Product Information - EL

FOOD

"EL" Extended Life 3-1/2" (90mm) Pressure Gauge

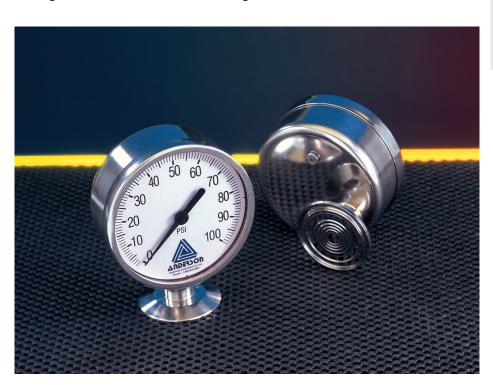
Introduction

Anderson-Negele's "EL" Gauge was designed with one criteria in mind – reliability. Sanitary pressure gauges are subjected to repeated process and environmental abuse in the form of vibration, pulsation, harsh cleaning chemicals, wide temperature and humidity swings. We've designed this product from the ground up to be the toughest, most reliable gauge for any sanitary application up to 1,000 psig. With over 30 years of experience 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.

What's more, the "EL" has undergone the most extensive reliability tests of any Anderson product, both in the field on customer's toughest applications, and in accelerated tests that equate to years of constant pressure, temperature, and cleaning cycles. And because we designed it from the ground up, we targeted and achieved a new benchmark for size, producing the lowest, narrowest profile in the industry, with no sacrifice in readability or performance.

The "EL" will fit in your tightest application, and last in your toughest. Our standard 2-3 day delivery will insure you can get it when you need it.

Detailed specifications and ordering information can be found on the reverse, or by visiting our website at www.anderson-negele.com.



Authorizations



Feature:

- Stainless steel, all-welded design for corrosion, shock and vibration resistance
- Mechanical dampening or traditional case-fill for high pulsation/vibration applications
- Unique case/bezel design yields low, narrrow profile, and optimum crystal protection
- · 3-A compliant; Third party verified

Applications

- · Pasteurization
- · Process Lines
- · Filtration
- · All Sanitary Pressure
- · Dependent Processes

Specifications

TYPICAL PERFORMANCE

Over-Range Capability: at least 25% over range

Calibrated Accuracy: ± 1.5% F.S. from 10-90% of range

Repeatability: ± .5% of full scale Linearity: ± .5% of full scale Hysteresis: ± .5% of full scale

Stability: Within specified accuracy for

6 months under normal operating

conditions

Process Temperature Limits: -20° to 300°F (-29° to 149°C)

option to 330°F (166°C)

Ambient Temperature Limits: 40° to 120°F (4° to 49°C) 250°F (121°C) continuous CIP Temperature Limit: SIP Temperature Limit: 300°F (149°C) continuous

Temperature Effect: Less than 0.06 psi per 10°F change in

process or ambient temperature

Storage Temperature Limits: -22°F to 195°F (-30°C to 91°C)

CONSTRUCTION/FINISH

Construction:

Bezel:

All Product Contact Surface

(Diaphragm and fitting): Welded 316 "L" grade stainless steel,

polished

Max. Ra=25 microinches

Bourdon Tube/Socket Bronze bourdon/brass socket with

silver soldered connections

Movement Mechanism: Brass

Case/Stem Welded 304 stainless steel (polished)

Dial: Adhesive-backed printed Mylar in

various scales,

90mm diameter minimum

Lens/Dial Plate: Corrosion resistant polysulfone, able

to withstand 325° Fahrenheit

Optional lens: UV Stabilized polycarbonate (not

suitable for autoclave) 304 stainless steel, polished,

compression formed to case

(non-removable)

Viewing Angle: 100 degrees minimum

Optional, product contact surfaces Clean for Oxygen Service:

prepared per Compressed Gas

2

Association G4.1

OPERATIONAL

Actuating Fill: 100% mineral oil. Meets FDA

requirements

(21 CFR, 172.878 and 178.3620(a))

Neobee-20 optional

Case Fill: Optional, glycerine 100% USP Food Grade Mechanical Dampening:

Optional. Standard and case filled gauges

dampened 25% to 50%. Mechanical dampening

dampens 50% to 80% of pressure

variations

Re-zero Adjustment: Tamper resistant adjustment, ±5% of

span. Non interactive with span. External adjustment located on back of case.

Standards: 3-A compliant, third party verified

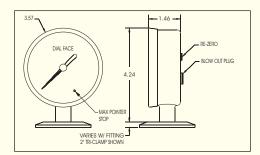
Designed and manufactured to sound engineering practices in accordance with

Article 3.3 of the PED 97/23/EC

Designed and tested in accordance with

ASME B40.100 NEMA 4X, IP-66 CGA G4.1 (optional)

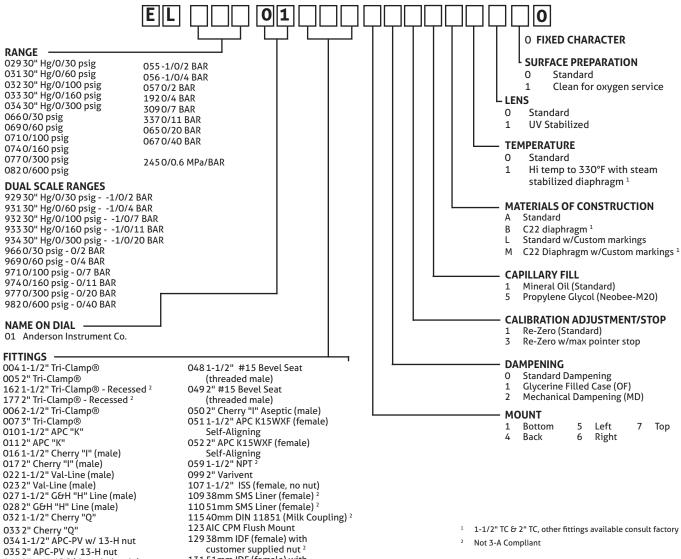
DIMENSIONS:



Order Information FOOD

Order Information

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129 38mm IDF (female) with

customer supplied nut 2 13151mm IDF (female) with

customer supplied nut 2

124 50mm DIN 11851 (Milk Coupling) 2

- ² Not 3-A Compliant

043 2" #15 APC (threaded male)

0441-1/2" #14 Bevel Seat

w/ 13-H nut 045 2" #14 Bevel Seat w/ 13-H nut