Application report EL

FOOD

Extended life Pressure Gauge with longer durability and higher Accuracy

BAMUL Dairy - The Bangalore Urban, Rural & Ramanagara District Co-Operative Milk Producers societies Union Ltd. (BAMUL) was established during 1975 under operation flood II by keeping AMUL as its role model. The BAMUL is a unit of Karnataka co-operative Milk Producers Federation (KMF) which is the Apex Body in Karnataka representing Dairy Farmers Co-operatives. It is the second largest Dairy Co-Operative amongst the Dairy Co-Operatives in the country. In south India it stands first in terms of procurement as well as sales. The Brand NANDINI is the house hold name for Pure and Fresh Milk and Milk Products. The Bangalore Dairy is one of the most beautiful Dairies in India by adopting Computer Controlled State of the Art Technology.

The Requirements

Bamul Bangalore Plant Deputy Manager Maintenance was facing critical issue in their Milk seperation process where the installed pressure gauge diaphragm rapture was continuously occuring due to the sudden fluctuation in the pressure. This problem was leading to the equipment downtime and they had to maintain large inventory because of such frequet failures.

Their requirement was to have a standard milk fat ratio and it was the most important milk quality requirement however this would have been possible only if they get the good quality pressure gauge which can sustain such fluctuations and also help to avoid any downtime which leads to production loss.

The Anderson-Negele Solution

EL Pressure Gauge was first offered on trial basis as this is the product which has been designed with one criteria in mind – reliability and durability. Our hygienic pressure gauges are subjected to repeated process and environmental abuse in the form of vibration, pulsation, harsh cleaning chemicals, wide temperature and humidity fluctuations. We have more than 30 years of experience in building and repairing hundreds of thousands of gauges from a dozen different suppliers, we've identified and addressed all these key causes of premature failure in food, dairy, and beverage processing applications.

After getting the positive test results they decided to regularize their milk seperation process with our EL pressure gauge. From the first trial more than 5 years ago, all our installed EL pressure gauges are running successfully with highest customer satisfaction.

Why the customer decided for Anderson-Negele

- · No failures and zero downtime
- · High acuuracy and performance under toughest envioroment
- · Maintenance free and faster return on investment
- · Higher resistance from pressure fluctuations in their milk seperation process

Features

- · Extended Life Pressur gauge designed for longest durability
- · Resistance to vibration, pulsation, harsh cleaning chemicals and humidity
- · Re-zero option for calibration
- · Wide process temperature range from -29 °C to 149 °C
- · Complete device is certified by 3-A-SSI

Customer

BAMUL Dairy, Bengaluru



EL, Pressure Gauge



