

Inframatic 9140

Flour Analyzer



Benefits:

- Operator Independent Results
- Improved Accuracy
- Officially Approved Ash
- Network Capable

Inframatic 9140 Flour Analyzer



The Inframatic 9140 Flour Analyzer is a Near Infrared (NIR) spectrometer specifically designed for the analysis of flour. Its unique sample presentation system completely removes operator influence as a source of error making the Inframatic 9140 the most accurate flour analyzer available.

Perten Instruments has over 25 years of experience supplying NIR instruments to the grain industry. We are the leading supplier with more than 9,000 Inframatics installed in the agricultural market.

Features & Benefits

Unique, fully automated sample presentation: The fully automated sample packing removes one of the largest sources of analysis errors, which is influence from operational procedures. The instrument senses when the sampling bin is full and automatically packs the sample to a pre-defined compression thus producing highly reliable and repeatable results - regardless of operator. The simple operation also saves time for the operator as sample handling is reduced to a minimum.

Officially approved ash method: The Inframatic 9140 uses patented technology, that ensures accurate ash analysis. The Inframatic is the only NIR instrument to have been approved for ash analysis by the AACC, reference 08 - 21.

Sample temperature measurement: The sample temperature is directly measured and can be used as a calibration parameter to ensure highest analytical accuracy. A warning is issued if the temperature is out of the range of the calibration. Additionally, the temperature measurement prevents bagging at high temperatures thereby helping to prevent mold growth.

Designed for flour mills: The Inframatic 9140 is built for flour analysis and the harsh environment in a mill. It is a stand-alone instrument with no external PC required, a dust-proof casing and a built-in dust proof printer for long instrument life.

Easy to use: The Inframatic 9140 is designed with ease-of-use in mind. It is confidently operated by non-technical staff with access to all required features through an intuitive menu system.

Network-ready: Connectivity for remote administration of individual or groups of instruments. This saves time and money while ensuring all instruments in a milling group provide correct and identical results over time.

Recommended Accessories

PINS: Software for remote administration, maintenance and calibration of multiple instruments.

PICS: Software for single instrument administration, data management, and calibration.

Specifications

Power Requirements: 115/230 V, 50/60 Hz

Dimensions (HxDxW): 290x397x435mm

Net Weight: 29 kg

Analysis time: ~30 seconds

Wavelength range: 500-2400 nm

Products: Flour and ground grain

Parameters: Ash, protein, moisture, zeleny, water absorption, etc.



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INSTRUMENTS

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