HAFFMANS RPU
REDPOST PU-MONITOR

GENERAL PRODUCT INFORMATION

Pasteurization reduces the number of microorganisms in beer and beverages which increases the product's shelf life. To maintain the quality of the product with regard to taste, smell, brightness, and color, pasteurization should be a gentle heat treatment. The most commonly used method of pasteurization makes use of a tunnel pasteurizer, through which containers, such as glass bottles and cans, travel while being sprayed with warm water. The effect of heat treatment in relation to time is expressed in pasteurization units (PUs).
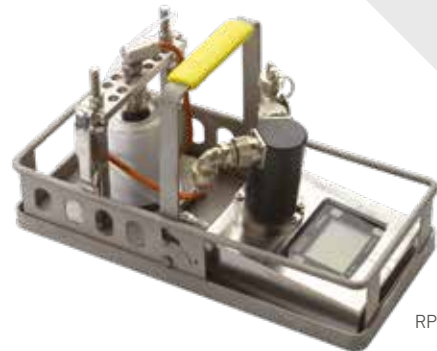
The Redpost PU-Monitor provides immediate insight of your tunnel pasteurizer's performance. The container is placed in the PU-Monitor, which travels with the other containers through the pasteurizer. During the process, the PU-Monitor measures and stores the temperature of the product inside the container in relation to the time and subsequently calculates the PUs.

Three executions are available:
• Type RPU-351 monitors the pasteurization process and accurately calculates the pasteurization units.
• Type RPU-352 additionally measures the tunnel pasteurizer's spray water temperature.
• Type RPU-353 adds container pressure measurement during pasteurization to the above and thus offers complete process control.

Redlink PC Software
After the pasteurizing process is finished, the PUs are immediately displayed on the PU-Monitor. The data can be transferred to a PC or printer by means of a Pentair Haffmans' Charger/Interface, which also charges the battery of the PU-Monitor.

RPU-353

CUSTOMER BENEFITS
• **Perfect process control**
• **Cost saving**
   - **reduction of product loss**
   - **optimizing energy consumption**
   - **low maintenance**

APPLICATIONS
• **Tunnel pasteurizer**

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TECHNICAL DATA

	RPU-351	RPU-352	RPU-353
MEASURING RANGE			
Temperature	-5 to 105 ºC	-5 to 105 ºC	-5 to 105 ºC
Pasteurization units	0 to 9999.9 PU	0 to 9999.9 PU	0 to 9999.9 PU
Pressure			< 0-0.08 bar
ACCURACY (40-80 ºC)			
Temperature	< 0.25 ºC	< 0.25 ºC	< 0.25 ºC
Pasteurization units	< 8 %	< 8 %	< 8 %
Container dimensions	Height 82-400 mm*	Height 82-400 mm*	Height 82-400 mm*
	Outside diameter 45-100 mm*	Outside diameter 45-100 mm*	Outside diameter 45-100 mm*
Length temperature sendor (mm)	110-390	110-390	190-350
PU calculation factors	programmable	programmable	programmable
Measuring	1 x temperature	2 x temperature	2 x temperature, 1 x pressure
Recording interval	adjustable from 2 to 60 sec.	adjustable from 2 to 60 sec.	adjustable from 2 to 60 sec.
Storage capacity	1 recording, max. 3 h per recording	4 recording, max. 4 h per recording	4 recording, max. 4 h per recording
Dimensions (LxWxH mm)	355 x 175 x 160	380 x 175 x 230	380 x 175 x 230
Weight	6.8 kg	8.5 kg	8.5 kg

* When ordering, please state which container dimensions the PU-Monitor should be suitable for.

SCOPE OF SUPPLY

- Redpost PU-Monitor**
  - Type RPU-353
  - Type RPU-352
  - Type RPU-351
- Temperature probe (Standard 230 mm)
- Bottle holder Ø 55 - 68 mm
- Operating magnets
- Connector grease
- Key plug
- Instruction manual
- Spray water temperature probe (RPU-352/353)
- Dummy temperature probe (RPU-352/353)
- Test plug (60 °C) (RPU-352/353)

** When ordering, please state which instrument you require.

OPTIONS

- Certificate of measurement
- Can holder
- Charger/Interface RPC-50
- Charger/Interface RPC-80