SCHULE MULTISENSE

IN-LINE PROCESS MEASURING INSTRUMENT

For continuous in-line process measurement of four key product parameters, with direct connection to the higher-level control system and the option of a self-regulating process

schulefood.com

Continuously measured product parameters

The in-line process measuring instrument continuously records important product parameters of bulk materials during the ongoing process and transmits the measured data directly to the higher-level control system.

It is suitable for bulk products such as flakes, cereals, coffee, pellets, ground coffee, as well as flour and bran, and measures:

- bulk density
- moisture
- temperature
- weight (optional, for type FST WA 30 E only)

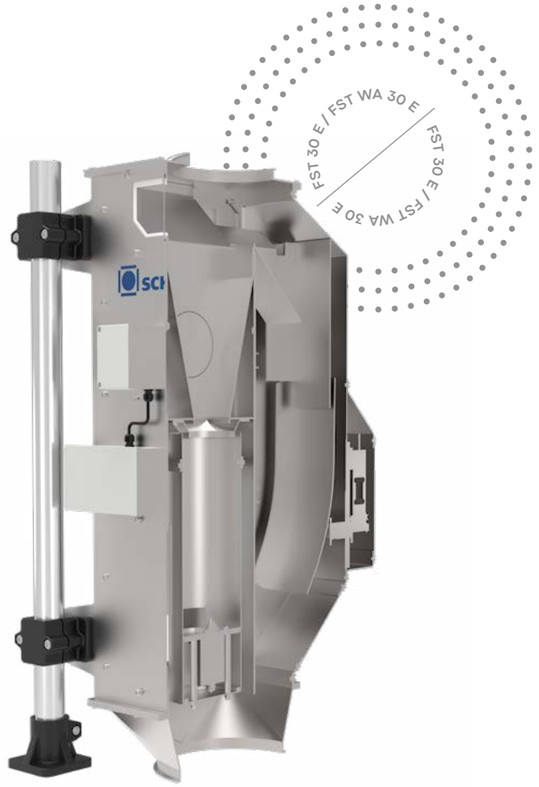
Practical application

Capacity range:

- 2 – 30 m^3/h (future capacity increase possible)
- Optional weight measurement with an accuracy of approx. 1%

Successfully tested products:

- Oat flakes (jumbo or baby flakes), can therefore generally be used for all cereal flakes
- Cereals, pulses
- Pellets
- Coffee beans and ground coffee
- Flour and bran



Key figures

- Compact stainless steel case
- Electronic evaluation unit in a separate case with touch panel
- Simple menu control through pre-selection of products, real-time display of measured values and operation via touch panel
- Interface for integration into a PLC plant control system
- Installation options: on the floor, under the ceiling, or inside the pipework
- Optionally available with a height-adjustable support or suspension system
- Overall height: approx. 1000 mm
- Inlet: DN 200 or DN 250
- Outlet: DN 250
- Weight: approx. 140 kg
- Supply voltage: 230 V AC or 24 V DC

