

New benchmark for precision even with turndown and temperature changes Pressure, level and volume transmitter L3

L3 Neo: new standards in accuracy

- Accuracy <0,10% and temperature effect <0,03%/10°C of the calibrated range
- Integrated tank linearization and density compensation
- Simple installation & operation through programming via display, on-site configuration, and Smart Replace Design

With its exceptional performance characteristics, the L3 is particularly suitable for level and volume measurement. This applies specifically for smaller vessels or for high and changing process temperatures for which pressure sensors were previously not considered precise enough.

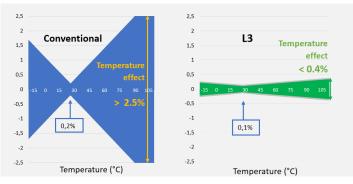
- High accuracy: Tank linearization with density compensation for precise output of volume or mass (kg, l, %...)
- Compact & modular: Simple, flexible installation due to small size & on-site component replacement
- Flexible: Optional separate version with remote display for optimum installation and easy monitoring even at inaccessible measuring points
- Simple: User-friendly display programming for commissioning, configuration and maintenance

Measurement accuracy:

The accuracy of the L3 **remains at 0.1%** (5:1 turndown) or 0.15% (10:1 turndown).

Temperature effect:

Conventional sensors show a temperature drift of up to 0.4% per 10°C. At 110 °C, the **temperature effect is over 2.5%! The L3** shows a temperature drift of 0.03% per 10°C . At 110°C the **temperature effect is below 0.4%!**



Customer experience / applications

- Hygienic pressure and level monitoring for processes in breweries, dairies and in the food and beverage industry
- Storage tank monitoring for CIP/SIP systems





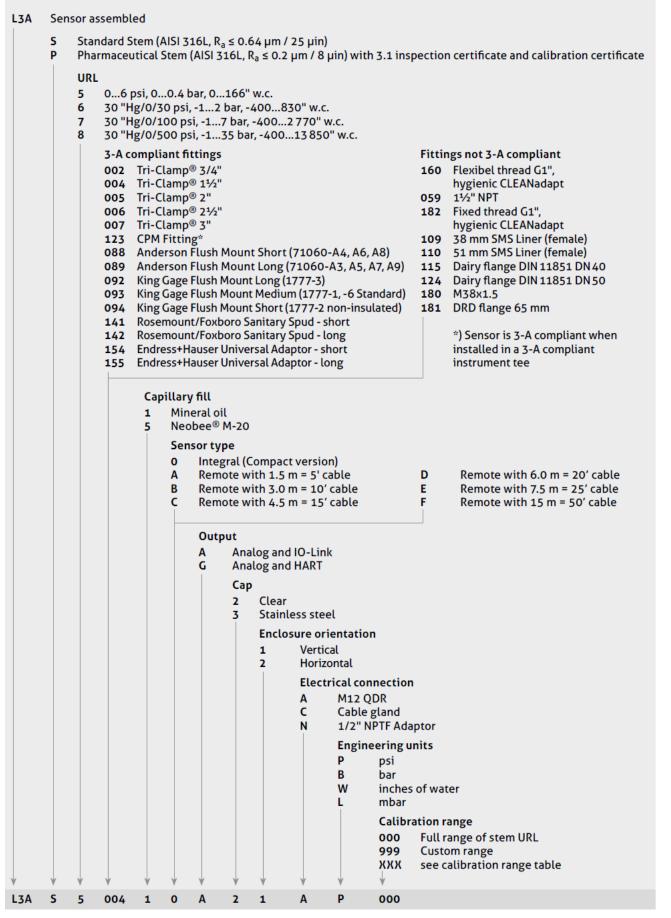
Technical specifications at a glance

- High-precision hydrostatic level measurement in vessels and process pressure measurement in pipes
- Measuring range 0...0.4 | -1...2 | -1...7 | -1...35 bar, with **selectable calibration range**
- Range with Turndown 1:10 up to 0...0.04 bar
- Pressure measurement in tanks and pipes up to 110 °C; CIP / SIP cleaning up to 135° for max. 60 min.
- Protection class IP69K for highest reliability
- Smart Replace Design: easy replacement of all components just by plug and screw connections
- Now with IO-Link in Flex-Hybrid Technology

SENSORS FOR FOOD AND BIOPHARMA.



Order code of fully assembled sensor



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NEGELE MESSTECHNIK GMBH Raiffeisenweg 7 87743 Egg an der Guenz Phone +49 (0) 83 33 . 9204 - 0 Fax +49 (0) 83 33 . 9204 - 49 sales@anderson-negele.com Tech. Support support@anderson-negele.com Phone +49 (0) 83 33 . 9204 - 720