Faure Herman
ULTRAFLUX

Heliflu®
INCC / RC70

Fine Spirits Metering Stations

The local alcohol used for the elaboration of fine spirituous such as Cognac or Armagnac is extremely expensive. Custody transfers are key for spirituous makers and the local farmers because of the amounts involved and for the government for exact tax collection. Faure Herman solutions can adapt to other precious beverage or food product custody transfer.

Fine Spirits Custody Measurement

Faure Herman can provide food and beverage flowmeters as well as custody transfer measurement metering stations, using a proven concept to generate trust among stakeholders. Helical turbines are superior to other technologies (Coriolis, Ultrasonic) in terms of ease of «no expert» maintenance and sustainability over decades.

Fine Spirits Metering Stations

Faure Herman has expertise in designing custom transfer metering stations for spiritous applications, adapted to customer project structure and needs.

When Faure Herman designs these projects, maintenance operations will be easy to perform.

Heliflu® INCC / RC70 — Fine Spirits Metering Stations

Evolutive design allowing Faure Herman flowmeter to meet your needs in terms of measurement, ranges and process connection.

Applications

- Precision turbine for flow measurement on food liquids
- Metering of low viscosity liquids (<5 cSt)
- Integration into certified metering systems for transactional transfers
- Specific connections adapted to the food process (Clamp, SMS...)

Features

- High measuring accuracy and reliability
- Low pressure drop
- Low weight and footprint
- Specific materials for counting food liquids, including alcohols
- ATEX version for use in hazardous areas
- Compatible with high temperature cleaning

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