



The SpectraAlyzer **FLOUR – Flour Analysis Instrument, is the ideal solution for routine analysis of major quality parameters during flour and starch production.**

In modern milling operations, reliable and accurate flour analysis solutions are necessary to provide customers with flour and starch products of highest and – what is most important – consistent quality. In order to be most competitive in the world market, consistent high yields, **top blend quality and low production costs** are the objectives that need to be achieved.

Designed as a modular system, the SpectraAlyzer® **FLOUR solution presents** the quantitative analytical results of major quality parameters (e.g. moisture, protein, gluten, starch, ash, color) and many others within 45 seconds.

There is no need to manually condition the sample and extra reagents do not have to be used so this analyzer solution provides highly accurate quality control parameters at no extra cost.

As a stand alone system the SpectraAlyzer® **FLOUR** all flour analyzer and quality check instrument, can be operated very easily and intuitively – even close to the production line. The rugged construction and unique optical sample/reference setup

ensures reliable operation in environments with fluctuating temperatures, vibration and dust.

The SpectraAlyzer® FLOUR analyzer comes with many ready to use calibrations and a powerful software package to facilitate calibration fine tuning and extensive and automated logging as well as database storage of the analytical results on the analyzer, within the mills' intranet and/or the internet.

Key features



NIR Sample – Reference technology

like all SpectraAlyzer® instruments for high sensitive and long term stable measurements.



Easy sample presentation

by means of a petri dish on top of the instrument.



User friendly

sample presentation and easy to operate.



Compact design

optimized for bench top or at-line application.



Touch user interface

and intrinsically mounted glass touch for straight forward hygenic instrument operation.



Many mathematical models

for all kind of products included for quick algorithms installation and start-up.

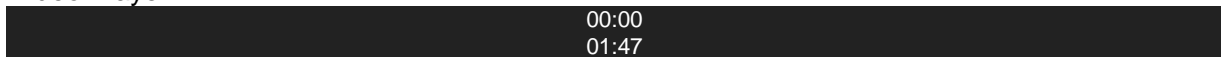


Web server

web connectivity for direct instrument access via LAN and internet from anywhere, any time.

Video

Video Player



Performance

Parameter	Range	+ / -
Protein %	10 – 16	0.10
Moisture %	8 – 16	0.09
Wet Gluten %	22 – 36	0.48
Sedimentation	36 – 52	1.5
Ash %	36 – 52	1.5

Technical data

SpectraAlyzer **FLOUR** 110-A100-5
Design

For all kind of flour

Spectral range 800 – 2400 nm

Dual beam system, Sample / Reference measurement

High signal to noise ratio > 10000:1

Large expandable internal memory for calibrations, methods and history results

Auto-diagnostics

Graphical user interface, projected capacitive glass touch panel

Accessories

Standard calibrations Included

Keyboard As optional accessory

Barcode reader As optional accessory

Printer Thermal ticket or office type printer as optional accessory

WiFi Wireless LAN as optional accessory

AWX Application work, chemometric software package

Specifications

Screen TFT 800 x 480 pixel

Power requirements min. 90 V AC (50 – 60 Hz), max. 260 V AC (50 – 60 Hz), 220VA

Operating temperature 5 °C – 40 °C non-condensing

Interfaces 1 x front USB 2.0, 3 x USB 2.0, 2 x RS232, Ethernet, Audio out

Dimensions

Height: 310 mm / Width: 300 mm / Depth: 480 mm

Weight

17 kg
