

Company: Food Processor  
GPI Model Number: **G2S10N62GMC**  
Market: **Food**  
Application Category: **Blending/Ratio Control**

GPI Model Series: **G2 & GX500**

**Application:** Customer requires accurate blending of a preservative and an anti-foaming agent into a continuous stream of soybean oil. Lab reports determined that some batches did not meet specifications but that report came “after the fact.” The customer wanted to produce consistent batches even if the flow varied. Solving this problem could save time and money especially in rerun costs.

**Problem:** Customer needs a consistent and accurate way to blend soybean oil with additives. The flow of oil in the one inch pipe was not always consistent. An operator turns on the pump manually but during batching no intervention or checks are made. Results of the batch are not determined until final lab reports were produced.

**Solution:** GPI’s G2 stainless steel meter installed in-line provides the pulse signal to the GX500. From this unit, the 4 to 20 ma signal matched the desired amount of additive in each batch. Blending was accurate batch after batch reducing the need for costly reruns. No operator intervention was required freeing up personnel for other functions. This solution was economical and reliable.

### Advantages of using GPI:

- ◆ Accurate and reliable
- ◆ Cost Savings
- ◆ Upgrade in technology
- ◆ Self-contained

### Drawing of Application:

**Note:** The temperature and viscosity of the soybean oil remained consistent throughout the process. This produced a great fit for the turbine meter.

