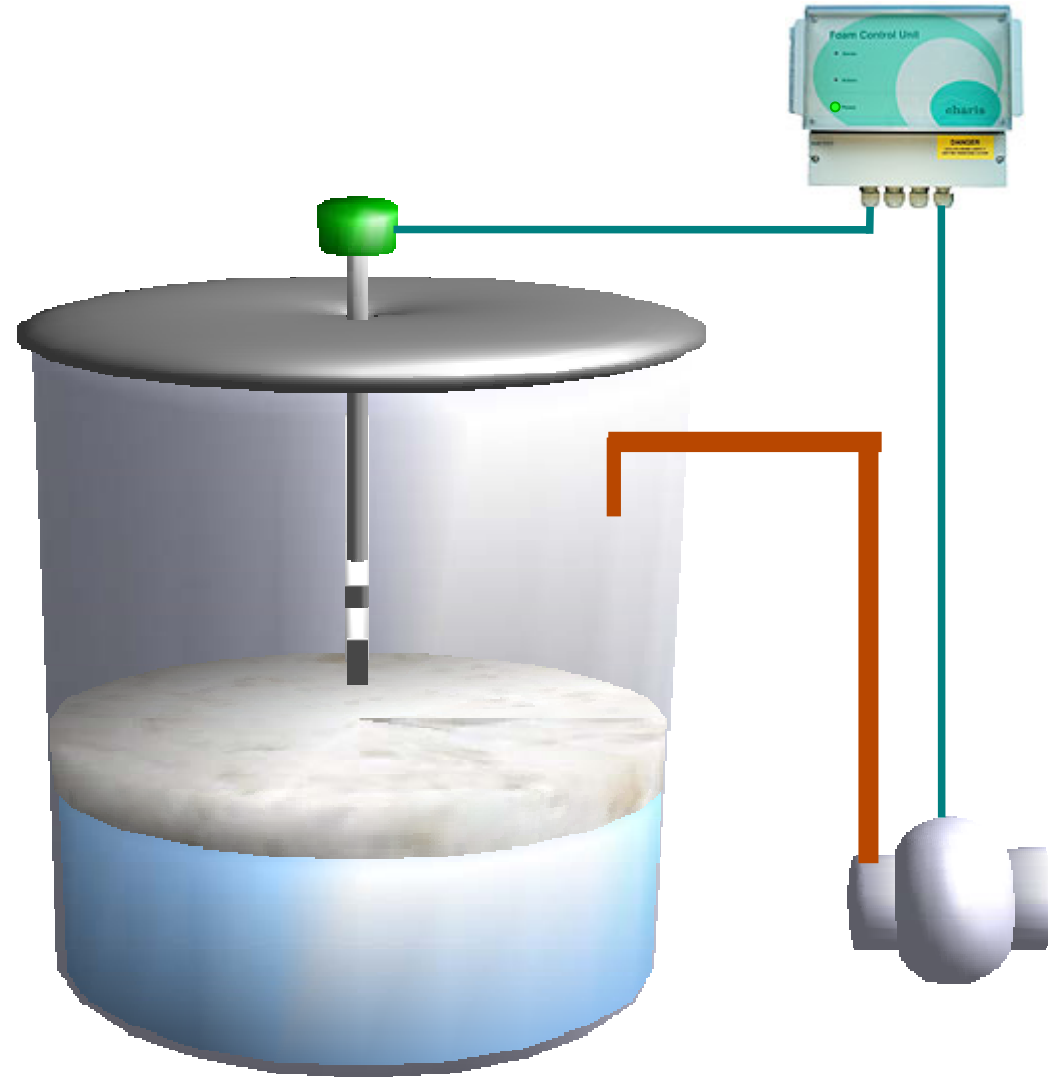
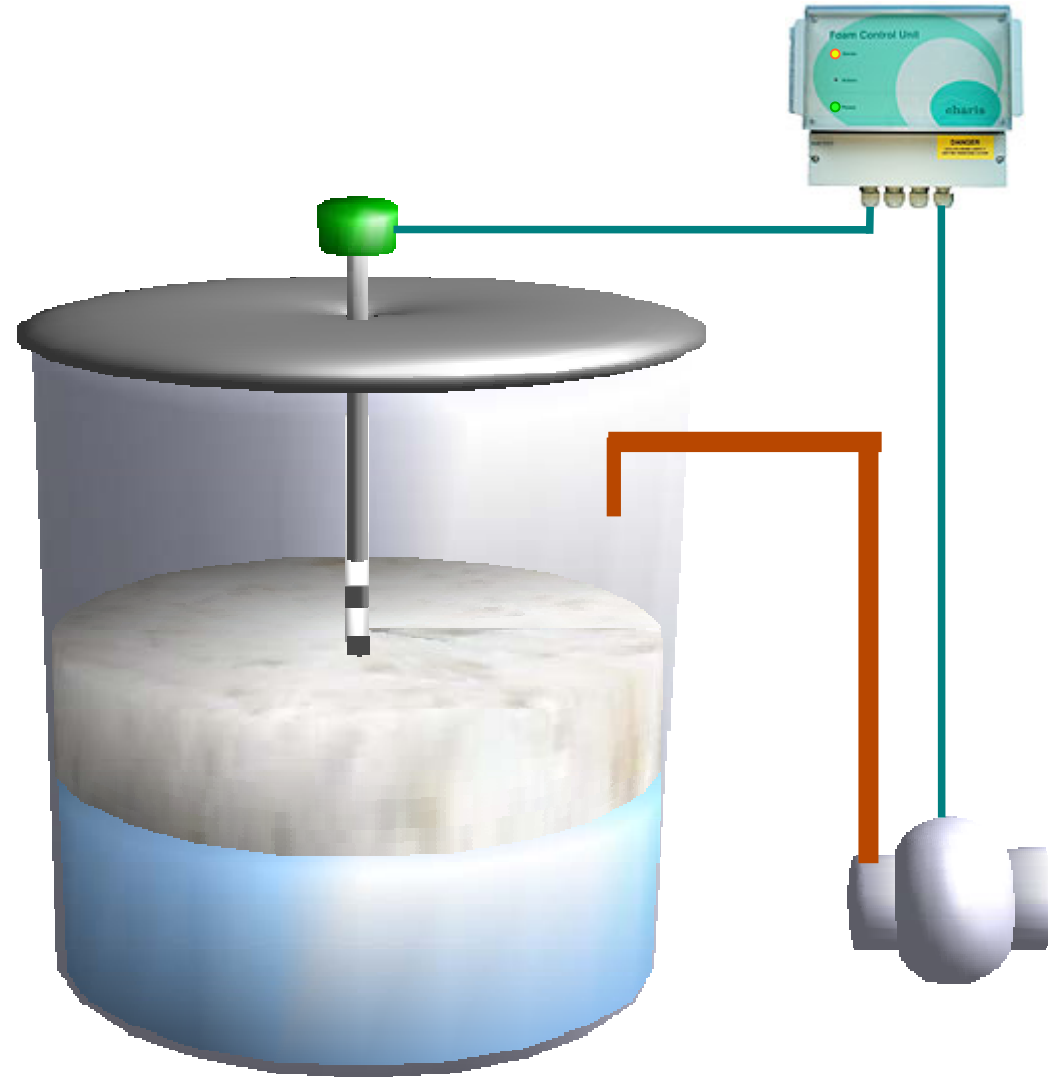


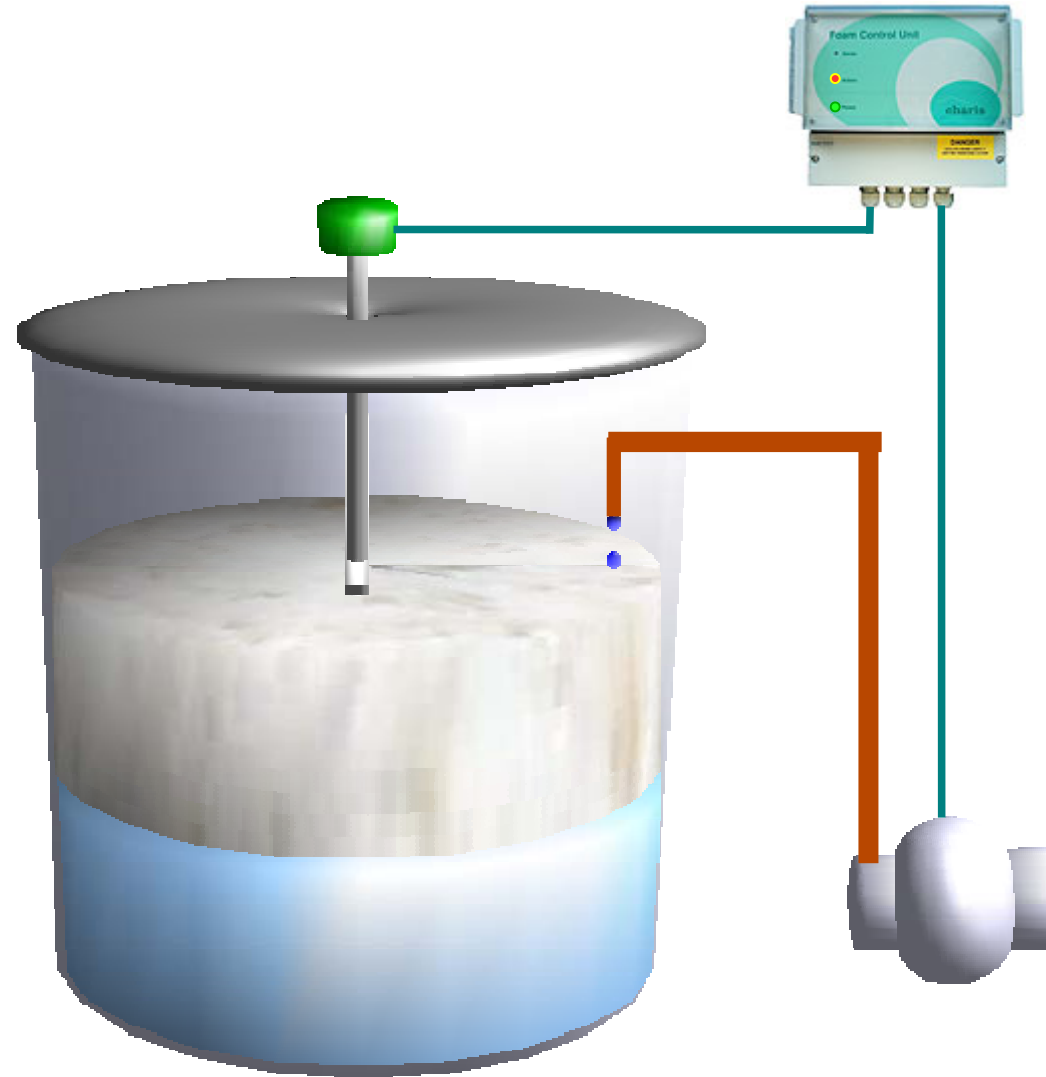
A Charis Foam Sensor is fitted through the top of a fermenter vessel. The sensor is connected to a Charis Foam Controller, which in turn is connected to a pump controlling the flow of anti-foam into the vessel.



