

NIR-CS2000C2F-3

2000F Flour Analyser

The 2000F Flour Analyser is a powerful Near Infrared Transmission spectrophotometer capable of measuring protein, oil and moisture in cereal grains, and protein, moisture, starch damage, water absorption and ash in flour. The instrument uses near infrared transmission spectra and supports a range of sample cells for whole grains and flour as well as slurries and liquids. The 2000F uses a moving sample cell to average spectra over a wide



Australian designed and manufactured

Features	Benefits
NIR Transmission technology	Same NIR technology as used by AWB, Graincorp, CBH and Ausbulk
Broad Spectral Range	720-1100nm Multiple constituent analysis Optimum PLS calibrations 1st and 2nd derivative spectral data Qualitative and quantitative analysis
Diode Array Optics	Unaffected by vibration Independent of orientation Rugged, stable and compact
Internal Computer, Keyboard, LCD	Stores calibrations and predicts constituents onto a LCD Save results using alpha/numeric characters
RS232 Serial Port, USB Memory Device	Provides a convenient method of uploading stored data to a PC or to download calibrations to the instrument
5 Sample Cells Available (Supplied with 3 piece)	8mm cell - canola, powders 15mm cell - barley, sorghum 18mm cell - wheat, oats, tritcale 28mm cell - lupins, faba beans, chick and field peas Powder cell - flour, meals, semolina
Sample Transport Module (STM)	Scans large sample area Automates multiple sample loadings
Specifications	
Scan Range	720-1100nm
Pixels	38
Scan Speed	2-4 seconds
Power	110/240VAC, 19VDC
Physical	12kg, 450 x 380 x 270mm
Applications	
Wheat	Protein and moisture
Durum	Protein and moisture
Flour	Protein, moisture, starch damage, water absorption, dough stability, dough strength, ash
Semolina	Protein and moisture
Meal	Protein, oil, ash and moisture

Certified under the NMI Pattern Approval for Protein Measurement.