

# VLM30 FOOD+

Audit-ready steam and condensate metering for food and beverage production.

Delivering compliance, confidence and control.

Every day, food and beverage plants rely on steam and condensate for cooking, heating, sterilising and cleaning – processes where precision, compliance and reliability are non-negotiable. Yet, in many facilities, these utilities remain difficult to measure, track and verify, especially under auditor scrutiny.

The VLM30 Food+ changes that. Designed specifically for food-contact steam and condensate applications, it provides accurate, verifiable flow measurement with full EC1935 compliance, hygienic stainless steel construction and powerful onboard diagnostics.

It gives your site the visibility, assurance and data you need to protect product quality, enhance efficiency and demonstrate compliance with confidence.

## WHY CHOOSE VLM30 FOOD+?

- Fully compliant with EC1935, (EC)2023/2006 and (EU)10/2011 requirements for materials in contact with food
- Comes with supporting documentation and traceability to help meet BRCGS and ISO 22000 audit expectations
- Hygienic stainless steel construction, organoleptically cleaned to protect taste integrity and prevent residues
- Exceptional vortex accuracy:  $\pm 0.9\%$  for steam with outstanding repeatability (0.2% DN25–DN150)
- Stable, dependable steam and condensate measurement, even in challenging, wet utilities environments
- No moving parts for long-term reliability and low maintenance
- Enables accurate allocation of steam costs by line, area or process
- Digital-ready with 4–20 mA, HART 7 and optional Modbus RTU
- Suitable for steam, condensate, liquids and gases



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## KEY FEATURES

- EC1935 compliant construction for food-contact assurance
- Organoleptically cleaned stainless steel components
- Dual pair piezo sensor design for superior signal stability
- Integrated temperature measurement; Configurable 4-20mA analog input (e.g. temperature, pressure or density)
- Built-in diagnostics for flow quality, sensor condition and installation performance
- Digital communications: 4–20 mA, HART, Modbus RTU
- Flanged or wafer body styles available (DN25–DN150)
- Operating temperature: –55°C to +280°C

## BENEFITS AT A GLANCE

- Audit-ready compliance documentation for food-contact steam
- Trusted, repeatable measurement for critical processes
- Insightful diagnostics to reduce downtime and troubleshooting
- Real-time visibility of energy usage and steam consumption
- Support for cost allocation, optimisation and sustainability reporting
- Safer, residue-free operations with confidence in cleaning integrity

## TYPICAL APPLICATIONS

- Culinary steam supply and cooking processes
- Boiler house metering points
- CIP/SIP steam utilities
- Process lines requiring food-contact compliant steam
- Energy monitoring and site-wide optimisation programmes



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## TECHNICAL OVERVIEW

| Feature                | Detail                                                          |
|------------------------|-----------------------------------------------------------------|
| Measurement technology | Vortex flow (steam, condensate, gases, liquids)                 |
| Sizes                  | DN25–DN150 (Food+ variant)                                      |
| Body styles            | Flanged or wafer                                                |
| Temperature            | –55°C to +280°C                                                 |
| Communications         | 4–20 mA, HART 7, Modbus RTU                                     |
| Compliance             | EC1935 materials + documentation; FDA Title 21 where applicable |
| Diagnostics            | Flow quality, sensor health, installation performance           |

### EMPOWERING SAFER, MORE EFFICIENT STEAM SYSTEMS

The VLM30 Food+ is built on Spirax Sarco’s heritage of engineering excellence, helping manufacturers improve compliance, reliability and energy visibility across their steam systems. It’s designed for the realities of food and beverage production – harsh conditions, limited downtime and audit driven oversight.

When compliance, accuracy and operational confidence matter, the VLM30 Food+ is the safe choice.

### GET IN TOUCH

#### MAKE THE MOST OF STEAM IN YOUR SUSTAINABLE FUTURE

Speak to your Spirax Sarco representative or visit [spiraxsarco.com](http://spiraxsarco.com) to learn more. Visit [www.spiraxsarco.com](http://www.spiraxsarco.com) for more information and to get in touch.

Your journey to smarter steam energy performance starts today.

[www.spiraxsarco.com](http://www.spiraxsarco.com)

