

FOOD & DAIRY

CONTINUOUS MEASUREMENT OF % SOLIDS:
FROM THE SMALL "SEASONAL" PROCESSORS TO
THE VERY LARGE YEAR-ROUND OPERATIONS

MODEL 614

PROCESS
REFRACTOMETER

LSC

LIQUID SOLIDS CONTROL, INC.



614 X 1

 **MODEL 614 PROCESS REFRACTOMETER**
LIQUID SOLIDS CONTROL, INC. UPTON, MA USA

**CONCENTRATION • % SOLIDS
BRIX • REFRACTIVE INDEX
OR OTHER ENGINEERING UNITS**

PARTIAL LIST OF VARIOUS APPLICATIONS

Tomato Processing • Juice, Paste, Sauces & Ketchup
Fruit/Vegetable Puree • Single Strength & Reconstituted Juices
Citrus Juices • Fruit & Non-Carbonated Beverages
Flavored Syrups • Sugar Syrups • Jams & Jellies • Pie Fillings
Various Candy Products • Honey • Caramel & Chocolate
Sweetened Condensed Milk • Evaporated Milk • Cheese Whey
Yogurt & w/Fruit • Tofu & Soy Milk • Coffee & Tea Products
Wort Concentration, Malt • Cooked Starch • Liquid Gelatin
Salt, Brine, Vinegar • Blancher Water • Chicken Broth



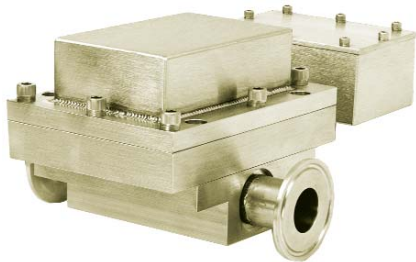
REASONS TO INSTALL LSC MODEL 614 IN-LINE PROCESS REFRACTOMETER

- REDUCE CONSUMER COMPLAINTS
- MINIMIZE OUT OF SPEC PRODUCT
- IMPROVE PRODUCT CONSISTENCY
- MAXIMIZE ENERGY EFFICIENCY

As any food or dairy processor knows, one of the most important aspects of "Quality Control" is maintaining optimum product consistency. Doing so will have many positive benefits, among them: consistent end product, maximizing energy efficiency and an increase in production capacity. With so many technologies available for concentration measurements, which is the best choice for you?

Refractive index technology has proven to be superior over all other techniques and this is why virtually all quality control managers use a bench-top refractometer in their labs. The drawback of using only laboratory equipment is that the data is limited as it only gives you a single picture of the concentration, at the time the sample was taken. Therefore many manufacturers also choose to measure their processes with In-Line Process Refractometers because it provides a continuous picture of the process. Process conditions such as entrained air, viscosity, suspended particles and crystals, color (whether opaque or transparent), will have no effect on the accuracy of the concentration measurement. The LSC Model 614 In-Line Process Refractometer has become the leader in the food and dairy industries due to its accuracy, operational simplicity and history of long-term reliable measurements. Reliability is critical because the refractometers have to operate under all types of scenarios: small seasonal processors require the refractometer to operate 24 hours a day for three to four months, be idle for the remainder of the year, then start up again next season; while year-round operations demand even more from our units.

In such competitive markets, companies are always looking to reduce their production costs, while maintaining the highest quality. As stated above, installing a LSC Model 614 in the plant will prove to be a valuable investment. And, depending on the cost of a product run (batch or continuous), a unit could pay for itself in a matter of several weeks. In virtually all cases, payback for the investment is achieved in less than one year of operation.



IN-LINE SENSING HEAD // INSERTION PROBE

Fully CIP'able Sensor(s) - No Need To Remove From The Line
316 Stainless Steel Standard Sanitary Construction
Sanitary Tri-Clamp Process Line Connections
Automatic Temperature Compensation
Sapphire Sensing Window/Prism - Not Glass

"LSC Model 614's Exclusive Five Year Warranty Affirms Its Reliability"

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