Food, Dairy and Pharmaceutical

The CIP (clean in place) sanitary connections illustrated on this page are the most commonly used fittings in food, dairy, beverage, pharmaceutical, and chemical processes where contamination and cleanliness is of concern. Fittings other than those illustrated are available upon request. The illustrations are provided for reference purposes to aid in the selection of the correct fitting style for new or replacement sensor assemblies. Most CIP sensor assemblies manufactured by Pyromation are constructed in accordance to the **3-A Sanitary Council Standard 74-02** for instrument fittings and connections.

BEVEL SEAT FITTING^[1]



Cap Style 16A - Order Code 1 without Nut Cap Style 16A - Order Code 2 with 13-H Nut

PV GASKET TYPE



Cap Style 16APV - Order Code 3 without Nut Cap Style 16APV - Order Code 4 with 13-H Nut

"I" CLAMP FITTING^[2]



Cap Style 16AI-14I - Order Code 7

See back section for cap dimension.

[1] Must be manually cleaned.[2] Not 3 A authorized.

TRI-CLAMP® FITTING



Cap Style 16AMP - Order Code 5

3A4 ADAPTOR ^[1]

Cap Style 3A4 Adaptor - Order Code 6

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General purpose CIP sanitary connected RTD temperature sensors are used in food, dairy, beverage, pharmaceutical, and chemical processing applications where sensor corrosion and product contamination are critical factors. The sanitary caps listed are those most commonly used in such processes. Sanitary caps are welded to the sheath and to a heavier support tube, all of stainless steel, and then ground and polished to a finish that exceeds No. 4 minimum finish required by the 3-A Sanitary Standard 74 - 02. Typical surface roughness average measurement is 15 µin R_a or better. The process contact surfaces are free of pits, crevices, and pockets thus preventing corrosion and bacteria growth. The three wire constructed sensor assembly consists of a high-accuracy platinum element sealed inside a 316 stainless steel sheath and is provided with a FDA compliant white thermoplastic gasketed connecting head. The complete assembly provides excellent washdown protection. It is recommended that once customer connections are made, the connecting terminals be further protected by applying a coating of moisture-proof sealant over the connections.



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CIP Sanitary Reduced Tip RTDs

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General purpose reduced tip CIP sanitary connected RTD temperature sensors are used in food, dairy, beverage, pharmaceutical, and chemical processing applications where sensor corrosion and product contamination are critical factors. The reduced tip construction provides strength along the major sheath length, and faster temperature response times at the reduced tip. The reduced tip sizes listed below are the most common constructions. For other configurations please consult the factory. The sanitary caps listed are those most commonly used in such processes. The sanitary caps are welded to the sheath and to a heavier support tube, all of stainless steel, and then ground and polished to a finish that exceeds No. 4 minimum finish required by the 3-A Sanitary Standard 74-02. Typical surface roughness average measurement is 15 µin R, or better. The process contact surfaces are free of pits, crevices, and pockets thus preventing corrosion and bacteria growth. The three wire constructed sensor assembly consists of a high-accuracy platinum element sealed inside a 316 stainless steel sheath and is provided with a FDA compliant white thermoplastic gasketed connecting head. The complete assembly provides excellent washdown protection. It is recommended that once customer connections are made, the connecting terminals be further protected by applying a coating of moisture-proof sealant over the connections. Sealant products are listed later in this section.



Maximum temperature limit: 204 °C [400 °F]

ORDER CODES



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The sensors listed below are sanitary connected RTD temperature sensor assemblies designed to meet the stringent requirements of HTST pasteurization systems. HTST requirements are described in the Grade "A" Milk Pasteurization Ordinance-2001 Revision. The sensors listed on this page have response times below four seconds and come standard in accuracies at 100 °C [212 °F] ± 0.5 °C. The below listed assemblies are available in a variety of sanitary connections. All wetted parts are ground and polished to a finish that exceeds the No. 4 minimum finish required by the 3A Sanitary Standards for Sensors and Sensor Fittings and Connections used on Milk and Milk Product Equipment Standard 74-02. Typical surface roughness average measurement is 15 µin R_a or better. The three-wire constructed sensor assembly consists of a high accuracy platinum element sealed inside a 316 stainless steel sheath and a white FDA compliant polypropylene connecting head. The complete assembly provides excellent wash down protection. It is recommended that once customer connections are made, the connecting terminals be further protected by applying a coating of moisture-proof sealant over the connections.



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3A4 adaptor ^[1]

16AI-14I cap [2]

Other (describe)

[1] Must be manually cleaned

[2] Not 3-A authorized

The RTD sensors listed below are constructed with the CIP sanitary connected cap thermowell, which is then mounted into the process with a clamp and mating sanitary cap. A 3-wire spring loaded RTD element and sheath is then screwed into the back of the thermowell. This construction method allows for easy removal of both the well and/or the sensor assembly. The well and sanitary cap in contact with the process are all ground and polished to a finish that exceeds the **3-A Sanitary Standard 74-02**. Typical surface roughness average measurement is 15 µin R_a or better. The complete assembly provides excellent washdown protection.

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