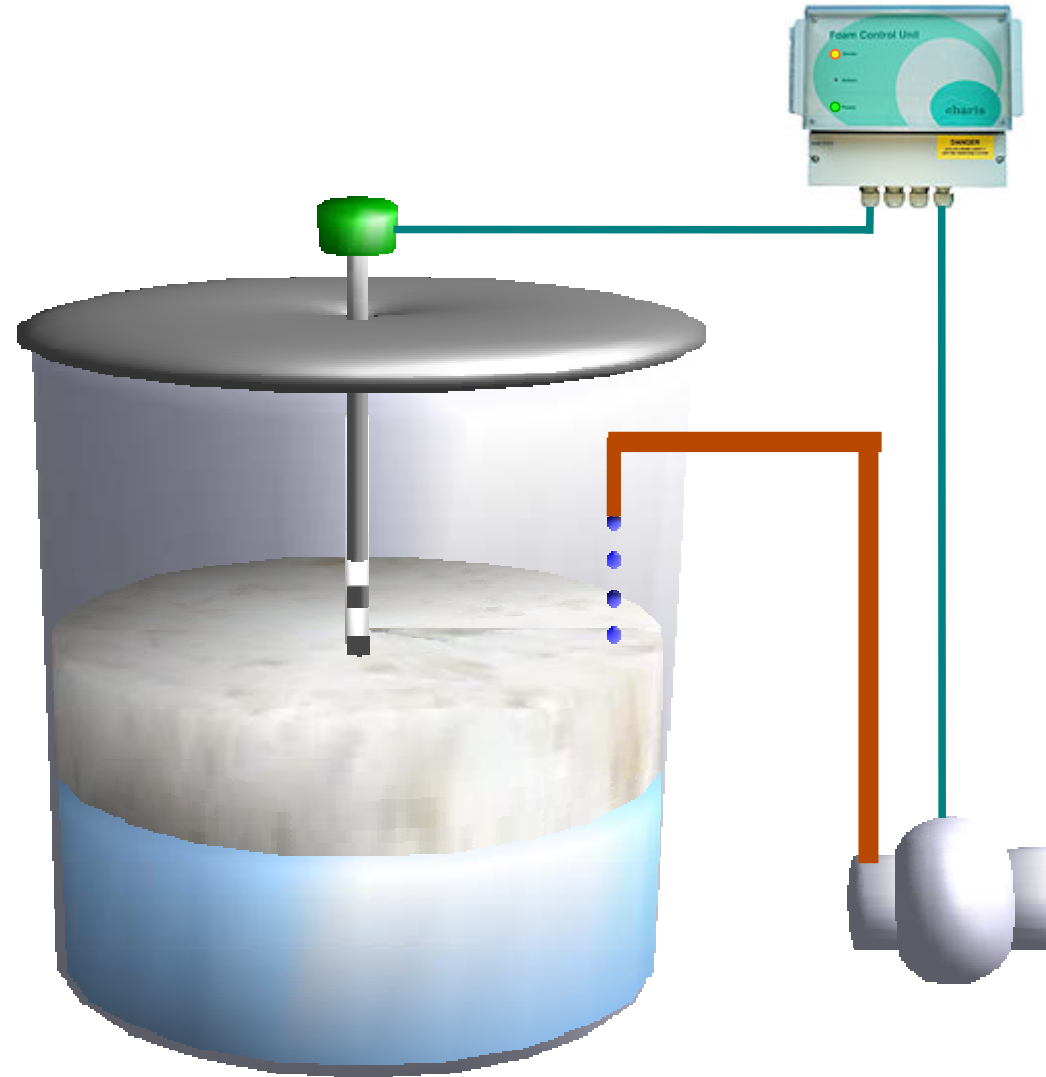
As the process begins foam starts to be generated on top of the liquid.



