



Kernelyzer-F

For the analysis of powdered product samples e.g. flour and starch



... where quality is measured.

Kernelyzer-F



Fast and compact Near Infrared analyzer for production monitoring and quality control of products in the milling industry.

- **Proven Concept**
- **Proven Technology**
- **Proven Performance**
- **Easy to calibrate**
- **Fast to operate**

Simultaneous determination of properties such as e. g. moisture, protein, ash, wet gluten and sedimentation in flour and starch in laboratory and process environments.

With the **Kernelyzer-F** Brabender® introduces a new NIR Analyzer that offers highest optical performance and long term stability based on a proven "Sample and Reference" measurement principle.

The **Kernelyzer-F** was specifically designed for the analysis of powdered product samples e. g. flour and starch. Sample containers and cells are available for each of those product groups.

Test procedure

The analyzing procedure is straightforward! Just put the sample in the sampling cup, place it on top of the instrument sample tray and push the "COB" to start the analysis. After a few seconds the measurement results are shown on the built-in display and can be documented in a printed report.

In conformance with GLP ("Good Laboratory Practice") requirements the last 4000 measurement results are stored in the Flash Memory of the instrument and can be easily retrieved. Within seconds a multi-component analysis of the flour sample can be performed.

The principle

The **Kernelyzer-F** is controlled via a sophisticated Central Operation Button "COB" (turn and push button) and four function keys just below the display.

The extremely fast data acquisition allows high precision analysis and calculations. The measurement time is only a few seconds. High computing power and enhanced database functions enable easy calibration and fast analysis. A new Ethernet interface opens up direct network communications.

Serving as a "workhorse" in the routine laboratory or at-line analysis, its robust and durable design makes it the ideal instrument for the milling industry. Equipped with top quality infrared optics providing the most successful wavelength combinations, the **Kernelyzer-F** can be regarded as the top choice for a new investment or one to one replacements for old NIR analyzers without putting excellent working calibrations at risk.

Specials

- Sample/Reference measurement
- Central Operation Button "COB"
- 100 Products database
- Auto-diagnostics
- Printer (optional)
- Start-up calibrations for flour and starch included



Fig. 1.



Fig. 2.



Fig. 3.



Fig. 4.

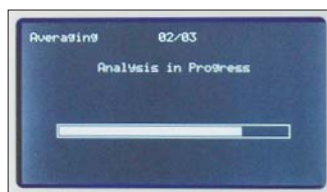


Fig. 5.

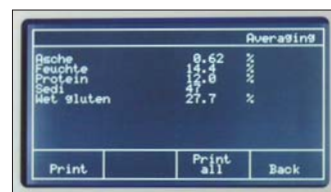


Fig. 6.

Kernelyzer-F	
Spectral Range	1445 - 2348 nm
High Signal to Noise	> 10000:1
LCD display	240 x 128 pixels
Mains connection	min. 90 V (50 – 60 Hz) max. 260 V (50 – 60 Hz)
Operating temperature	5 - 40°C – non-condensing
Dimensions (W x H x D)	400 x 350 x 440 mm
Weight	approx. 20 kg net



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