

## Baumer

Baumer develops sensors together with our customers, for our customers, to help them meet the demands of their industry. Competitiveness in the dairy processing industry depends upon the degree of automation, the efficiency of automation, the efficiency of production, hygienic design, effective cleaning, and in the end, food safety. Dairy processing is a balancing act between food safety and equipment efficiency. With a strong focus in the industry on the improvement of effectiveness and efficiency, sensors are playing an important role.

Food safety is dependent on hygienic design and both the duration and intensity of the cleaning cycle. Radical hygienic design and installation of components and systems can reduce the time required for cleaning and thereby reduce the energy costs. Sustainability, the reduction of product waste and conservation are challenges that every processor has to face these days. Baumer has developed sensors that can detect different media, thereby avoiding spillage and contributing to the goal of sustainability.

The Baumer CombiLyz conductivity sensor is an indispensable assistant for the phase separation of food materials, water and cleaning agents. The fastest temperature compensation response time on the market today ensures fast and accurate communication to the PLC when installed in the return line of your CIP system, for example. Optimizing your CIP process saves water, product, chemicals; a true cost savings and measurable step towards sustainability.

As a longtime partner with the dairy industry, we offer a wide range of products to meet the international requirements of applications and industrial needs. Opposing requirements range from sophisticated sensor technologies for demanding hygienic



areas, wet areas, dry areas and packaging machine operations; all with differing application scenarios to address. This attention to product quality in Baumer's manufacturing is reflected in our rugged hygienic process sensors and optimally matched installation and mounting accessories.

From processing to packaging, Baumer offers sensors, encoders, measuring instruments, and cameras for every area of your manufacturing facility. Our sophisticated sensor technologies solve your applications in demanding hygienic areas, wet areas, dry areas, CIP and packaging machine operations. Years of partnering with the dairy industry in Europe have resulted in sensor expertise that includes our innovative CleverLevel level switch, pressure, temperature,

conductivity, and ultrasonic sensors. With FDA, 3A and EHEDG certified offerings, our sensors help maintain food safety with maximum overall equipment effectiveness.

With more than 40 years of food industry experience, Baumer has been significantly contributing towards reduced down time, increased system availability, and improved product quality.

Your Baumer contacts have the expertise in your industry and its special requirements. With our global presence we can provide you an onsite consultation. Use the CIP calculator to calculate your savings potential: [www.baumer.com/save-resources](http://www.baumer.com/save-resources).