

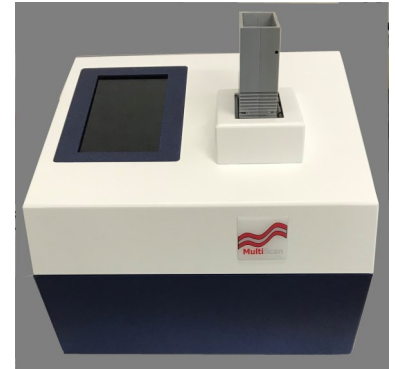


MultiScan

3000X NIT Analysers

The MS3000X Analyser is a Near Infrared Transmission analyser designed for measuring Protein, Oil, Moisture, Starch, Sugar and Alcohol in a broad range of products including Meat, Dairy, Baked Goods, Powders, Chemicals, Pellets, Pharmaceuticals and Petrochemicals. The MS3000X NIT Analyser uses a Diode Array Spectrometer to scans from 720 to 1100nm in transmission mode. Different samples cell are available to suit different applications.

- 5mm Powder/Paste Cell
- 10mm Slurry/Paste Cell
- 10mm Liquid Cell
- 15mm Pellet Cell



Australian designed and

The MS3000x NIT Analyser incorporates a touch screen tablet PC running Windows 10 OS. It is simple to operate and includes an Auto-calibration function. NTAS software is available for calibration development.

Features	Benefits
Near Infrared Transmission technology	Suitable for liquids, powders, granules, pellets, films and pastes
Touch Screen Tablet PC	Simple to use
Built-in Auto-calibration Software	Calibration adjustments can be performed using a single test sample
Selection of Sample Cells	Cells for powders, granules, slurries and liquids
Specifications	
Scan Range	720-1100nm
Pixels	38
Scan Speed	2-4 seconds
Power	110/240VAC, 18VDC
Weight and Dimensions	7Kg, 330mm(W) x 270mm(D) x 200mm(H)
Applications	
Beverages	Alcohol
Flour, ground grains, chemicals, powders	Moisture
Butter, mayonnaise, cream cheese, yogurt	Fat and Moisture
Olive	Oil and Moisture
Olive Pumice	Oil and Moisture
Meat: Raw Meat and Processed Meats	Protein, Fat, Moisture and Chemical Lean



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