

VS-3000 BEER, WINE AND FERMENTATION MONITOR

Infrared Inline Process Control Sensor

Direct real-time concentration measurements 24x7
Alcohol, Real Extract, CO₂, Specific Gravity and Original Extract



The VS-3000 Beer and Wine Monitor measures dissolved concentrations real-time 24x7. Concentrations are measured directly, not inferred or calculated. VS-3000 is easy to install, easy to integrate and has a low cost of ownership.



VitalSensors Technologies LLC is the leader in innovative, inline instruments for the food, beverage and pharmaceutical industries. The VS-3000 Beer and Wine Monitor measures three concentrations and temperature simultaneously using one sensor.

Real-time, inline concentration readings available for dissolved:

- Alcohol / Ethanol
- Real Extract
- CO₂
- Specific Gravity (calculated)
- Original Extract (calculated)

Precision Infrared Measurements of Process Contents — VS-3000 Sensors provide real-time concentration and temperature readings for fluids in a process stream or in a tank. VS-3000 Sensors can be implemented in flow or no flow conditions and are not affected by pressure spikes, density, color, viscosity or extreme working conditions.

Maintenance and Cost Savings — VS-3000 series sensors are state of the art, solid state devices which contain no moving parts and require no maintenance. MTF \geq 10,000 hrs.

Improved Plant and Asset Utilization — The proven reliability, accuracy and repeatability of the VS-3000 Sensors provide plant personnel with real-time process control data for monitoring and blending 24x7.

Networked Devices Providing Real-Time Data — VS-3000 sensors can be implemented as standalone units or as part of a process control network under PLC control.



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