

From processing to packaging

Hygienic sensors from Baumer optimize performance for ensured food safety and increased efficiency.

Competitiveness in the dairy processing industry decisively depends upon the degree of automation, the efficiency of production, the hygienic design, effective cleaning and, in the end, food safety. Like a balancing act, the dairy processing industry walks on a thin line between food safety and equipment efficiency. With a strong focus on the improvement of effectiveness and efficiency, sensors are playing an important role. In every stage of milk processing – from reception, separation, homogenization and pasteurization on to filling and bottling: Hygienic sensors from Baumer optimize performance for ensured food safety and increased efficiency. No matter in which step of production, we support you with the right sensor solution for a reliable production process even in the long term and help you to minimize unplanned production stops for a more efficient production.



Baumer Inductive transmitter (CombiLyz AF14)

Deep process knowledge

Thanks to our close collaboration with customers from the dairy industry, we know the single steps of the process and can help you to optimize them. Our broad portfolio of process sensors, as well as our process connections are perfectly fitting to your individual requirements and the demanding environments you are operating in. Above all you can profit from the same user interface, which makes it more easy to handle all the different sensors in your process. Easy integration and usability is guaranteed.

Solution-oriented

Having all sensor solutions for your

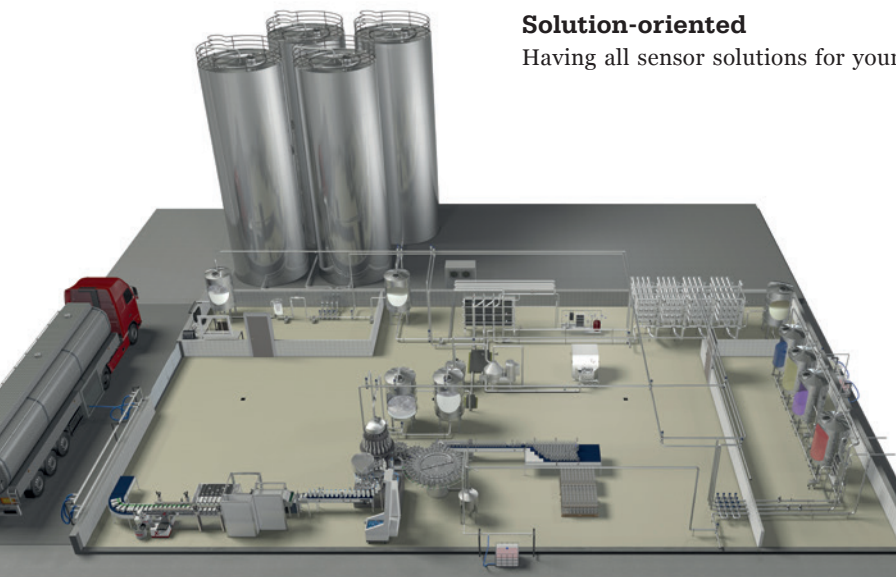
requirements we can help solving your problems at every stage of the production process. With our broad portfolio we cover the complete range of applications and can already advice you in the early stages of your process. We develop our sensors together with the dairy industry. With this knowledge we support you to optimize your processes where required. We do not only sell sensors, we also deliver a deep know-how in applications and industry requirements.

Ready for the future

Data is the most important basis for process and product optimization. With the help of IO-Link, valuable additional data can be made accessible. They are used for process control in the automation system. These can also be transferred to other IT systems via IO-Link. Baumer sensors precisely record many different measured values. Valuable additional information is already generated during the processing of the measured values in the sensor. Standardized digital communication interfaces such as IO-Link can be used to access that information and significantly optimize your processes.

BAUMER

A strong interface makes it more easy to handle all the different sensors in the production.





Baumer

Passion for Sensors

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Hygienic sensors for the dairy industry.



In every stage of milk processing – from reception, separation, homogenization and pasteurization on to filling and bottling: Our hygienic sensors optimize performance for ensured food safety and increased efficiency.

Learn more at
www.baumer.com

