

Infratec™ 1256 Beverage Analyzer



The Infratec™ 1256 Beverage Analyzer presents alcohol, extract, colour plus calculated parameters, in beer, whisky, spirits and other alcoholic beverages.

Features

- Analysis without sample preparation
- Measures Real Strength instead of Apparent Strength
- Robust and reliable designed for at-line operation
- Easy to use – only minutes to learn
- Results in 45 seconds
- Networking capabilities

Benefits

- Elimination of sample preparation reduces errors
- Improved yield by tighter blending/cutting targets
- Operates anywhere – by anyone – anytime
- Speed of analysis allows frequent process control
- Centralized quality control via network

System description

The Infratec™ 1256 Beverage Analyzer is designed in cooperation with the beverage industry to match the industry requirements for a robust and reliable quality control tool. It uses the well-established full scanning Near Infrared (NIR) technology and together with our unique method for measuring

without sample preparation it makes an extremely simple and user-friendly system.

The sample is placed in the analyzer and with the push of a button the results are available in less than 45 seconds. The fast analysis and elimination of sample preparation allows you to analyze up to 60 samples/hour, in the lab or at-line.

Infratec 1256 comes pre-calibrated with a selection of applications, from alcohol only to a multi-parameter analysis of beverages. No daily calibrations are needed and it does not require any reagents or pump tubes. The instrument is always there for you, ready for analysis, around the clock, anywhere in the brewery or distillery.

Networking capabilities

The Infratec 1256 can be connected to a process control system or a PC/printer. It can operate in a network of instruments, to simplify data collection and validation procedures. Together with FOSS transferable calibrations the network system ensures that all analyzers within the factory, or even a group of factories, always are identical to each other.

<p>System description:</p> <ul style="list-style-type: none"> Infratec™ 1256 Beverage Analyzer (Model 1) Parameters: - Predicted: Alcohol/Real Strength Infratec™ 1256 Beverage Analyzer (Model 2) Parameters: - Predicted: Alcohol, Original Extract - Calculated (beer): See separate list of parameters Infratec™ 1256 Beverage Analyzer (Model 3) Parameters: - Predicted: Alcohol/Real Strength, Original Extract (beer), Colour - Calculated (beer): See separate list of parameters <p>Accessories: Sampling bottles (set of 6)</p> <p>Optional module: Upgrade Kit from model 1 to 2 Upgrade Kit from model 2 to 3 Upgrade Kit from model 1 to 3</p>	<p>A selection of ready-to-use calibrations: Whisky (Real Strength, Colour) White spirits (Real Strength) Beer (Alcohol) Beer (Alcohol, Extract, Calculated parameters) Beer (Alcohol, Extract, Calculated parameters, Colour) Alcopop/RTD's (Alcohol)</p> <p>Calculated parameters (beer): Real Extract, Apparent Extract, Degree of Fermentation (real & apparent), Energy (in Calories & Kilojoules), Specific Gravity, Original Gravity, Present Gravity, Extract Gravity, Spirit Indication, Refractive Index</p> <p>Support software: Infratec file tool WinISI™ calibration development ODIN application model maker</p>
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<p>Operating Data: Operating programs Software: Menu driven Regression programs: PLS (Partial Least Squares) ANN (Artificial Neural Network) No. of sub samples: 1-20</p> <p>Sample handling and result presentation: Sample volume: min 215 ml required Analysis time: < 45 s typically</p>	<p>Result presentation: Result report: Presented on the display/printer Serial or Ethernet connection Outlier function: A special outlier warning is shown on the display if the samples differ from the calibration samples</p>
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<p>Technical Data: Voltage: 110-120 V, 50-60 Hz or 220-240 V, 50-60 Hz Rated current: 1,0 A (110-120 V) 0,5 A (220-240 V) Dimensions: W×D×H = 500×570×510 mm Weight: 31 kg Monochromator: Scanning Wavelength range: 850-1050 nm (570-1100 nm with colour module)</p>	<p>Interface: Printer: 25 pin parallel port Modem: 9 pin serial port External PC: 9 pin serial port LAN: RJ 45 Keyboard: Serial port Barcode reader: Serial port Diagnostics: Selftest for internal communication</p>
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* Ordering information: See separate price-list
 PATENTED METHOD - US PATENTS; US 4,944,589 AND EUROPEAN PATENTS; EP 0 320 477 B1, 8704886-4.
 Patent pending.

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