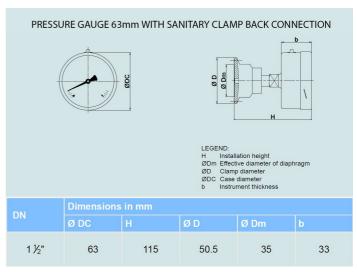














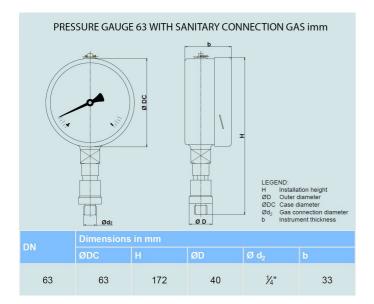














Order Informations:

Scale field / Process connection / Parts / Certificates