



NIR Rice Composition Analyser

Model AN-920

Non-destructive measurement compositions



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NIR Rice Composition Analyser Model AN-920

Nondestructive measurement of the amount of moisture, protein, and amylose of brown rice or milled rice

This is a composition analyser capable of measuring the composition, such as moisture, protein, and amylose, of brown or milled rice by a nondestructive measurement method.

The transmission type near-infrared spectroscopy is adopted as the measurement method. The near-infrared ray is irradiated to the sample, and the transmitted light will be detected and used for calculation. Specially, this unit is equipped with a spectroscope using a diffraction grating, and high accuracy wavelength spectrum is provided allowing stable measurement.

This unit is ready-to-operate, since the calibration curves of short brown rice and short milled rice are pre-input. And the results can be output to a printer or PC. The necessary daily adjustment of the unit can be performed easily using the supplied standard sample.

Also, the touch-panel allows easy operation. And the low price is achieved due to the simple mechanism.

Analysing composition of rice using AN-920 will help farmers, rice factories, and dealers to objectively and scientifically perform quality control.

• Easy operation

- 1 Fill the case with sample grains.
- 2 Set the sample case following the displayed instructions.
- 3 After a key operation, the analysis will be completed in approximately 40 seconds.

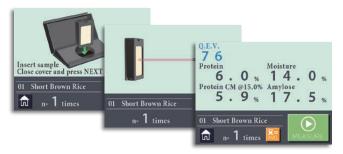




• Large touch panel

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5.7" color LCD allows easy to see the measurement results. Also, helps operators by displaying the next procedure.



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Management system enhancement department of the Japanese Standards Association (JSA) registers the Quality Management System of the above organization, with conform to JIS Q 9001, ISO 9001. The scope of the registration.

Design, development and production management, calibration and repair of Moisture testers, NIR composition analyzers, Grain inspectors and

Specifications

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Measurement method	Near-Infrared transmittance
Light source	Tungsten lamp (bulb life: 20,000 hours)
Applications	Short brown rice, Short milled rice
Components to be measured	Moisture, protein, amylose (ref. value)
Sampling amount	Approximately 60 mL
Number of calibration curve memories	4 components ×8 channels
Measuring time	Approximately 40 sec.
Operating temperature	10 to 35 °C
Display	5.7" Color LCD touch panel
External output	RS-232C, USB, TCP/IP
Power supply	100 V - 240 V AC (50/60 Hz)
Maximum power consumption	40 W
Dimensions and weight	230 (W) \times 400 (D) \times 250 (H) mm, 8.5 kg
Accessories	Power cable, Sample case ×2, Sampling cup, Fuse, Standard sample (Brown rice ×1, Milled rice ×1, with storage container), Operating manual
Options	Printer VZ-800, Data logger software NDL-02

Accessories



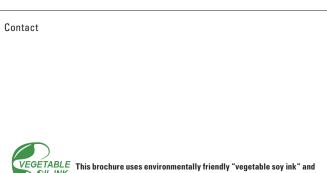
Option





Associated devices

Rice Whiteness Tester C-600



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