



DIGI VACU

For precise manual pressure
& vacuum monitoring

Pressure is one of the most monitored physical values in many industrial applications (especially in the beverage industry).

The value of pressure describes the physical pressure and can be used additionally for calculation of weight, flow, load, fluid deep and many other parameters.

The Steinfurth DIGI VACU is a high accurate, ergonomic digital vacuum tester for monitoring of the vacuum pressure in beverage or food packages.

Operation

The DIGI VACU can be simple pierced on every beverage or food package. The front membrane guarantees headspace-free pressure transmission.



Disclaimer

The information contained in this document is liable to modification from time to time in the light of experience and our policy of continuous product development. Check the Industrial Physics website for the latest version.

Features & Benefits

- High accuracy
- Robust, water-protected housing
- Energy saving electronic device
- Intergrated piercing needle
- Food grade sensor membrane
- Selectable measuring units
- Long-live battery
- Simple to operate

Technical Specification

Measuring range	-1 to 3 bar / -14.5 to 43.5 PSI -1 to 10 bar / -14.5 to 145 PSI
Resolution	10 mbar
Accuracy	0.1% FS
Area temperature	-10 to 60 °C
Humidity protection	IP 54
Material of housing	Polyamide 12
Weight	ca. 250 g
Battery	3,6V Lithium
Battery life	> 200 days

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