Directly to the virtual showroom:
Scan the QR code now

F. H. Schule Mühlenbau GmbH · Germany
info@schulefood.com · schulefood.com

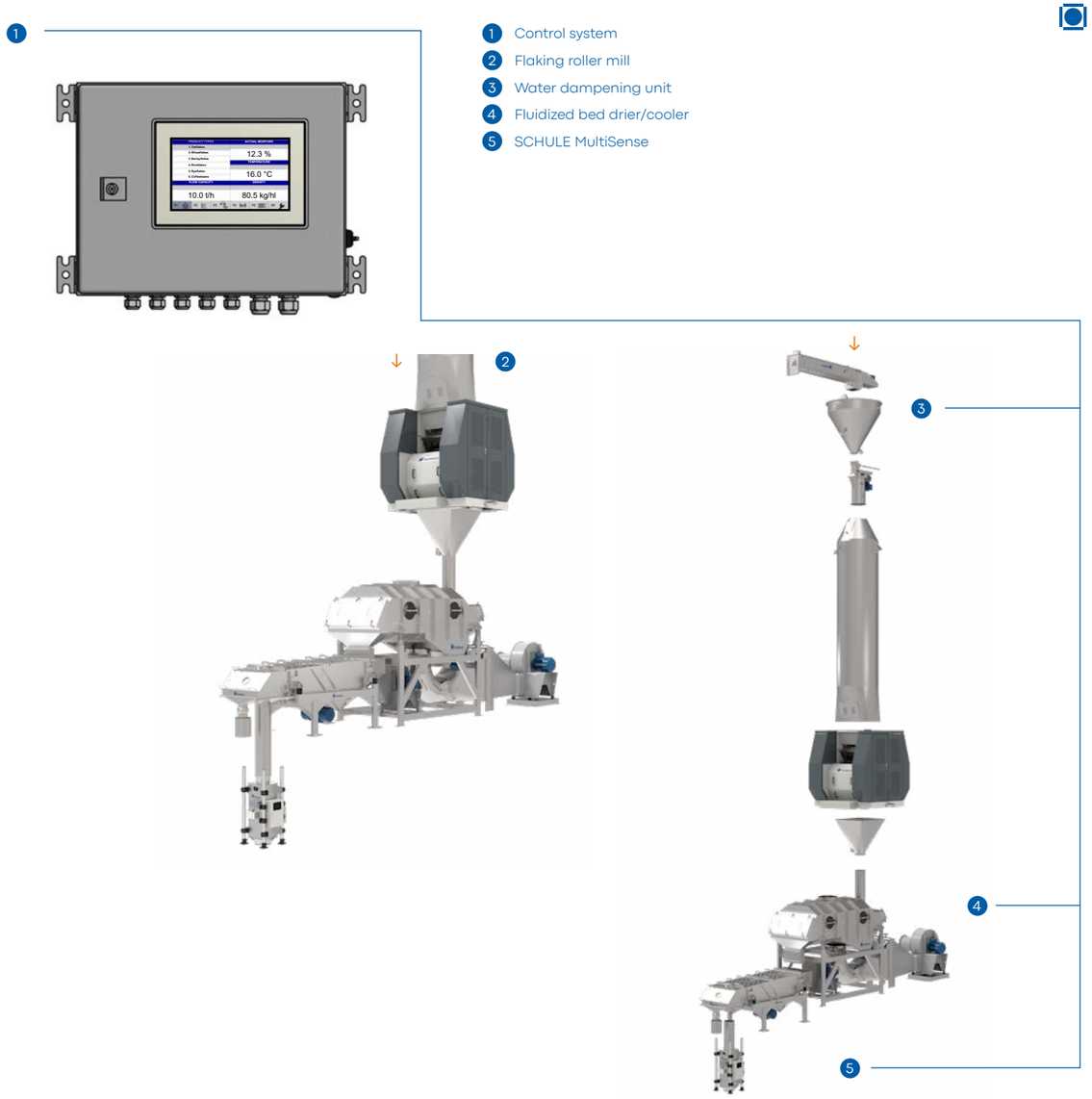
FHS 08 EN 2026

Objectives in the flaking process

- → Automatic adjustment of the flaking gap to ensure the recipe-dependent bulk density
- → Automatic control of product temperature and moisture, e.g. to a final moisture content of 12 % at a product temperature of 35 °C
- → Control of relevant process parameters, such as heat, air quantity, and air temperature
- → Continuous monitoring and recording of measured values
- → Alerts in the event of deviations from the specified recipe parameters
- → Support for 24-hour operation with minimal staffing
- → Reduced staffing requirements and lower operating costs
- → Consistent quality of the end product in accordance with recipe specifications
- → Optimization of the yield

Field of application: flaking

- → A control measurement of the product moisture in the laboratory is no longer necessary
- → Product temperature and weight are measured continuously
- → Integrated and continuous weight measurement is possible without the need for external weighing equipment
- → By continuously measuring the bulk density and transmitting the measured data to the control system, the grinding gap of the flaking mill is automatically adjusted according to the recipe
- → This ensures that the flakes are within the specified limits, thereby guaranteeing the desired quality

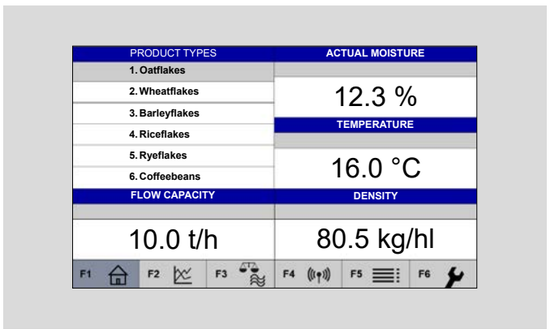


1. Control system
2. Flaking roller mill
3. Water dampening unit
4. Fluidized bed drier/cooler
5. SCHULE MultiSense

↑ Oats

↑ Wheat

↑ Detail view of the measuring instrument



↑ Detail view of the local control system