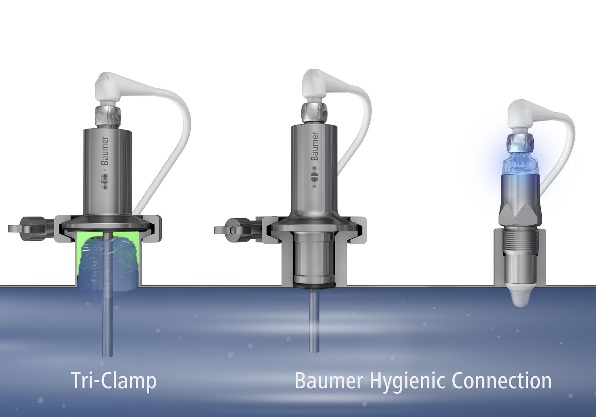
# Press Release

**Food production: Against the Baumer design bacteria will stand no chance**

To the food industry, Baumer offers an easy solution against bacteria population in cavities in pipes and tanks: the Baumer Hygienic Connection (BHC) to effectively prevent germs. The media-contacting sensor part is designed to completely fill any cavities. This installation method prevents fluids from penetrating in cavities, and bacteria cannot collect.

The hygienic design particularly relevant for pressure and flow measurement, goes far beyond the recommendations of the European Hygienic Engineering and Design Group (EHEDG). The Baumer development engineers have conceived clever designs that increase food safety and thus create added value to customers. In the conception focus was the invasive sensor part which extends into the pipe or tank and comes into contact with milk, soda, or other food. Here lies the weak point of conventional connections. Welding a coupling to a pipe and attaching the sensor with a tri-clamp creates hollow space straight underneath the sensor, where air and bacteria can collect. Such unwanted hygiene factors can only be remedied by washout using plenty of water and chemicals. This does not only consume resources but further entails expensive downtime. During the cleaning process, the installation is not operational.

The solution: The Baumer Hygienic Connection. In this well-thought out design, welding socket and sensor are so perfectly harmonized to one another that the sensor completely fills the cavity while the sensor front is flush with the pipe wall. No cavities means no bacteria can collect. This saves water, chemicals, cleaning time and finally money.

The Baumer Hygienic Connection is EHEDG certified and available for Baumer process sensors: to measure pressure, flow, temperature and level.

**Baumer at drinktec: Hall A3, Booth 300**

Image: Thanks to the sophisticated sensor design, the Baumer Hygienic Connection seals cavities in pipes and tanks to prevent bacteria in food production. Image: Baumer

Total characters (with spaces) approx. 1800

Text with illustration available for download at: [**www.baumer.com/press**](http://www.baumer.com/press)

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