

GasSpect™ CO₂ & Bar

Sensor for integration

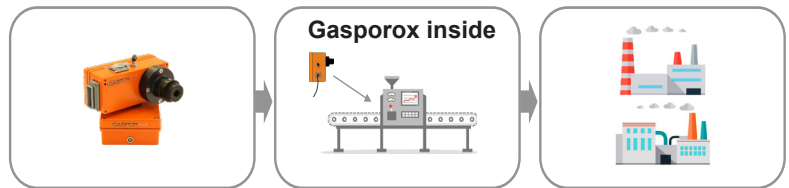
The GasSpect CO₂ & Bar sensor is a completely non-destructive and non-intrusive inspection sensor for measuring carbon dioxide as well as providing information of the pressure inside the bottle.

Applications are quality control of carbonated water, sodas, beer, sparkling wine and champagne, all with different concentration in carbon dioxide and bottle pressure.

Technology

Gasporox sensors are based on Tunable Diode Laser Absorption Spectroscopy (TDLAS). Gasporox sensors are available for both HeadSpace Analysis (HSA) and Leak Detection (LD) and intended for integration into in-line inspection- or production lines for 100 % testing and quality control.

Gasporox concept



Gasporox sensors are delivered with Gasporox measurement concept meaning we work with you to ensure best performance, so the below specification is made general as the GasSpect CO₂ & Bar sensor will be custom modified to perfectly fit into your bottling inspection- and production line.

Benefits

- One sensor for CO₂ and pressure
- Non-intrusive and non-destructive
- Accurate
- Robust
- Easy to integrate
- Self calibrating

General Sensor Specification

Gas:	CO ₂ 0.1 - 100 %
Pressure:	0.5 - 8 bar
Startup time:	< 1 min
IP Classification:	IP 65

Dimensions

Transmitter box (HxWxD):	180 mm x 85 mm x 68 mm, 1.3 kg
Receiver box (HxWxD):	127 mm x 125 mm x 90 mm, 1.0 kg

Electrical

Primary:	100 - 240 V, 50 W AC, 50 - 60 Hz
Secondary:	18 - 30 V DC

Communication interface

Modbus TCP/IP, RS485, Ethernet, Trigger input

Performance (depending on bottling line)

Measurement time:	Down to 5 ms
Accuracy:	Typical 100 mbar, ± 2 % CO ₂

Laser

Wavelength:	2004 nm
Output power:	< 5 mW
Laser Class:	Class 1 laser product