Inframatic 8600

Flour Analyzer

Benefits:
Standard Calibrations Included
Patented Ash Measurement
Automatic Sample Presentation
Officially Approved

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Inframatic 8600 Flour Analyzer

The Inframatic Flour Analyzer is a Near Infrared Reflectance (NIR) spectrometer specifically designed and optimized for the analysis of flour and grain based products. The speed and ease-of-use of the Inframatic Flour Analyzer saves time and money by providing rapid and reproducible analysis. This allows the miller to optimize the milling process, creating savings seen directly on the bottom line.

Its filter-based optics is as accurate as monochromator systems, at significantly lower investment and maintenance costs, and with great wavelength flexibility. Perten Instruments has over 20 years of experience in NIR instruments for the flour and grain industry and is the number one supplier of NIR instruments in the world with over 7.000 units installed.

Features & Benefits

Standard Calibrations: The instrument is delivered with ready-to-use standard calibrations, based on thousands of samples from a wide range of varieties.

Ash Measurement: 20 second ash analysis with accuracy equal to reference method. One calibration for all wheat flours 0.3 – 0.7 % ash. Patented and officially approved (AACC 08-21).

Easy to use: The Inframatic Flour Analyzer employs two-button operation, making it easy to use by non-technical personnel, thus reducing costly errors.

Stand-alone Instrument: There is no need for an external computer. This simplifies operation and allows instrument placements in environments unsuitable to computers.

Unique Sample Presentation System: Significantly reduces sample presentation time and improves repeatability. There are no sample cups that are easily broken, scratched and expensive to replace.

Applications

Raw Material Analysis: Determine protein, moisture, hardness and other parameters to ensure you pay the right price for the right grain.

Process Optimization: 20 second ash analysis enables rapid process adjustments for maximum extraction within specifications.

Finished Product Verification: Verify product compliance with specifications and reduce costly rejections by analyzing every truck-load before dispatch.

Recommended Accessories

Laboratory Mill 120 or 3100: Approved hammer mills for preparation of whole grain.

PICS: Windows-based software for data collection, instrument administration and calibration development.

Precision Packer: Automatic sample presentation improves precision and removes differences between operators.

Specifications

Power Requirements: 115 or 230 V, 50 or 60 Hz (specify on order).
Dimensions (HxDxW): 260x410x370 mm
Net Weight: 23 kg
Analysis time: from 20 seconds
Wavelength range: 500 – 2300 nm
Wavelengths: 7 – 20 (depending on application)
Products: Ground grain and flour of Wheat, Rye, Oats, Corn, Rice, etc.
Parameters: Protein, Moisture, Ash, Hardness, Zeleny, Water absorption, Color, etc.

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