

MULTIPARAMETRIC PANEL mod. MP-02
OPERATING SPECIFICATIONS

Application:	Display and control of qualitative parameters on process lines producing sugar-sweetened or diet carbonated soft drinks, alcoholic beverages, non-carbonated soft drinks, beer and mineral waters
Management, by means of the relative Analysis Units of:	<p>Continuous refractometric measurement of the Refractive Index and display in the selected scale (REGULAR BRIX, DIET BRIX or % STANDARD) of the relative concentration, with temperature compensation already applied.</p> <p>Continuous refractometric measurement of the Zeiss degree.</p> <p>Measurement of the dissolved CO₂ value, in the selected scale [g/l or v/v (Gas/Vol)], based on the absorption of IR rays or the Saturation Pressure measurement, depending on the appliance connected (UC07/08).</p> <p>Sonic density measurement.</p> <p>Measurement of the pH, μS, OX parameters.</p>
Data processing:	<p>Calculation, for sugar-sweetened soft drinks, of the % of sugar inverted at the time of bottling.</p> <p>Prediction of the Brix in totally inverted soft drinks (Brix with totally inverted sugar).</p> <p>Automatic update of the production target based on the sugar inversion %.</p> <p>For sugar-sweetened beverages containing alcohol, calculation of the alcohol content expressed in ALC/V.</p> <p>Calculation of the alcohol content expressed in w/w, of the value of the real extracts and original extracts.</p>
Type of function:	<p>Interfacing with IB07, IB08 or Ur29, UR27, UC07, UC08, US01 single Analysis Units. Options for the display, calibration, diagnostics and setup of operating parameters.</p> <p>Acquisition, via Analog inputs, of mV, mA, Pressure and temperature signals.</p> <p>Activation of two programmable alarm contacts.</p> <p>Acquisition of two programmable input contacts.</p> <p>Management of 3 serial outputs one of which is personalizable via HMS module.</p>

GENERAL SPECIFICATIONS

Power supplies	<p>Electric:</p> <p>DC 24V ±10% 7A Max</p> <p>Variable absorption depending on the appliances connected.</p> <p>Connection box without Transformer (optional):</p> <p>Power supply according to MP02 specifications.</p> <p>Terminal board connection.</p> <p>Connection box with Transformer (optional):</p> <p>AC 100...240V ±10% 50...60Hz 170VA</p> <p>Terminal board connection.</p>
Interfaces	<p>Analog:</p> <p>2 active output channels 0...20mA or 4...20mA (470Ω max.) configurable in the "Max. and Min. full scale" values.</p> <p>4 auxiliary input channels.</p> <p>Digital:</p> <p>RS485 for connection to Maselli analyzers</p> <p>PROFIBUS DP or ETHERNET/IP (optional)</p> <p>Inputs:</p> <p>2 configurable inputs</p> <p>Outputs:</p> <p>2 relay outputs for alarm signals with contacts of a maximum capacity of 1A/24V DC/AC</p> <p>Usb:</p> <p>For any software updates or recipe downloads required</p> <p>Ethernet:</p> <p>RJ-45 for external connection (laboratory installed M8)</p>
Notes:	All interfaces are optically isolated from the power supply (VDE0160) and are completely configurable. All connections must be made via connections to connectors.

CONSTRUCTION FEATURES

Execution:	Chassis in AISI 304 stainless steel with removable front panel, wall or post mounting system, 10" touch screen monitor
Electronic section:	"CPU" with PENTIUM® INTEL® microprocessor (or similar, depending on technological evolution), 4 GB RAM memory, Video Card, Modem, 3-button mouse. 10" monitor with analog resistive touch screen, resolution: 2048x2048 USB V 2.0 Ethernet: IEEE 802.1p and 802.1q supported 10/100/1000 IEEE 802.3 compliant
Software:	<p>Operative software created in the Microsoft® Windows® environment with numerical and/or synoptic and/or graphic display panels and button and/or tool bar commands.</p> <p>Possibility to choose one of several languages for display menus and messages.</p> <p>Real time display, complete control and modification of all functions, variables and operating parameters in use in the Soft Drinks Analysis Unit.</p> <p>Possibility to create, modify and import recipes holding all the operating parameters of the instruments connected to the system.</p> <p>Creation and saving of up to 1999 (maximum) combinations of operating parameters, each for a specific product.</p> <p>Storage of data in a Microsoft® Access format databases with the possibility to export data in Excel format for graphic, statistical and qualitative analysis.</p> <p>Tele-assistance or remote control of all functions.</p> <p>Possibility to see, in real time, the instrument's operating parameters, in a numerical or graph format, for complete remote control and for calculation of the qualitative parameters Ca, Cp and Cpk.</p> <p>Possibility to save, display and print in a database, all the operations performed on the various instruments.</p> <p>Possibility to manage four security levels for user access to operations.</p> <p>Possibility to carry out automatic corrections of the targets and zero values, depending on sugar inversion.</p> <p>Possibility to export and import recipes in text format ASCII (Excel).</p> <p>Possibility of other software programs, by means of LABTECH protocol, to receive data from the MP01.</p> <p>Possibility to be connected via Ethernet to the laboratory-installed M8, from which complete remote control is possible.</p> <p>Possibility to automatically save, on launching a new recipe, a qualitative report of the previous recipe in pdf format.</p> <p>This report can be sent automatically by email to a recipient (the Quality Manager, for example).</p> <p>Possibility for the archive to provide reports which show the data simultaneously in a numerical, graphic and statistical format, as well as quality reports for each day of production. Said reports can be exported in Excel.</p> <p>Possibility, by pressing a single icon, to save all the files containing software configurations and the operations performed by the user in a single zipped file, as well as the archive for the last 5 days.</p> <p>Possibility to check correct operation of the instrument by saving in a database the differences compared to the laboratory values and perform calibration at a later date using this data.</p>
Dimensions and weight:	340 (w) x 300 (h) x 160 (d), 5.5 kg
Accessories:	Different fasteners for installation on the wall or piping (diameter 40 - 100 mm).

TECHNICAL-NORMATIVE SPECIFICATIONS

Environmental features	Temperature limits: Environment: 0...+50°C (32...122 °F) Storage: -20...+70 °C (-4...+158 °F) Humidity limits: Environment: 10%...95% (R.H without condensate) Storage: 10%...95% (R.H without condensate) Altitude limits: <2000 m a.s.l. Degree of Protection: IP65 in accordance with EN60529
Conformity to Directives	EMC: 2014/30/EU CE marking of conformity to EU Directives