



Smart pressure indication in hygienic areas

Electronic manometer with LED visualisation

- Optimum interpretation of measured values, e.g. through operating ranges that can be customised in colour as well as threshold and trend displays
- Pressure peak and overload-resistant ceramic measuring cell
- Fast compensation of dynamic temperature changes
- Permanent 150°C medium temperature
- Very high resolution thanks to 32-bit process value transmission via IO-Link



Factory setting of the measuring range [bar]	Measuring range of the relative pressure [bar]	Order no.
0...0,25	-0,0124...0,25	PG1708
0...1	-0,05...1	PG1707
-1...1	-1...1	PG1709
0...1,6	-0,1...1,6	PG1717
0...2,5	-0,124...2,5	PG1706
0...4	-1...4	PG1705
0...6	-1...6	PG1715
0...10	-1...10	PG1704
0...16	-1...16	PG1714
0...25	-1...25	PG1703
0...40	-1...40	PG1743

Tried-and-tested pressure sensor combined with an innovative LED manometer display

ifm pressure sensors have proven to be a reliable solution in the food and beverage industry for many years. Following the successful updates to the transmitters and display versions, the PG manometer has now also been revised and boasts new and improved features.

The multicolour LED display enables clear and unambiguous visualisation of pressure ranges, switching points, minimum and maximum values and trend curves. Mechanical pointers, which are prone to errors, are replaced by durable and highly visible LEDs. This technological advancement ensures improved clarity and reliability.

Robust ceramic measuring cell for maximum reliability

The pressure sensor itself impresses with its extremely robust ceramic measuring cell which can easily withstand even extreme pressure peaks and overloads. Thanks to the measuring cell's high resistance to abrasive media, it offers a durable and reliable solution for demanding applications.

Technical data		
Accuracy (in % of the span)		< ± 0.2
Deviation of the characteristics (to DIN EN 61298-2)		
Medium temperature	[°C]	-25...150
Materials (wetted parts)		ceramics 99.9 %, PTFE, stainless steel (1.4435 / 316L)
Communication interface		IO-Link 1.1 COM3
Process connection		G1 / Aseptoflex Vario
Protection rating		IP67, IP69K

Unlike conventional sensors with a metallic diaphragm, the ceramic measuring cell does not require oil as a pressure transfer medium. This completely eliminates the risk of medium contamination when the sensor is damaged. This property makes it particularly suitable for the strict hygiene requirements of the food and beverage industry.

IO-Link

In addition to typical functions such as parameter setting and process value transmission, the manometer offers further information and options via IO-Link:

- Display optimisation (brightness, colour, layout)
- Min. and max. memory, counter
- Device temperature

BEST FRIENDS



TCC temperature sensor
Including self-monitoring for maximum process reliability



LMT level sensor
Point level detection even with difficult media



SM Foodmag
Magnetic-inductive flow meter for the food industry



For further technical details, please visit:
ifm.com/fs/PG1708