

### The crucial ingredients in view with one sensor

Cobrix 2600 measures both dissolved CO<sub>2</sub> and dissolved sugar in your carbonated soft drink. You benefit from a selective measurement and the advantages of a maintenance-free optical inline sensor which keeps an eye on your process specifications and helps you reduce running costs and downtimes.

#### One sensor – two measurements

The basis of this unique combination is the cutting-edge optical measuring principle ATR (attenuated total reflection). Two channels are used to determine  $\mathrm{CO}_2$  and sugar selectively in the process line. This future-proof process technique follows the trends in process analytical technology (PAT) for single parameter determination.

### **Small footprint**

Just one VARIVENT® N connection is needed in the process line for a real inline measurement of CO<sub>2</sub> and sugar. This helps you keep your additional engineering efforts and operating costs low.

# Maintenance-free – minimizing total costs of ownership (TCO)

Cobrix 2600 has no moving parts and therefore is entirely maintenance-free. Once brought into the line it simply does its job without requiring further resources, thus minimizing life cycle costs.

## Hygienic and quickly back to work after CIP/SIP

The EHEDG-certified (Type EL class 1) hygienic design increases the hygienic safety in your production line.

A patented\* internal cleaning unit brings the sensor quickly back to measuring right after CIP/SIP, reducing downtimes in production after cleaning processes.

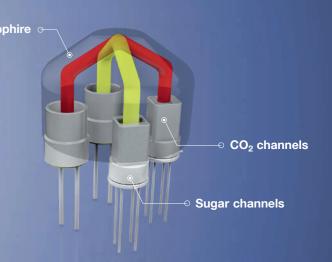
#### Easy integration and automation

Anton Paar's Smart Sensor concept enables you to connect to a wide range of process control and quality management systems. Cobrix 2600 communicates via standard fieldbus formats such as PROFIBUS, PROFINET, DeviceNet, EtherNet/IP and Modbus TCP. Connection to an mPDS 5 evaluation unit and DAVIS 5 is also possible.



### Measuring principle

Spectro-photometric attenuated total reflection (ATR) in mid-IR range: two separate IR beams for CO<sub>2</sub> as well as for sugars, each equipped with a measuring and a reference channel.



Sugar

Measuring range
Accuracy*
Repeatability
Reproducibility (s. d.)
Resolution
t <sub>98</sub> (@ 5 counts filtered)
Measuring temperature ran
Ambient temperature range
T <sub>max</sub> (CIP/SIP)
Pressure
Measuring interval
Self-diagnosis
Degree of protection
Process connection
Certifications
Power
Fieldbuses (optional)
Dimensions (W x H x D)
Weight
*product-specific adjustment require

Cobrix 2600

0 g/L to 12 g/L (0 vol to 6 vol) 0 °Brix to 12.5 °Brix ±0.05 g/L (±0.025 vol) ±0.1 °Brix ±0.01 g/L (0.005 vol) ±0.02 °Brix 0.01 g/L (0.005 vol) 0.1 °Brix <0.01 g/ L (0.005 vol) <0.02 °Brix 20 s -3 °C to 30 °C -5 °C to 40 °C (@ TProbe = -3 °C) -5 °C to 30 °C (@ TProbe = 30 °C) 95 °C (max. 4 h) max. 10 bar rel. (145 psi rel.) min. 4 seconds Compliant with NAMUR recommendation NE107 IP65 and IP67 VARIVENT® N EHEDG Type EL Class I SELV DC 24 V (DC 20 V to 30 V), max. 40 W PROFIBUS, PROFINET, DeviceNet, EtherNet/IP, Modbus TCP 174 mm x 174 mm x 231 mm approx. 4 kg

 $CO_2$