

HYGIENIC INSTRUMENTATION ACCORDING TO EHEDG RULES



Klay Instruments is one of the leading suppliers in the food and beverage industry regarding process instrumentation for pressure and level.

Klay Instruments instrumentation complies with all international regulations for hygiene and aseptic design.

EHEDG (European Hygienic Equipment Design Group)

has made regulations regarding the design of "Hygienic" installations and instrumentation for the Food and Beverage industry.

Klay Instruments B.V. manufactures a wide range of instrumentation for the Food-industry according the EHEDG regulations.

All our instruments are "ALL STAINLESS STEEL". Among these are:

- Electronic Leveltransmitter (8000-SAN and 2000-SAN)
- Electronic Pressure transmitters (8000-SAN and 2000-SAN)
- Levelswitches for all kind of liquids (Vibra-Switch and FLX)
- Pressure switches (PRS)

The EHEDG regulations stipulate the following:

- * All wetted parts must be made of AISI 316 and must have a smooth surface for CIP or SIP cleaning.
- * The use of O-rings in contact with the product must be avoided.
- * Avoid direct metal to metal joints other than welding.
- * Corners should preferrably have a radius equal or larger than 6 mm, the minimum radius is 3 mm. Sharp corners must be avoided.
- * The instruments must be both CIP and SIP cleanable.
- * Fillfluids (Oil in pressure transmitters) should be non-toxic.

For many years Klay Instruments has the **American**, worldwide, **3-A certificate** (Sanitary Standard Authorization).

