



The OptiScan sensor transmits a beam of light into the liquid. The light scatters at different intensities as a function of the whiteness, color, viscosity, solids and butter fat content of the product being measured. This scatter intensity is analyzed and converted to a continuous 4 - 20 mA signal. The output sensitivity or range is user selectable (sensitivity is adjusted with the span potentiometer and jumpers for a wide range of products, from skim milk to heavy creams).

OptiScan can be located on all lines that need to be monitored for product concentration changes and have a minimum 1.5" / 30 mm line diameter. The unit can measure all levels of whiteness and color, and can be used for example on milk, cream, yogurt, and ice cream lines (in general any product with a solids and color content). It should be noted that the absorption characteristics of colored products is often different from white products and produce varying OptiScan measurements.