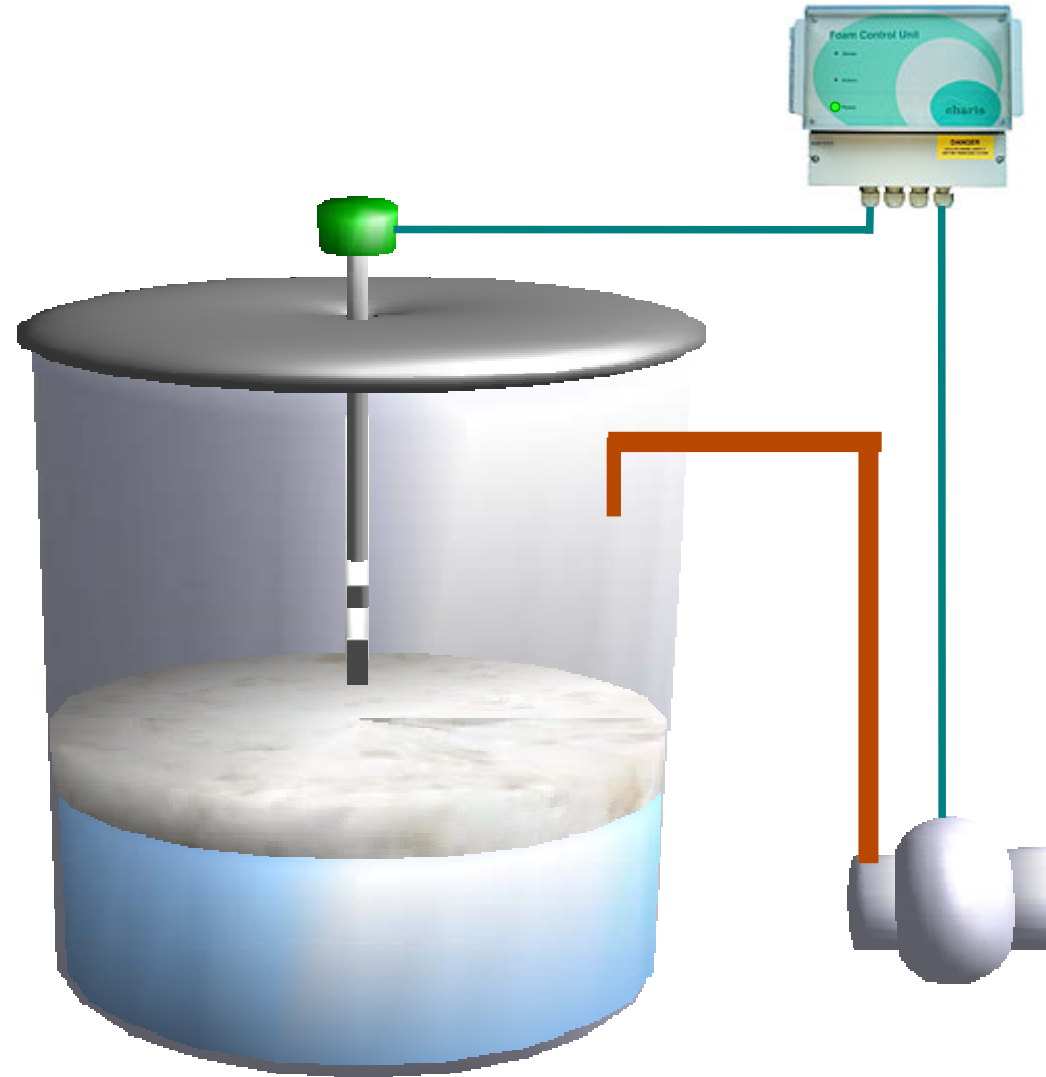
As the foam level increases the Sensor signals back to the Controller that foam has been detected. The Sense light illuminates on the Controller to indicate the increasing level of the foam.



When the foam reaches a pre-set level the Sensor signals the Controller to start adding anti-foam. The Activate light on the Controller illuminates to indicate that action is being taken to reduce the foam.



Because the Sensor and Controller are very sensitive to levels the antifoam is added on an 'as required' basis, thus regulating the amount of antifoam used and giving a significant cost saving.



With the level of foam now returned to normal the antifoam pump has stopped, leaving the Charis Sensor and Controller on standby until the cycle starts again.