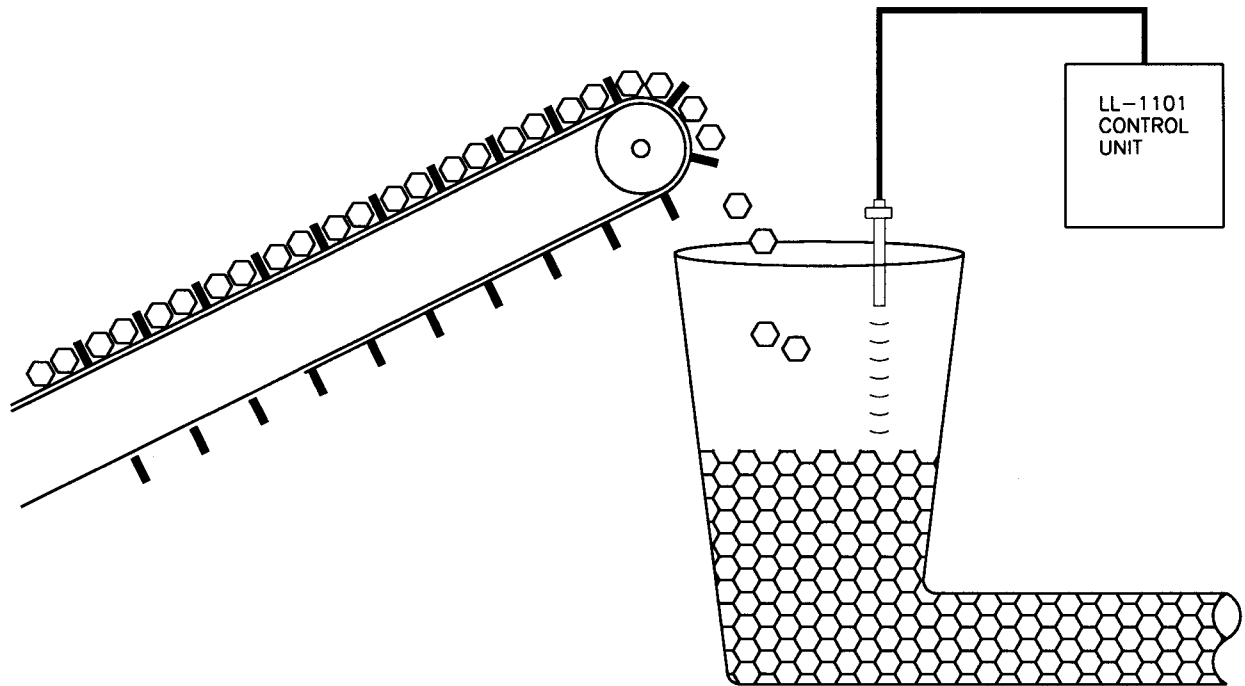




**MONITORING DICED TOMATO LEVEL IN HOPPER
FOOD GRADE 316SS ULTRASONIC SENSOR**



PROBLEM: FOOD INDUSTRIES NEED STEAM CLEANABLE SENSORS.

SOLUTION: THE COSENSE LL-1101 WITH A 316SS SENSOR IS USED IN THIS APPLICATION TO MONITOR THE LEVEL OF DICED TOMATOES BEING FED INTO A HOPPER. THE HOPPER LEADS TO A PULVERIZER WHERE THE TOMATOES ARE PUREED INTO SAUCE. IN ORDER TO KEEP THE CORRECT LEVEL OF DICED TOMATOES IN THE HOPPER, THE LL-1101 TRANSMITTER PROVIDES A 4-20mA SIGNAL PROPORTIONAL TO THE LEVEL. THIS SIGNAL IS USED TO CONTROL THE SPEED OF THE CONVEYOR TO MAINTAIN CORRECT HOPPER LEVELS. THE LL-1101 SENSOR IS ALL 316SS AND WILL WITHSTAND STEAM CLEANING TO 300°F FOR ONE HOUR.