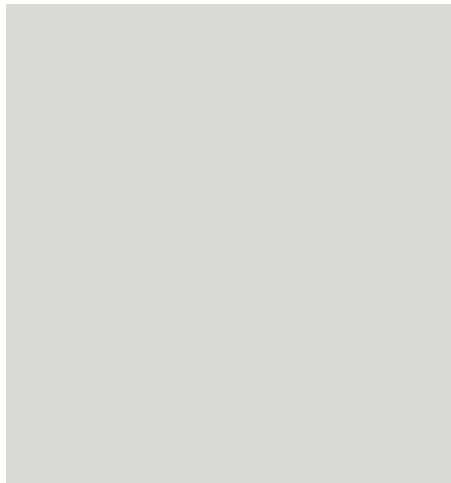


# FoodCheck

Precision NIR Analysers by Bruins Instruments



- Meats
- Sausages
- Butter
- Cream
- Yoghurt
- Cheese



- Key Features:**
- Universal Calibrations for parameters such as protein, fat, water
  - Optional waterproof stainless steel housing easily cleaned with soap and water (meets IP65 rating)
  - Fully transferable calibrations between instruments
  - Magnetically controlled sampling system allows multiple subsamples to be measured automatically for higher accuracy
  - Transmission mode for dependable reliable analysis
  - Suitable for analysing frozen, ambient, or heated product
  - All sample data stored for traceability with onboard Access Database (results exportable to xls)
  - Fully self contained onboard computer with touch screen

- Specifications:**
- Dimensions: 370 x 370 x 460 mm
  - Weight: 28 Kg
  - Wide Wavelength Range: 730– 1100nm transmission. 0.5nm scan increments giving 740 data points
  - Sample Presentation: magnetically controlled sample dishes
  - Single Channel double beam mode of measurement.
  - Integrated PC Board with network and USB Connectors.
  - Solid state industrial grade 2GB bootable flash memory.
  - Optional external mouse/ monitor/ keyboard.
  - Omega Predict Software utilising GRAMS PLSplus/ IQ multivariate analysis software

**Available From:**  
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